

## SET LUNCH

11AM—4PM

AVAILABLE MONDAY TO FRIDAY

### GO GREEK SET 13.9

Choose 1 Main + Cold Brew Tea

#### ELA EGGS

Pita bread with roasted eggplant puree, poached egg, tahini yoghurt, spinach and roasted chickpeas

#### SIMPLY GREEK <sup>(V)</sup>

Marinated heirloom tomatoes with smoked feta yoghurt, toasted almonds and brioche

### GO GREEKY SET 17.9

Choose 1 Main + Any Drink

### GO GREEKY SET

Choose 1 Main + Any Drink

#### CHICKEN GYRO WRAP

Chicken gyro served with tzatziki, fries and herb salad on a pita bread

#### HALLOUMI WRAP <sup>(V)</sup>

Fried halloumi served with tzatziki, fries and herb salad on pita bread

#### BEEF KOFTA WRAP

Beef kofta served with tzatziki, fries and herb salad on a pita bread

### GO GREEKIEST SET 24.9

Snack + 1 Main + Any Drink

#### ÉLA FRIES

Coated fries with Éla's signature lemon salt

## MAINS

#### MOUSSAKA

Eggplant, zucchini, minced beef, potatoes baked and topped with bechamel sauce

#### MEDI PASTA <sup>(V)</sup>

Fresh pasta in spiced tomato sauce with kalamata olives, eggplant and feta cheese

## WRAPS

#### CHICKEN GYRO WRAP 19.0

Chicken gyro served with tzatziki dip, fries and herb salad on a pita bread

#### HALLOUMI WRAP <sup>(V)</sup> 21.0

Fried halloumi served with tzatziki, fries and herb salad on pita bread

#### BEEF KOFTA WRAP 20.0

Beef kofta served with tzatziki dip, fries and herb salad on a pita bread

#### LAMB KOFTA WRAP 21.0

Lamb kofta served with tzatziki dip, fries and herb salad on pita bread

## DRINKS

#### ANGOÚRI & TONIC 10.0

Cucumber, Grapefruit, Tonic Water

#### LEVÁNTA SPRITZ 10.0

Lavender, Lemon, Soda

#### KARÝDA BLISS 12.0

Yoghurt, Orgeat, Passionfruit, Soda

#### KARPOÚZI KAFE 12.0

Watermelon, Mint, Espresso, Ginger Ale

#### RÍGANI SODA 10.0

Falernum Syrup, Passionfruit, Lemon, Ginger Beer

#### COLD BREW TEA 7.0

Chamomile Tea, Honey, Thyme

## COFFEE

#### ESPRESSO 3.5

#### BLACK 5.0

#### WHITE 6.0

#### CHOCOLATE 5.0

#### MOCHA 6.0

ICED + 1.0

## TEA 8.0

#### SUPREME EARL GREY TEA

#### MOROCCAN MINT TEA

#### CHAMOMILE TEA

#### GRAND CRU BREAKFAST TEA

## WATER <sup>BOTTLE</sup>

#### STILL 6.0

#### SPARKLING 6.0

## DESSERTS 15.0

#### BAKLAVA

Filo pastry, walnut, pistachios and honey cinnamon syrup with pistachio ice cream

#### LOUKOUMADES

Hot doughnuts, honey, pistachios, thyme and pistachio ice cream

#### ACHLADI

Poached pear, whipped cream cheese, house made hibiscus syrup, toasted almond slices

## DIPS AND BREAD

Our dips are made fresh daily with real ingredients and bold flavours. From the cool crunch of tzatziki to the smoky punch of kapnisti feta and the spicy kick of tyrokafteri, there's something for everyone. Great for sharing with warm, fluffy pita bread.

#### TZATZIKI <sup>(V)</sup> 10.0

Cucumber yoghurt dip served with parsley oil and green apple

#### HUMMUS <sup>(V)</sup> 10.0

Chickpeas and tahini dip with roasted chickpeas

#### TARAMOSALATA 10.0

White cod roe dip served with salmon caviar

#### MELITZANOSALATA <sup>(V)</sup> 10.0

Roasted eggplant dip served with dehydrated olives

#### TYROKAFTERI <sup>(V)</sup> 10.0

Spicy feta cheese dip served with sweet paprika

#### PIPEROMEZE <sup>(V)</sup> 10.0 <sup>NEW</sup>

Whipped harissa with walnuts, garnished with pomegranate salsa and fresh herbs

#### KAPNISTI FETA <sup>(V)</sup> 10.0 <sup>NEW</sup>

Cold smoked feta with Greek yoghurt garnished with sumac onions and pomegranate salsa

#### KOLOKYTHA <sup>(V)</sup> 10.0 <sup>NEW</sup>

Spiced pumpkin with toasted almonds and balsamic glaze

#### PITA BREAD <sup>(V)</sup> 6.0

Greek pita bread finished with sea salt and oregano

#### DIP PLATTER 29.0 <sup>2 TO 3 PAX</sup>

Three dips of your choice served with flatbread  
**\*FAVOURITES: TZATZIKI, TARAMOSALATA AND KOLOKYTHA**

Prices are exclusive of 10% service charge

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## BRUNCH

Daily until 3pm

### ELA EGGS 19.0

Pita bread with roasted eggplant puree, poached egg, tahini yoghurt, kale and roasted chickpeas

### GREEK YOGHURT BOWL <sup>(V)</sup> 14.0

Greek yoghurt with figs and berries, thyme infused honey and pistachios

### SIMPLY GREEK <sup>(V)</sup> 20.0

Marinated heirloom tomatoes with smoked feta yoghurt, toasted almonds and brioche

### ANCHOVY TOAST 19.0

Brioche fingers with harissa, cherry tomatoes anchovies and flying fish roe

### GREEK TOAST <sup>(V)</sup> 22.0

Brioche french toast with fresh figs, blackberries and pistachio gelato

### MEDI EGGS 19.0

Charred green feta yoghurt with poached eggs, minced lamb, chilli oil and pita bread

### SHAKSHUKA 19.0

Spicy tomato sauce with meatballs, egg and pita bread

### ÉLA BREAKFAST 24.0

Hummus with beef kofta, Greek salad, scrambled eggs and pita bread

### ÉLA BRUNCH PLATTER 45.0

Melitzanosalata, tyrokafteri with beef kofta balls and lamb kofta balls, Greek salad, scrambled eggs, pita bread

*A sharing platter good for 2 pax*

## COME

Éla, meaning “come,” is inspired by the concept of a communal affair, vibrant flavours, and fresh ingredients. The blends of peppers, citruses, oils, cheeses, and grilled meats come together in harmony. It's this bold and balanced simplicity that defines Greek cuisine and sets it apart from the rest.

## MEZEDES

### ÉLA FRIES 12.0

Coated fries with Éla's signature lemon salt

### CALAMARI 19.0

Battered squid rings served with lemon salt and garlic aioli

### SANTORINI FRITTERS 14.0

Tomato fritter with tahini sauce and chili <sup>炸物</sup>

### LEMON GARLIC POTATOES 12.0

Roasted baby potatoes with lemon garlic sauce, aioli, parsley and chives

### HTAPODI 36.0

Grilled octopus, charred vine tomatoes, olive tapenade and olive oil

### FENNEL SALAD 19.0

Fennel, arugula, grapefruit and orange <sup>NEW</sup> salad with honey mustard vinaigrette

### CHILI BUTTER GARIDES 24.0

Grilled tiger prawns, tzatziki, chili garlic butter, parsley

### ÉLA SALAD <sup>(V)</sup> 12.0

Greek feta cheese, cucumber, bell peppers, tomatoes, topped with kalamata olives

### SAGANAKI <sup>(V)</sup> 19.0

Grilled talagani cheese with honey, lemon and greek oregano

### LEOMON PILAF 6.0

Orzo and lemon pilaf rice

### SMOKED EGGPLANT 21.0

Smoked eggplant with tahini butter, mint yoghurt sauce garnished with pomegranate salsa and fresh mint

## MAINS

### MOUSSAKA 25.0

Eggplant, zucchini, minced beef and potatoes baked and topped with bechamel sauce

### KOTOPOULO 31.0

Charcoal grilled half chicken with eggplant puree, sauteed kale, chickpeas and chicken jus

### LAMB SYKO 45.0

Sumac and oregano crusted lamb loin with baked figs, baby potatoes and lemon yoghurt

### LAVRAKI 28.0

Pan seared seabass fillet with capers, kalamata olives, garlic and olive oil

### THALASSINA PASTA 27.0

Fresh pasta with prawns, mussels in a lemon butter sauce

### MEDI PASTA 26.0

Fresh pasta in spiced tomato sauce with kalamata olives, eggplant and feta cheese

## SHARING

*Sharing platters are good for 2 to 3 pax*

### FARMHOUSE PLATTER 69.0

Chicken gyro, beef kofta, lamb kofta & roasted marinated half chicken served with garlic aioli, fries and salad

### SEABREEZE PLATTER 79.0

Whole sea bass, calamari, mussels, prawns served with garlic aioli, fries and salad

### SEAFOOD MANESTRA 57.0

Orzo cooked with prawn stock on a giant skillet topped with grilled prawns, grilled squid and mussels

### WHOLE LAVRAKI 46.0

Whole seabass wrapped in vine leaves with brown butter caper sauce