



## Elia, Greek Restaurant in Dubai

Representing Greek cuisine in Dubai, Elia offers a delightful ambiance and superb dishes, headed and designed by Celebrity Greek Chef Yiannis Baxevanis.





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An air-conditioned terrace is both welcoming and appealing as it is immersed in a natural garden - and if you prefer, there is also an outdoor part, with live music in the evenings, and elegant murals.







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While the interior portion of the restaurant is also delightfully arranged to provide all sorts of intimate corners for group privacy and conversation.









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Being Greek, do not be surprised by the top-quality olive oil!





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Your dishes in Dubai are care of Chef Georgios Efraimidis, and he proudly presents authentic Greek food, with ingredients he carefully chooses personally.

He produces such delights as this delicate and incredibly fine dessert,





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and yet does not hesitate to load a plate with succulent lamb chunks off the outdoors oven!



My kind of Chef!

The lamb in question was superbly cooked, and a wonderfully tender cut - and then you reach the eggplant puree and tangy ksigalo cheese, and you're in roast lamb heaven!

A brilliant dish, and one I would whole-heartedly recommend!

But, if there is one dish which succinctly captures the essence of the Chef's approach, it is the combination of flavors below:







Simply, halloumi cheese and ripe figs... so basic, yet so delicious.

But let us explore the dynamic tension of flavors a bit more... because this level of culinary art deserves a detailed observation.

Let's investigate a fresh and light salad.



And with this dish you will start to understand the playful contrast that the Chef has in mind!

Check this out for a combination of heavy/light flavors - spectacular:

Roka salad, as pictured above: fresh arugula leaves, for that underlying bitterness; kataifi (Greek knafeh pastry - light and crunchy); Mizithra cheese (like a Ricotta - awesome creaminess without strong flavors); fig vinaigrette (fantastic with the arugula - sweet and sour, but a soulful, mature, deep Frank Sinatra voice, sour); and we're not done!! Hold on for the crowning genius: fresh strawberries (sweet yet sour - a different sour, a soprano sour, and a texture in between the soft cheese and the crispy kataifi); and, unbelievably, to finish off, olive oil and lemon sorbet... yes, cold, crunchy ice!

Absolutely divine!





From the Greek dips that come to your table on automatic, to the mains - oh, check out the fish!

A canoed Sea Bass!!! Whole, and stuffed with wild greens and herbs, and who knows what other magical ingredients...





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Octopus, of course!







Stuffed calamari, like you're dreaming!





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And back to a superlative dessert combination of delicious and earthy round doughnuts slathered in honey, walnuts and cinnamon;





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or a dainty and elegant - and totally surprising! - creation that will bring you to closing your eyelids at each bite.





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Additionally, Elia is fully-licensed, and in fact sports quite a collection of fine wines and spirits, including Greek specialties.







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So, for an exquisite evening of Greek hospitality and delicious foods, Elia presents a distinguished and unique atmosphere, while the Chef and his team play at combining amazing flavors that will leave you sighing and contented!





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