

Restaurant Week

2 courses ~ \$26

***all items are also offered a la carte*

Appetizers

*Select one for pre-fixe lunch special
or order ala carte*

Pikilia Tasting \$15

Hummus, Tzatziki, Tyrokafferi

Spanakopita \$15

Traditional Greek spinach pie

Fakes \$11

*Traditional Greek Lentil Soup with Toasted
Zeia bread*

Salmon Tartare \$16

Cucumber, Yogurt, Citrus Fern

Horiatiki Salad \$15

*Vine Ripe Tomatoes, Cucumber, Red Onion,
Pepper, Olives, Arahova Feta*

Grilled Octopus \$19

*Santorini Fava, Onion Stifado *Supplement \$5*

Haloumi \$13

Grilled Cypriot Cheese, Grilled Tomato

Desserts \$10

**Karidopita, Greek Yogurt Panna Cotta,
Gelato, Sorbet**

"Traditional Greek Spreads" \$6 each

Chickpea Hummus

Smoked Paprika, Micro Cilantro

Tzatziki

Greek Strained Yogurt, Garlic, Cucumber

Tyrokafferi

Florina Peppers, Roasted Garlic, Feta

Taramasalata

Roe of Grey Mullet, Onion, Capers, EVOO

Skordalia

Greek Almond, Garlic

EXPERIENCE

eléea

TRUE GREEK

Mains

Select one for pre-fixe lunch special or order ala carte

Greek Cobb Salad \$19

Roasted Chicken, Baby Romaine, Bacon, Feta, Tomato, Avocado, Red Onion, Egg

Grilled Loch Duart Salmon \$25

Roasted Beets, Lentils, Herbed Greek Yogurt

Roasted Shrimp Salad \$21

*Fennel Dusted Shrimp, Chickpeas, Tomato, Red Onion, Cucumber,
Manouri Cheese, Cilantro, Pita Croutons*

Chicken Souvlaki \$18

Marinated Chicken, Tzatziki, Tomato, Red Onions, Greek Fries

Lavraki \$19

Filet of Mediterranean Sea Bass, Seasonal Vegetable

eléea Burger \$18

Mushrooms, Kapnistio Metsovone, Greek Fries

Lamb Chops \$27

*Taverna Style Lamb Chops (2), Greek Fries *Supplement \$5*

Mushroom Orzotto (vegetarian) \$21

Baked Orzo with Seasonal Mushrooms & Kefalograviera Cheese

Lunch Wines by the Glass \$10

Assyrtiko, Nico Lazaridi "Queen of Hearts", '17

Malagousia, Domaine Nerantzi "Of The Sun" '17

Chardonnay, Cave De Lugny, Macon-Villages, '16

Rosé of Agiorgitiko, Troupis Winery "Fteri" '17

Xinomavro, "Mavro", Naousa '12

Cabernet Sauvignon Uppercut, '16