

Cocktails

V.I.P. 15

Grey Goose Vodka
infused with pineapple

POMEGRANATE MARGARITA 15

Viva Reposado, Pinta Pomegranate,
Grand Marnier

HARVEST MULE 16

Redemption Bourbon, Maya's pear &
ginger syrup, ginger beer

MAPLE OLD-FASHIONED 16

Noble Oak Bourbon, orange-peel
infused maple syrup,
bitters, toasted orange peel

KYMATINI 16

Stoli Cucumber,
Skins Masticha, mint

LYCHEE MARTINI 15

Absolut, lychee juice, lychee

THE DIRTY GREEK 15

Aris vodka or Bombay Sapphire,
Kalamata olive juice,
feta-stuffed Kalamata olives

MYKONOS MULE 16

Grey Goose, Metaxa, Stoli
ginger beer, fresh cucumber

SMOKE N FIRE 15

Del Maguey Viva mezcal,
jalapeno, cucumber, lime juice

SPICY MARGARITA 16

Herradura Silver,
Ancho Reyes, jalapeno

TRUE GREECE 16

True Vodka, Chios Masticha,
Angustora bitters, cucumber slice

ELÉA NEGRONI 16

Botanist gin, Campari,
Commandaria

Wines by the Glass

Sparkling

9007 Prosecco, Mionetto, Veneto Italy NV *Green apples and great acid, wonderful example of Prosecco* 12

9015 Sparkling Rose, Kir-Yianni Etates, "Akakies", Amyndaio, Greece '18 *Berries and cream, Xinomavro rose'* 15

9008 Champagne, Perrier Jouet "Grand Brut" Champagne NV *Classic Champagne house, yeast, almond, tiny bubbles, polished acidity* 33

White

8101 Assyrtiko, Artemis Karamolegos "Feredini," Santorini '17 *Dry, crisp, extremely mineral driven, profound salinity, very little fruit* 18

6805 Sauvignon Blanc/Assyrtiko, Domaine Costa Lazaridi "Amethystos", Macedonia '18 *Dry, round peach fruit, zesty lemon, crisp* 16

4710 Malagousia, Domaine Zaferiakis, Tyrnavos '17 *Developed caramelized stone fruit, wonderful floral expressions* 12

4503 Chardonnay, Cave De Lugny, Macon Villages '17 *Green apples, weighty and simple* 13

6002 Pinot Grigio, Bottega Vinaia, Trentino '17 *Light, crisp, nice weight, excellent structure* 14

6812 Sauvignon Blanc, Chateau de Sancerre, Loire Valley '18 *Crisp, bright, beautiful minerality* 17

5503 Chardonnay, Hess Collection, Napa Valley '17 *Pear, cooked citrus, vibrant acid, buttery but balanced* 15

Rose

4415 Grenache, Whispering Angel, Côtes de Provence '17 *Quintessential French rosé, strawberry, silky texture* 16

2406 Agiorgitiko/Moschofilero, Troupis Winery "Fteri" '17 *Rosé made from a powerful black grape and floral white grape, harmony* 13

Red

4707 Kotsifali/Mandilaria, Idaia Winery, Crete '14 *Lighter style red, herbal notes on the nose, red fruit palette* 14

2307 Xinomavro, Taralas "Mavro," Naoussa '13 *The Barolo of Greece, dried fruit, tomato leaf, rose petals, robust tannins* 16

3701 Agiorgitiko, Skouras, "St. George," Nemea '15 *Luscious and velvety, ripe red and black fruits with lingering finish. Harmonious flavors* 16

2501 Pinot Noir, L'Umami, Willamette Valley '17 *Burgundian in style, awesome acid, dried black stone fruit, loads of earth* 14

2901 Cabernet Sauvignon, Uppercut, California '16 *Big & fruity, over ripened black berry and stone fruit, heavy red* 15

7505 Cabernet Sauvignon, Black Stallion, Napa '16 *Big monster cab, dark ruby fruit, super chewy, simply delicious, baby Caymus* 19

Featured Bottles

*(extensive bottle list available)

6202 Robola, Panos Sarris, Kefalonia '18 *Slightly dirty, Burgundian nose with a rich palate and long savory finish* 62

6502 Chardonnay, William Fevre "Champs Royaux" Chablis '18 *Green apple, and grassy notes. Fresh, crisp finish* 79

3109 Assyrtiko, Koutsoyannopoulos, "Nykteri," Santorini '16 *Balanced fruit and mineral aromas. High alcohol, full body, hint of coconut* 95

5710 Bordeaux Blend, Oenogenesis, "En Oeno," Macedonia '10 *Dark fruits and mushroom notes. Perfectly aged and matured tannins* 68

5001 Xinomavro, Tatsis, Goumenissa '09 *Barolo-like, leather and tobacco leaf, elegance* 77

4701 Domaine Nerantzi, Syrah, Macedonia '12 *Balance of black cherry and herbal notes on the nose, long caramel finish* 94

Raw Bar

MARKET OYSTERS 18
half dozen east coast or west coast, mignonette sauce

SALMON CRUDO 18
Loch Duart salmon (Scotland), yuzu,
fingerlime, umibudo, cilantro

TUNA TARTARE 19
#1 yellowfin tuna, orange oil, zeia crisps
dried Kalamata olives, fennel pollen

CRUDO TASTING M.P.
chefs rotating selection of raw seafood

Pikilia

individual spreads 9

CHICKPEA HUMMUS
smoked paprika, marinated chickpeas, micro cilantro

TARAMOSALATA
roe of the grey mullet, capers, red onion

TYROKAFTERI
spicy pepper & feta spread

TASTING OF 3 SPREADS 19

KOUNOUPIDI TIGANITES 19
roasted cauliflower fritters,
pine nuts, Greek honey & currants

ELÉA CHIPS 23
lightly fried zucchini & eggplant,
tzatziki, kefalogaviera cheese

SESAME FETA 17
sesame crusted feta, dried figs,
thyme, pink peppercorns, honey

LOUKANIKO 19
“meze style” Greek village sausage
braised gigantes beans, Arahova feta

Soups /Salads

FAKES 12
traditional Greek lentil soup with toasted zeia bread

HORIATIKI SALAD 20
vine ripe tomatoes, cucumber,
red onion, peppers, olives, Arahova feta, pepperoncini

ROMAINE SALAD 17
dill dressing, manouri cheese, Belgian endive, scallions

PANTZARIA SALATA 18
roasted beets, citrus, pistachios, lentils,
micro arugula, herbs, whipped anthotiro

LAHANOSALATA 18
shaved brussels sprouts, toasted almonds, kishmish raisins,
carrots, dill, mint, white balsamic, kefalogaviera cheese

SKORDALIA
Greek almond, garlic

TZATZIKI
Greek strained yogurt, garlic, cucumber

FAVA
shallots, dill, lemon

TASTING OF 5 SPREADS 27

PORK SOUVLAKI 20
marinated Berkshire pork tenderloin
tyrokafteri, roasted sweet onions, toasted pita

OCTOPUS 24
grilled Spanish octopus, Santorini fava,
pepper & onion “stifado”

SOUTZIOUKAKIA 20
Greek style meatballs, spiced tomato sauce,
manouri cheese, toasted pita

OYSTERS “TIGANITA” 19
lightly fried Cape May salt oysters
(NJ), roasted beets, Swiss chard, almond skordalia

From the Land

MUSHROOM PASTITSIO 27
baked pasta with seasonal mushrooms, béchamel

ORGANIC CHICKEN 28
organic roasted chicken,
traditional lemon potatoes

YOUVETSI 32
xinomavro wine braised short rib,
kefalogaviera cheese, baked orzo

DAILY ORZOTTO MP

GRILLED QUAIL 32
semi-boneless Vermont quail, petimezi,
roasted apples, black currants

LAMB PAIDAKIA 40
taverna style lamb chops,
fresh cut Greek fries

8 OZ BEEF FILET 40
simply grilled all natural Brandt beef,
fresh cut Greek fries

Seasonal Vegetables 10

BEETS

ASPARAGUS

SAUTÉED SPINACH

SEASONAL HORTA GREENS

From the Sea

WHOLE GRILLED FISH
LAVRAKI (Kefalonia, Greece) 35
delicate, white, mild flavor

TSIPOURA (Kefalonia, Greece) 35
firm, white, full flavor

DAILY MARKET FISH M.P.
mediterranean & domestic
market varieties based on availability

SEAFOOD SPECIALTIES

SHRIMP SAGANAKI 34
wild ocean shrimp, tomato, ouzo,
feta, herbed orzo

YELLOWFIN TUNA 35
mavromatika-maratho,
black eyed peas, Swiss chard, fennel

SCOTTISH SALMON 29
Loch Duart salmon, hortorizo,
carrot purée

MUSSELS AHNISTA 27
Dekoning family Dutch style mussels,
white wine, Greek herbs, fennel, shallots

Potatoes & Legumes 9

GIGANTES BEANS

MAVROMATIKA-MARATHO

GREEK FRIES

TRADITIONAL LEMON POTATOES