

~STARTERS~

GREEK YOGURT 10

"Mixed Berries" Or "Honey & Walnuts"

PIKILIA TASTING 16

Hummus, Taramosalata, Tyrokafteri, Grilled Pita

SPANAKOPITA 17

Baked Spinach, Leeks, Feta Cheese in Phyllo Dough

GRILLED HALLOUMI CHEESE 17

Cypriot cheese, served with homemade lemon marmalade

OCTOPUS 24

Grilled Spanish Octopus, Shallots, Capers, Cherry Tomatoes, Fava

~SALADS~

HORIATIKI SALAD 18

Vine Ripe Tomatoes, Cucumber, Red Onion Peppers, Olives, Arahova Feta

ELEA SALAD 21

Choice of Fennel Dusted Shrimp or Grilled Marinated Chicken, Hummus, Chickpeas, Tomato Red Onion, Cucumber, Manouri Cheese Grilled Pita Croutons, Micro Cilantro

LAHANOSALATA 18

Brussel sprouts, cabbage, carrot, pomegranate, golden raisins, chestnut, kefalograviera cheese

~SIDES~

BACON 7 ~ AVOCADO 6

GREEK FRIES 6 ~ HORTA GREENS 6

EXPERIENCE *elea* TRUE GREEK

~MAINS~

EGGS KAGIANA 17

Greek Classic Scrambled Eggs, Tomato, Feta Cheese, Home Made Bread

GREEK STYLE SHAKSHUKA 18

Baked Eggs, Tomato, Peppers, Feta, Toasted Bread

STEAK & EGGS 25

Grilled Rib Eye Steak, Soft Scrambled Egg, Arugula Salad, Greek Oregano Fries

TSOUREKI FRENCH TOAST 17

Fig Marmalade, Greek Honey

ELÉA BURGER 19

Greek Smoked Cheese Grilled Tomato. Tzatziki, Greek Fries

SALMON BURGER 20

Loch Duarte Salmon, Avocado & Jalapeno Spread, Greek Fries

CHICKEN SOUVLAKI 20

Grilled Marinated Chicken, Green Salad, Tomato, Honey Dijon, Greek Fries

LAVRAKI 33

Grilled Mediterranean Seabass, Seasonal Vegetables

~BOTTOMLESS BRUNCH COCKTAILS~

\$20 per person (90 minute limit)

BLOODY GREEK 10

Feta Stuffed Kalamata Olive, Cucumber, Pepperoncini, Oregano & Sea Salt Rim

TRADITIONAL BLOODY 10

Tito's, Olive, Lemon

BRUNCH CLASSICS 10

Bloody Mary, Screwdriver, Mimosa

SPECIALTY BELLINI 10

Peach, Strawberry, Fig

SANGRIA 10

White or Red

BRUNCHY DRINKS

(NON ALCOHOLIC)

Rose Mint Lemonade 7

Ice Tea 5

Arnold Palmer 7

Juices 7

Shirley Temple 7

**Please alert your server of any food allergies, as not all ingredients are listed on the menu.*

Wines by the Glass *(extensive bottle list available)

Sparkling

Marquis de la Tour Brut, Loire Valley, France

Ripe melon and peach flavors

GL/BT

\$12/48

White

Greek Blend, Nico Lazaridi "Queen of Hearts", Macedonia '19

Bright yellow color with a gentle nose of white-fresh fruits

Assyrtiko, Feredini, Santorini '18

Dry, crisp extremely mineral driven, profound salinity

Pinot Grigio, Bottega Vinaia, Trentino '17

Light crisp, nice weight, excellent structure

Sancerre, Durand Reserve, France '18

Notes of citrus, apples, gooseberries with hints of passion fruit

Chardonnay, Cave De Lugny, France '17

Green apples, weighty and simple

GL/BT

\$13/50

\$17/65

\$15/54

\$17/65

\$14/52

Rose

Grenache, Whispering Angel, Côtes de Provence '17

Rose made from a powerful black grape and floral white grape, harmony

GL/BT

\$18/62

Red

Greek Blend, Nico Lazaridi, "King of Hearts", Macedonia '18

Cherries, raspberries, plum and cinnamon spice, medium body

Pinot Noir, L'Umami, Willamette Valley '17

Burgundian in style, awesome acid, dried black stone fruit, loads of earth

Xinomavro, Taralas "Mavro" Naousa '13

Leather, tobacco, olive, easily mistaken for a well-made Barolo

Cabernet Sauvignon, Uppercut, California '16

Big & fruity, over ripened black berry and stone fruit, heavy red

Agiorgitiko, Skouras, "St. George", Nemea '15

Luscious and velvety, ripe red & black fruits with lingering finish

GL/BT

\$13/49

\$15/57

\$16/60

\$16/60

\$16/60

Spicy Margarita - 16

Herradura Silver Tequila, Ancho Reyes

Liqueur, muddled jalapeno

Bourbon Lemonade - 16

Woodford Reserve, ST. Germaine, mint

Kymatini - 16

Stoli Cucumber, Skinos Masticha, Mint

Lavender Collins - 15

Gunpowder Gin, Lavender, Lime Juice,

Tonic

Mykonos Mule - 16

Grey Goose, Metaxa, Ginger Beer,

Fresh Cucumber

V.I.P. - 15

Grey Goose Infused with Fresh, Ripe

Pineapple