

~STARTERS~

GREEK YOGURT 10

*"Mixed Berries" Or "Honey & Walnuts"*

PIKILIA TASTING 16

*Hummus, Taramasalata, Tyrokafteri, Grilled Pita*

SPANAKOPITA 17

*Baked Spinach, Leeks, Feta Cheese in Phyllo Dough*

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*

LAHANOSALTA 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 22

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

LAVRAKI 33

*Grilled Mediterranean Seabass, Seasonal Vegetables*

~BOTTOMLESS BRUNCH

COCKTAILS~

\$25 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)

Fresh Squeeze Juices 8

Rose Mint Lemonade 7

Ice Tea 6

Arnold Palmer 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

**Prosecco, Mionetto, Veneto Italy 'NV**

*Green apples and great acid, wonderful example of Prosecco*

GL

\$12/48

### White

**Chardonnay, Nico Lazaridi Queen of Hearts", Macedonia '17**

*Dry, crisp, extreme mineral driven, profound salinity, very little fruit*

GL

\$13/50

**Assyrtiko, Feredini, Santorini**

*Dry, crisp, extremely mineral driven, profound salinity*

\$17/65

**Pinot Grigio, Botegga Viniai, Trentino '17**

*Light crisp, nice weight, excellent structure*

\$15/54

**Sancerre, Durand Reserve, France '18**

*Notes of Citrus, apples, gooseberries with hints of passion fruit.*

\$17/65

**Chardonnay, Cave de Lugny, France**

*Pear, cooked citrus, vibrant acid, **buttery but balanced***

\$14/52

### Rose

**Grenache, Whispering Angel, Côtes de Provence '17**

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

GL

\$16

### Red

**Pinot Noir, L'Umami, Willamette Valley '17**

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

GL

\$15/57

**Xinomavro, Taralas "Mavro" Naousa '13**

*New staff favorite, easily mistaken for a well-made Barolo, leather, tobacco, olive*

\$16/60

**Cabernet Sauvignon, Uppercut, California '16**

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

\$16/60

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

*Well balanced dark fruit with tingly tannins that beg for food*

\$16/60

### Spicy Margarita - 16

*Patron Silver Tequila, Ancho Reyes, Liqueur,  
muddled jalapeno*

### Bourbon Lemonade - 16

*Redemption, 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*