

Salads

Horiatiki |19

Vine-ripe tomatoes, cucumber, onion, peppers, Kalamata olives, feta cheese

Lahanosalata |18

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

Beet Salad |17

Green apples, micro arugula, cilantro, caramelized hazelnuts, anthotiro cheese, yogurt sauce

Selection of Greek Spreads

Individual Spreads | 9

Tasting of 3 Spreads | 19

Tasting of 5 Spreads | 27

Chickpea Hummus

Smoked paprika, marinated chickpeas

Skordalia

Blanched almonds, garlic paste

Tzatziki

Greek strained yogurt, cucumber, garlic

Taramosalata

Roe of grey mullet fish, capers, red onion

Fava

Santorini yellow split pea, shallots, dill, lemon

Tyrokafteri

Spicy roasted red pepper & feta cheese

Eléa Classics

Fakés Soup |13

Greek Lentils served with baked homemade biscuit

Spanakopita |19

Baked spinach, leeks & feta cheese wrapped in phyllo dough

Kounoupidi |19

Cauliflower fritters, served with toasted pine nuts, honey & black currants

Octopus |24

Grilled Spanish octopus, shallots, capers, cherry tomatoes, fava

Fried Calamari |18

Golden and crispy squid, served with a nafpaktos tomato sauce

Eléa Chips |23

Lightly fried zucchini & eggplant, tzatziki, kefalograviera cheese

Sesame Feta |18

Sesame crusted feta, dried figs, pink peppercorns, honey.

Chicken Souvlaki |20

Organic Grilled Skewered Chicken, served with homemade Dijon mustard

Grilled Shrimp |21

Wild Gulf shrimp, watermelon radish & frisée salad, cara cara orange

Keftedes |20

Greek style meatballs, served with feta sauce

Gigantes |15

Baked giant lima beans, crumbled feta

From the Sea

Lavraki |35

Mediterranean Seabass – lean, mild flavor

Tsipoura |35

Dorade Royale – flaky, full flavor

Salmon |30

Grilled Loch Duart salmon, eggplant puree, roasted cherry tomatoes

Seafood Orzotto |32

Shrimp, mussels, clams, saffron, orzo

Cod Filet |33

Pan roasted Icelandic cod fish, served with celery root purée

From the Land

Organic Chicken |29

Organic roasted chicken, traditional lemon potatoes

Vegetarian Moussaka |26

Traditional casserole layered with potato, zucchini, eggplant & bechamel sauce

Lamb Chops |40

Taverna style lamb chops, fresh-cut Greek fries

Short Rib Youvetsi |32

Slowly braised short rib, baked orzo, kefalograviera cheese

Ribeye |40

12oz boneless ribeye steak, served with chef's signature sauce & fresh-cut Greek fries

Sides | 10

Sautéed Spinach

Horta

Brussel Sprouts

Lemon Potatoes

Greek Fries

elēa

Signature Cocktails

Hot Toddy | 14

Redemption Bourbon, Tea, lemon, honey, cinnamon, Star Anise

The Cretan Negroni | 15

Gray Whale Gin, Diktamo Herb, Campari

Fig Martini | 16

Grey Goose Vodka, Fig, Honey

Spicy Margarita | 16

Patron Silver Tequila, Ancho Reyes Liqueur, muddled jalapeno

The Greek Old Fashion | 15

Maker's Mark, Ouzo, preserved cherries, orange bitters

Kymatini | 16

Stoli Cucumber Vodka, Kleos Mastiha, mint

Smoke & Fire | 15

Del Maguey Viva Mezcal, jalapeno, cucumber, lime juice

Lavender Collins | 15

Gunpowder Gin, Lavender, Tonic, lime

Bourbon Mint Lemonade | 15

Redemption Bourbon, St. Germaine, mint

Mykonos Mule | 16

Grey Goose Vodka, Metaxa brandy, ginger beer, muddled cucumber

Greek Coffee Martini | 15

Stoli Vanilla Vodka, Nescafe, Kahlua

White or Red Sangria | 14

White or red wine, Cointreau, St. Germain, pineapple

Spiced Hot Chocolate | 14

Vahlrona Chocolate, Grand Marnier, Orange

White Wines

Moschofilero, Tsoupis Winery, | 16

Fresh, floral aromas crisp, white peach.

Assyrtiko, Santorini 2017, Feredini | 17

Dry, crisp extremely mineral driven, profound salinity, very little fruit

Sancerre, France 2018, Durand Reserve | 17

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

Chardonnay, Macon Villages 2017, Cave De Lugny | 14

Green apples, weighty and simple

Chardonnay, California 2019, Josh Cellars | 15

Great balance of bright citrus & honey, with a touch of oak

Sparkling Wine

Marquis de la Tour, Loire Valley | 12

Ripe melon and peach flavors

Red Wines

Agiorgitiko, Nemea 2015, Saint George | 16

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

Xinomavro, Diofili 2016, Siatista | 16

The Barolo of Greece, dried fruit, tomato leaf, rose petals, robust tannins

Pinot Noir, Oregon 2017, L'Umami | 15

Burgundian in style, awesome acid, dried black stone fruits

Cabernet Sauvignon, California 2016, Uppercut | 16

Big & fruity over ripened blackcherry and stone fruit, heavy red

Rose Wine

Fleurs de Prairie, Vin de Provence | 14

Light, crisp with touch of bright berry notes

Beer

Fix | 8

Mythos | 8

IPA | 8

Blue Moon | 8

Peroni | 8

Water

Vikos Flat | 6

Souroti Sparkling | 6