

**SALADS****ELÉA SALAD | 21**

hummus, chickpeas, tomato, red onion, cucumber,  
manouri cheese, pita croutons,  
choice of grilled shrimp or chicken

**HORIATIKI SALAD | 18**

vine ripe tomatoes, cucumber, red onion, peppers,  
olives, Arahova feta

**WATERMELON SALAD | 17**

arugula, toasted walnuts, jalapēno emulsion,  
feta cheese

**TUNA TARTARE | 22**

orange, cucumber, sesame oil, lime zest,  
Greek yogurt mousse

**ELÉA CLASSICS****TASTING OF GREEK SPREADS | 16**

hummus, taramosalata, tyrokafteri, grilled pita

**SPANAKOPITA | 17**

baked spinach, leeks, feta cheese in phyllo dough

**OCTOPUS | 24**

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

**FRIED CALAMARI | 18**

golden crispy squid, Nafpaktos tomato sauce

**BRUNCH ENTREES****GREEK STYLE SHAKSUKA | 18**

baked eggs, tomato, peppers, feta cheese, toasted bread

**AVOCADO TOAST | 17**

poached eggs, tomato, feta cheese

**EGGS BENEDICT | 20**

smoked salmon, breakfast potatoes, hollandaise sauce

**CHICKEN SOUVLAKI | 22**

marinated grilled chicken, green salad, tomato, honey  
Dijon mustard, Greek oregano fries

**STEAK & EGGS | 25**

grilled rib eye steak, fried eggs, arugula salad

**ELÉA BURGER | 19**

smoked Metsovone cheese, grilled tomato, tzatziki,  
Greek oregano fries

**SALMON BURGER | 20**

squid ink brioche, avocado & jalapeño spread,  
Greek oregano fries

**LAVRAKI | 33**

grilled Mediterranean seabass, seasonal vegetable

**SHRIMP ORZOTTO | 27**

shrimp, saffron, orzo

**LAMB CHOPS | 42**

taverna style lamb chops, fresh-cut Greek fries

**TSOUREKI FRENCH TOAST | 17**

peach marmalade, honey

**CREPES | 16**

nutella, strawberry, sweet shortbread crumbs

**BOTTOMLESS****BRUNCH COCKTAILS | 25**

(90 MINUTE LIMIT)

**BLOODY GREEK | 10**

feta stuffed Kalamata olives, cucumber,  
pepperoncini, oregano & sea salt rim

**BRUNCH CLASSICS | 10**

bloody Mary, screwdriver, mimosa

**SIGNATURE BELLINI | 10**

peach, strawberry, fig

**HOUSEMADE SANGRIA | 10**

white or red

**BRUNCHY DRINKS**

(NON-ALCOHOLIC)

fresh squeezed juice | 8

rose mint lemonade | 7

house brewed iced tea | 6

arnold palmer | 7

shirley temple | 7

**SIDES**

bacon | 7

avocado | 6

Greek oregano fries | 6

horta greens | 6

**SIGNATURE COCKTAILS****PASSION FRUIT MOJITO | 15**

Bacardi rum, passion fruit, honey & mint

**THE VIP | 15**

pineapple infused Grey Goose vodka, lime juice

**FIG MARTINI | 16**

Grey Goose vodka, fig, honey

**SPICY MARGARITA | 16**

Patron Silver tequila, Ancho Reyes liqueur,  
muddled jalapeño

**THE GREEK OLD FASHION | 15**

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

**KYMATINI | 16**

Stoli Cucumber Vodka, Kleos mastiha liquer, mint

**SMOKE & FIRE | 15**

Del Maguey Viva Mezcal, jalapeño,  
cucumber, lime juice

**LAVENDER COLLINS | 15**

Gunpowder gin, lavender, tonic, lime

**CRETAN NEGRONI | 15**

Stray Dog gin, Diktamo liquer, Campari

**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 WINES**

**BIBLIA CHORA, SAUVIGNON BLANC/ASSYRTIKO | 17**  
fresh, intense flavors of tropical fruits and grapefruit

**ASSYRTIKO, FLORINA, KIR-YIANNI | 16**  
aromas of citrus, white fruit and flowers

**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**  
floral aspects, clean and light with melon flavors

**ROSE WINE**

**FLEURS DE PRAIRIE, VIN DE PROVENCE | 14**  
light, crisp with touch of bright berry notes

**HAMPTON WATER, SOUTH OF FRANCE | 14**  
burst of red fruit flavors, strawberry and watermelon,  
light acidity

**WHISPERING ANGEL, VIN DE PROVENCE | 18**  
quintessential French rosé, strawberry, silky texture

**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 black cherry  
and stone fruit, heavy red

**Beers**

Fix | 8

Mythos | 8

IPA | 8

Blue Moon | 8

Peroni | 8

**Water**

Vikos Flat | 6

Souroti Sparkling | 6