

SALADS**HORIATIKI SALAD |19**

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

LAHANOSALATA |18

Brussel sprouts, cabbage, carrot, orange slice, golden
raisins, shaved almonds, kefalograviera cheese

WATERMELON SALAD |17

arugula, toasted walnuts, jalapëno emulsion,
feta cheese

BABY ARUGULA SALAD|18

cherry tomatoes, manouri cheese, balsamic vinaigrette

TUNA TARTARE|22

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

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

TYROKAFTERI

spicy roasted red pepper, feta cheese

ELÉA CLASSICS**ELÉA CHIPS |23**

lightly fried zucchini & eggplant, tzatziki,
kefalograviera cheese

SPANAKOPITA |19

baked spinach, leeks, feta cheese in phyllo dough

KOUNOUPIDI |19

cauliflower fritters, toasted pine nuts, honey, black
currants

SESAME CRUSTED FETA |18

puréed dried figs, pink peppercorns, honey

GRILLED SHRIMP |21

wild Gulf shrimp, radish, frisëe salad,
cara cara orange

MUSSELS |21

Dutch mussels, green peppers, white wine, feta
cheese, Greek herbs

OCTOPUS |25

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

FRIED CALAMARI |18

golden crispy squid, Nafpaktos tomato sauce

KEFTEDES |20

Greek style meatballs, feta sauce

CHICKEN SOUVLAKI |20

organic grilled skewered chicken, homemade Dijon
mustard

FROM THE SEA**LAVRAKI |35**

Mediterranean seabass - lean, mild flavor

TSIPOURA |35

Dorade Royale - flaky, full flavor

SALMON |30

grilled Loch Duarte salmon, black rice, asparagus
Mavrodafni sauce

SEAFOOD ORZOTTO |32

shrimp, mussels, clams, safron, orzo

PEPPER CRUSTED YELLOWFIN TUNA |37

black eyed pea and lentil salad, gazpacho sauce with
avocado purée

FROM THE LAND**GREEK SUMMER GARDEN |26**

traditional stuffed tomato, pepper, eggplant
with rice & Greek herbs

VEGETARIAN MOUSAKA |26

traditional casserole layered with potato, zucchini,
eggplant, bechamel sauce

ORGANIC CHICKEN |29

organic roasted chicken, lemon potatoes

LAMB CHOPS |44

taverna style lamb chops, fresh-cut Greek fries

SHORT RIB YOUNG VETS |32

xinomavro braised short rib, baked orzo,
kefalograviera cheese

FILET MIGNON |45

8oz filet, chef's signature sauce, fresh-cut Greek fries

SIDES |10

Sautéed Spinach	Lemon Potatoes
Horta	Greek Fries
Asparagus	

SIGNATURE COCKTAILS

PASSION FRUIT MOJITO | 16

Bacardi rum, passion fruit, honey & mint

WATERMELON COOLER | 17

Ketel One vodka, muddled watermelon, lime juice

FIG MARTINI | 17

Grey Goose vodka, fig, honey

SPICY MARGARITA | 17

Patron Silver tequila, Ancho Reyes liqueur,
muddled jalapeño

THE GREEK OLD FASHION | 16

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

KYMATINI | 17

Stoli Cucumber Vodka, Kleos mastiha liqueur, mint

SMOKE & FIRE | 16

Del Maguey Viva mezcal, jalapeño,
cucumber, lime juice

LAVENDER COLLINS | 16

The Botanist gin, lavender, tonic, lime

BOURBON MINT LEMONADE | 16

Redemption bourbon, agave nectar, mint

MYKONOS MULE | 17

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

SANTORINI SPRITZ | 15

Fleurs de Prairie Rosè, St. Germain liqueur,
strawberries, lemon, mint

WHITE OR RED SANGRIA | 15

white or red wine, pineapple, Cointreau

WHITE WINES

BIBLIA CHORA, SAUVIGNON BLANC BLEND | 17
fresh, intense flavors of tropical fruits and grapefruit

ASSYRTIKO, SANTORINI, SANTO WINES 2020 | 17
aromas of citrus, white fruit and flowers

SANCERRE, FRANCE 2019, XAVIER FLOURET | 17
elegant nose, with floral and fruity aromas,
mixed with mineral nuances and fresh notes

CHARDONNAY, MACON VILLAGES 2017,
CAVE DE LUGNY | 14
green apples, weighty and simple

CHARDONNAY, CHATEAUX JULIA 2020,
COSTA LAZARIDI | 15
very well balanced with a pleasant acidity,
notes of pineapple, banana, and lemon

MOSCHOFILERO BLEND, ANEMOS,
PALIVOU VINEYARDS | 15
melon and rose aromas, with citrus blossoms

SPARKLING WINE

CUVEE CLASICO, CODORNIU, BARCELONA | 12
floral aspects, clean and light with melon flavors

ROSE WINE

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, KIR-YIANNI 2017, NAOUSSA | 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, NAPA VALLEY 2017,
NAPA BY NAPA | 16
big & fruity over ripened black cherry
and stone fruit, heavy red

Beers

Fix | 8

Brooklyn IPA | 8

Blue Moon | 8

Peroni | 8

Septem | 8

Water

Vikos Flat | 6

Souroti Sparkling | 6

DESSERTS

Baklava |10
Almonds, Greek Honey,
Hand Rolled Phyllo

Greek Yogurt |10
Served with Honey & Walnuts or
Cherry Spoon Sweet

Chocolate Cake |10
Valrhona chocolate mousse, wild berry coulis

Ekmek |12
Mountain tea infused custard cream on a base of
shredded phyllo, powdered crumbled pistachios

Ice Cream (3 scoops) | 9
Vanilla, chocolate, cinnamon

Sorbet (3 scoops) | 9
Raspberry, Lemon, Mango