

SALADS

HORIATIKI SALAD | 20
vine ripe tomatoes, cucumber, red onion, peppers,
olives, Arahova feta

LAHANOSALATA | 18
brussel sprouts, cabbage, carrot, pomegranate,
golden raisins, roasted chestnuts,
kefalograviera cheese

BEET SALAD | 17
green apples, roasted hazelnuts, manouri cheese,
yogurt sauce, micro greens

PRASINI SALAD | 18
boston lettuce, escarole, fris e, mizithra cheese,
artichoke-assyrtiko emulsion

TUNA TARTARE | 23
orange, cucumber, sesame oil, lime zest,
greek yogurt mousse

SELECTION OF SPREADS

Individual Spreads | 10
Tasting of 3 Spreads | 21
Tasting of 5 Spreads | 29

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

EL A CLASSICS

FISH SOUP | 16
zucchini wrapped wild caught cod filet,
potato, carrot, celery

EL A 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

CHEESE SPRING ROLLS | 18
anthotiro cheese, rose petal reduction

GRILLED SHRIMP | 21
wild Gulf shrimp, radish, fris e 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

KEFTEDES | 20
Greek style meatballs, feta sauce

CHICKEN SOUVLAKI | 20
organic grilled skewered chicken,
homemade Dijon mustard

GIGANTES | 16
baked giant lima beans, crumbled feta

FROM THE SEA

LAVRAKI | 35
Mediterranean seabass - lean, mild flavor

TSIPOURA | 35
Dorade Royale - flaky, full flavor

SALMON | 31
grilled Loch Duarte salmon, assorted green vegetables,
pur ed potato

SEAFOOD ORZOTTO | 33
shrimp, mussels, clams, saffron, orzo

PAN SEARED COD | 38
celery root & fennel pur e, roasted vegetables

FROM THE LAND

BUTTERNUT SQUASH RISOTTO | 26
hazelnut, oyster mushrooms

VEGETARIAN MOUSAKA | 26
traditional casserole layered with potato, zucchini,
eggplant, bechamel sauce

ORGANIC CHICKEN | 29
organic roasted chicken, lemon potatoes

LAMB CHOPS | 46
taverna style lamb chops, fresh-cut Greek fries

SHORT RIB YOUNG BOVINE | 33
xinomavro braised short rib, baked orzo,
kefalograviera cheese

FILET MIGNON | 46
8oz filet, chef's signature sauce, fresh-cut Greek fries

SIDES

Saut ed Spinach | 10

Horta | 10

Asparagus | 10

Lemon Potatoes | 10

Greek Fries | 10

WHITE WINE

BIBLIA CHORA, SAUVIGNON BLANC
BLEND | 17

fresh, intense flavors of tropical fruits and
grapefruit

ASSYRTIKO, SANTORINI, KALLISTON
WINERY 2019 | 17

aromas of citrus, white fruit and flowers

SANCERRE, FRANCE 2019, XAVIER
FLOURET | 17

elegant nose, with floral and fruity aromas

CHARDONNAY, MACON VILLAGES 2017,
CAVE DE LUGNY | 14

green apples, weighty and simple

CHARDONNAY, CHATEAUX JULIA 2020,
COSTA LAZARIDI | 15

pleasant acidity with notes of pineapple,
banana, and lemon

MOSCHOFILERO BLEND, ANEMOS,
PALIVOU VINEYARDS | 15

melon and rose aromas, with citrus blossoms

SPARKLINGWINE

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

ROSÉ WINE

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

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

RED WINE

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

SUPER TUSCAN, AL PASSO 2017 | 16
powerful, fruity, spicy, medium-bodied, packed
with cherry, red berry & sweet spicy notes

BEERS

FIX | 8
BROOKLYN IPA | 8
BLUE MOON | 8
PERONI | 8
SEPTEM | 8

WATER

VIKOS FLAT | 7
SOUROTI SPARKLING | 7

SIGNATURE COCKTAILS

PASSION FRUIT MOJITO | 16
Bacardi rum, passion fruit, honey & mint

POMEGRANATE MARGARITA | 17
Patron Silver tequila, pomegranate liqueur, 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 Rosé, St. Germain liqueur,
strawberries, lemon, mint

WHITE OR RED SANGRIA | 15
white or red wine, pineapple, Cointreau

elēa

Desserts

Baklava 10

Almonds, Greek Honey,
Hand Rolled Phyllo

Cheesecake 10

Anthotiro Cheesecake,
Passion fruit reduction

Chocolate Mousse Cake 10

Valrohna chocolate, wild berry coulis

Ekmek Kataifi 12

Mountain tea infused crème on a base of shredded phyllo,
Powdered crumbled Pistachios

Greek Yogurt 10

Served with Honey & Walnuts or
Cherry Spoon Sweet

Ice Cream (3 scoops) 9

Vanilla, chocolate, cinnamon, Pistachio

Sorbet (3 scoops) 9

Lemon, Mango, & Raspberry