

SALADS**ELÉA SALAD | 21**

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

HORIATIKI SALAD | 19

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

PRASINI SALAD | 17

boston lettuce, escarole, frisée, mizithra cheese,
artichoke-assyrtiko emulsion
add chicken \$9, shrimp \$10

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, shallot, capers, cherry
tomato, fava

TUNA TARTARE | 22

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

YOGURT PARFAIT | 11

fresh berries, feuilletine, honey

BRUNCH ENTREES**GREEK STYLE SHAKSUKA | 18**

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

AVOCADO TOAST | 17

poached egg, tomato, feta cheese

EGGS BENEDICT | 20

smoked salmon, breakfast potatoes, hollandaise sauce

CHICKEN SOUVLAKI | 22

marinated grilled chicken, tomato, red onion, honey Dijon
mustard, Greek oregano fries

SHORT RIB HASH | 25

scrambled eggs, mushroom

ELÉA BURGER | 19

smoked Metsovone cheese, mushrooms & truffle oil
Greek oregano fries

GRILLED SALMON | 28

quinoa, frisée, cara cara orange

LAVRAKI | 33

grilled Mediterranean seabass, seasonal vegetable

SHRIMP ORZOTTO | 27

shrimp, saffron, orzo

BUTTERNUT SQUASH RISOTTO | 26

hazelnut, oyster mushrooms

LAMB CHOPS | 29

taverna style lamb chops, fresh-cut Greek fries

TSOUREKI FRENCH TOAST | 17

fig marmalade

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 | 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 Rosè, St. Germain liqueur,
strawberries, lemon, mint

WHITE WINES

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

ASSYRTIKO, SANTORINI, KALLISTON WINERY | 16
aromas of citrus, white fruit and flowers

SANCERRE, FRANCE 2020, 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

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, MARKOVITIS 2016, 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,
NAPA BY NAPA 2016 | 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

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