

elea

LUNCH MENU AVAILABLE ONLY ON FRIDAY

LUNCH MENU

\$30

FIRST COURSE

(CHOOSE ONE)

PIKILIA

hummus, tzatziki, tyrokafteri,
grilled pita

SPANAKOPITA

braised spinach, leeks, herbs, feta,
baked in phyllo dough

HORIATIKI SALAD

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

FAKÈS SOUP

Greek lentils, mirepoix & homemade
crostini

SECOND COURSE

(CHOOSE ONE)

ELEA SALAD (choice of chicken or shrimp)

hummus, chickpeas, tomato, red
onion, cucumber, manouri cheese,
pita croutons

CHICKEN SOUVLAKI

organic grilled skewered chicken,
homemade Dijon mustard, onion,
tomatoes, Greek fries

LAVRAKI

Mediterranean seabass filet - lean,
mild flavor, lemon potatoes, horta

LAMB KEBAB

grilled skewered lamb kebab, roasted
potatoes, red onion

WILD MUSHROOM ORZOTTO

brown beech & oyster mushrooms,
white truffle oil, orzo

Winter 2023
Restaurant Week

elea

DINNER MENU

\$60

FIRST COURSE

(CHOOSE ONE)

PIKILIA

hummus, tzatziki, tyrokafteri,
grilled pita

HORIATIKI SALAD

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

GRILLED SHRIMP

wild Gulf shrimp, shaved fennel
& frisée salad, winter radish,
mint & cara cara orange

CHICKEN SOUVLAKI

organic grilled skewered chicken,
homemade Dijon mustard

KEFTEDES

Greek style meatballs, feta sauce

SECOND COURSE

(CHOOSE ONE)

LAVRAKI

Mediterranean seabass filet - lean,
mild flavor, lemon potatoes, horta

SEAFOOD ORZOTTO

shrimp, mussels, clams, saffron, orzo

LAMB CHOPS | \$10 supplementary

taverna style lamb chops,
fresh-cut Greek fries

SHORT RIB YOVETSIS

xinomavro braised short rib, baked orzo,
kefalograviera cheese

VEGETARIAN MOUSAKA

traditional casserole layered with
potato, eggplant, porcini mushrooms,
bechamel sauce

DESSERT

(CHOOSE ONE)

BAKLAVA

pistachio & walnuts, Greek
honey, hand rolled phyllo

KARIDOPITA

walnut cake,
vanilla gelato

SORBET

mango, raspberry, citrus

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