

## KALOS ORISATE - WELCOME!

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Greek traditions are centered around family, friends, food, and wine. A Greek meal has a wide variety of dishes and dinner can linger for hours often engaging in passionate discussion and sometimes noisy exchange of ideas and opinions. These meals provide some of the most memorable family times and are an endearing characteristic of the land and the people.

Growing up in Greece, we always enjoyed dishes that were passed down for generations. Only the best and freshest ingredients were used, and the result was food with great natural flavors. Our goal is to bring the food of our family to your dinner table.

We always remain true to using original recipes, the finest ingredients, and local whenever possible. Our chefs create plates from scratch, genuine, and full of flavour. Our Greek dishes have exceptional nutritional value but most of all taste great!

**From our family to yours,  
Yiama! To our health!**



## mezethes Small plates to share

**MEDITERRANEAN TRIO** **G V** \$16

Three Ela! famous dips served with grilled pita

**Kopanisti** \$9 **Hummus** \$9 **Tarama** \$9  
Roasted red pepper, feta, olive oil, fresh dill, hint of jalapeno  
Roasted garlic, tahini, lemon, and olive oil  
Silky smooth caviar dip with potato and olive oil

**FETA AND OLIVES** **G V** \$17

Drizzled with olive oil and sprinkled with oregano

**SAGANAKI** “flaming cheese” **G V** \$20

Kefalograviera cheese, Metaxa brandy, squeeze of lemon.....OPA!

**SPANAKOPITA** **V** \$16.5

Fresh spinach, feta, green onion, dill, wrapped in filo with feta cream sauce

**RISOTTO BALLS** **V** \$18.5

Blend of cheeses, arborio rice, mushrooms with herb tomato sauce

**HALLOUMI FLATBREAD** **V** \$18.5

Marinated mixture of grape tomatoes, halloumi, olives, mint, oregano, and a drizzle of olive oil

**SHRIMP OPA!** **G** \$19

Sweet shakshuka tomato sauce, red peppers, onion, feta, and grilled pita

**KALAMARI** **G** \$19

Lightly coated in a blend of spices, flash fried and served with tzatziki

**OCTOPUS** **G** \$22

Chargrilled, oregano, cabbage salad, lemon, olive oil, and grilled pita

**FISH CAKES** **G** \$18

Haddock, fresh dill, feta, olives, and roasted red pepper aioli

**DOLMADES** **G** \$17

Ground beef, rice, onion, herbs wrapped in grape leaves on Greek yogurt

**BEEFTEKI** “sheftalia” \$18

Traditional Cypriot grilled lamb and beef patties with herbs and spices

**LOUKANIKO** **G** \$17

House made sausage in wine, seasoned with our spices, pita and tzatziki

**BAKED FETA DIP** **G V** \$18

Whipped creamy feta, honey, olive oil, and dill topped with chili flakes; served with grilled pita

**PITA NACHOS** **V** \$16

Crispy pita topped with tomato, red onion, olives, parsley, and feta served with tzatziki

## salata

Add chicken breast, falafel, or souvlaki skewer \$9 Add salmon \$15

**ELA! GREEK** **G V** \$19

Romaine, tomato, cucumber, red onion, green peppers, feta, Kalamata olives

**SPINACH** **G V** \$19

Tomato, mushroom, red onion, beets, feta, walnuts, honey Dijon dressing

**CABBAGE SALAD** **G V** \$19

Tomato, onion, parsley, lemon and olive oil dressing

**CHICKPEA** **G V** \$19

Cabbage, celery, bell peppers, red onion, parsley, and tahini dressing

**AVOCADO GREEK** **G V** \$20

Romaine, tomato, red onion, feta, olives, and balsamic olive oil dressing

**OCTOPUS CHICKPEA** **G** \$24

Our chickpea salad topped with grilled octopus

**KALAMARI GREEK** **G** \$24

Lightly coated in our blend of spices, flash fried, served on our Greek salad

## pasta

**CHICKEN PENNE** **G** \$27

In a wine garlic cream sauce with bell peppers, mushrooms, and cheese

**RAVIOLI** **V** \$29

House made; cream cheese, feta, mushrooms tossed with spinach, garlic, and cream

**LAMB YOVETSIS** \$28

Braised lamb shank on a bed of orzo pasta tossed in our house made tomato sauce with mediterranean vegetables and feta

**VEGETARIAN YOVETSIS** **V** \$24

Medley of Mediterranean vegetables in our tomato sauce, spices, orzo pasta, and feta

**SPAGHETTI** “Greek Style” **G** \$24

House made meat sauce with Greek herbs and spices, and cheese

**FALAFEL PLATE** **G V** \$19

Hummus, pickles, turnip, and beets served with rice, cabbage salad, and tahini aioli

**SEAFOOD CHOWDER** **G** \$25

Salmon, haddock, scallops, shrimp, lobster in a creamy broth with a house made biscuit

## from the grill

Served with Greek salad and choice of lemon potatoes, rice, or Ela! fries

**SOUVLAKI SKEWERS** **G**

Marinated in house

Chicken \$28

Lamb \$29

Pork \$26

Shrimp \$27

**BEEFTEKI** “sheftalia” \$25

Traditional Cypriot grilled lamb and beef patties with herbs and spices

**LAMB CHOPS** **G** \$35

Three marinated chops, oregano and thyme served with tzatziki

Add extra chop for \$6

**ELA! BURGER** \$22

Lamb and beef patty with tomato, onion, homemade pickles, and tzatziki

Served with Ela! fries

**GYRO...yeero!** **G** \$29.5

Shaved beef tenderloin, cabbage salad, pickled turnip, tzatziki; served with pita

**SHAWARMA PLATE** **G V**

Seasoned with our blend of spices, lettuce, tomato, onion, pickled turnip, garlic or tahini aioli; served with pita

Chicken \$27.5

Lamb \$28.5

Halloumi \$27.5

## shawarma bowls **G V**

Layered with rice and Greek salad, topped with pickled turnip, pickles, and garlic or tahini sauce

Chicken \$24

Lamb \$25

Halloumi \$24

Salmon \$29

Falafel \$23

## traditional greek

Served with Greek salad Add potato, rice, or Ela! fries \$4

**PASTITSIO** “Greek Lasagna” \$23

Seasoned ground meat in our tomato sauce, pasta, and creamy bechamel

**MOUSSAKA** \$25

Seasoned ground meat in our tomato sauce layered with eggplant, zucchini, potato, and creamy bechamel

**VEGETARIAN MOUSSAKA** **V** \$24

Layered eggplant, zucchini, potato, artichoke, roasted red pepper, and creamy bechamel

**SPANAKOPITA** **V** \$23.5

Fresh spinach, feta, green onion, dill, wrapped in filo with feta cream sauce

**DOLMADES** **G** \$26

Ground beef, rice, onion, herbs, wrapped in grape leaves on Greek yogurt

**FISH CAKES** **G** \$24.5

Haddock, feta, fresh dill, olives, and roasted red pepper aioli

## main plates

Served with daily vegetables and choice of lemon potatoes, rice, or Ela! fries

**STUFFED CHICKEN BREAST** **G** \$30

Fresh spinach, feta, green onion, and dill topped with feta cream sauce

**BEEF SHORT RIB** **G** \$31

Slow braised beef short ribs, red wine reduction, tomato, and spices

**ROTISSERIE LAMB** **G** \$29

Leg of lamb seasoned with herbs, garlic, and red wine reduction

**SALMON** **G** \$28

Pan seared with honey glaze and sesame

**HADDOCK LEMONATO** **G** \$25.5

Pan-fried, panko crusted, lemon butter wine sauce

**LAMB SHANK** **G** \$29

Braised lamb shank in our house made tomato sauce

## platters

**GRILLED PLATTER** serves two **G** \$86

Beefteki, pork souvlaki, two lamb chops, and chicken breast; served with greek salad, Ela! Fries, and choice of dip

**APPETIZER PLATTER** serves four (or two as an entrée) \$75

Kalamari, beefteki, risotto balls, dolmades, loukaniko, spanakopita, Ela! fries, and choice of dip

**G** gluten friendly or on request

**V** vegetarian

