

## 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

<b>MEDITERRANEAN TRIO</b> <b>G V</b>	\$16	
Three Ela! famous dips served with grilled pita		
<b>Kopanisti</b> \$9	<b>Hummus</b> \$9	<b>Tarama</b> \$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
<b>FETA AND OLIVES</b> <b>G V</b>	\$17	
Drizzled with olive oil and sprinkled with oregano		
<b>SAGANAKI</b> “flaming cheese” <b>G V</b>	\$20	
Kefalograviera cheese, Metaxa brandy, squeeze of lemon.....OPA!		
<b>SPANAKOPITA</b> <b>V</b>	\$16.5	
Fresh spinach, feta, green onion, dill, wrapped in filo with feta cream sauce		
<b>RISOTTO BALLS</b> <b>V</b>	\$18.5	
Blend of cheeses, arborio rice, mushrooms with herb tomato sauce		
<b>HALLOUMI FLATBREAD</b> <b>V</b>	\$18.5	
Marinated mixture of grape tomatoes, halloumi, olives, mint, oregano, and a drizzle of olive oil		
<b>SHRIMP OPA!</b> <b>G</b>	\$19	
Sweet shakshuka tomato sauce, red peppers, onion, feta, and grilled pita		
<b>KALAMARI</b> <b>G</b>	\$19	
Lightly coated in a blend of spices, flash fried and served with tzatziki		
<b>OCTOPUS</b> <b>G</b>	\$22	
Chargrilled, oregano, cabbage salad, lemon, olive oil, and grilled pita		
<b>FISH CAKES</b> <b>G</b>	\$18	
Haddock, fresh dill, feta, olives, and roasted red pepper aioli		
<b>DOLMADES</b> <b>G</b>	\$17	
Ground beef, rice, onion, herbs wrapped in grape leaves on Greek yogurt		
<b>BEEFTEKI</b> “sheftalia”	\$18	
Traditional Cypriot grilled lamb and beef patties with herbs and spices		
<b>LOUKANIKO</b> <b>G</b>	\$17	
House made sausage in wine, seasoned with our spices, pita and tzatziki		
<b>BAKED FETA DIP</b> <b>G V</b>	\$18	
Whipped creamy feta, honey, olive oil, and dill topped with chili flakes; served with grilled pita		
<b>PITA NACHOS</b> <b>V</b>	\$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

<b>ELA! GREEK</b> <b>G V</b>	\$19
Romaine, tomato, cucumber, red onion, green peppers, feta, Kalamata olives	
<b>SPINACH</b> <b>G V</b>	\$19
Tomato, mushroom, red onion, beets, feta, walnuts, honey Dijon dressing	
<b>CABBAGE SALAD</b> <b>G V</b>	\$19
Tomato, onion, parsley, lemon and olive oil dressing	
<b>CHICKPEA</b> <b>G V</b>	\$19
Cabbage, celery, bell peppers, red onion, parsley, and tahini dressing	
<b>AVOCADO GREEK</b> <b>G V</b>	\$20
Romaine, tomato, red onion, feta, olives, and balsamic olive oil dressing	
<b>OCTOPUS CHICKPEA</b> <b>G</b>	\$24
Our chickpea salad topped with grilled octopus	
<b>KALAMARI GREEK</b> <b>G</b>	\$24
Lightly coated in our blend of spices, flash fried, served on our Greek salad	

## pasta

<b>CHICKEN PENNE</b> <b>G</b>	\$20.5
In a wine garlic cream sauce with bell peppers, mushrooms, and cheese	
<b>RAVIOLI</b> <b>V</b>	\$21
House made; cream cheese, feta, mushrooms tossed with spinach, garlic, and cream	
<b>VEGETARIAN YOUVETSI</b> <b>V</b>	\$20
Medley of Mediterranean vegetables in our tomato sauce, spices, orzo pasta, and feta	
<b>SPAGHETTI</b> “Greek Style” <b>G</b>	\$19
House made meat sauce with Greek herbs and spices, and cheese	
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<b>FALAFEL PLATE</b> <b>G V</b>	\$19
Hummus, pickles, turnip, and beets served with rice, cabbage salad, and tahini aioli	
<b>SEAFOOD CHOWDER</b> <b>G</b>	\$25
Salmon, haddock, scallops, shrimp, lobster in a creamy broth with a house made biscuit	

## lunch entrees

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

<b>BEEFTEKI</b> “sheftalia”	\$22
Traditional Cypriot grilled lamb and beef patties with herbs and spices	
<b>HADDOCK LEMONATO</b> <b>G</b>	\$21.5
Pan fried, panko crusted, lemon butter wine sauce	
<b>DOLMADES</b> <b>G</b>	\$22
Ground beef, rice, onion, herbs wrapped in grape leaves on Greek yogurt	
<b>ELA! SOUVLAKI SKEWER LUNCH</b> <b>G</b>	\$20.5
Marinated in house, choice of chicken, lamb, pork, or shrimp, pita and tzatziki Add extra skewer for \$9	
<b>ELA! SOUVLAKI &amp; KALAMARI</b> <b>G</b>	\$25.5
Chicken, lamb, pork, or shrimp skewer with kalamari and tzatziki	
<b>ELA! SOUVLAKI &amp; DOLMADES</b> <b>G</b>	\$25.5
Chicken, lamb, pork, or shrimp skewer with dolmades and tzatziki	
<b>ROTISSERIE LAMB</b> <b>G</b>	\$23
Leg of lamb seasoned with herbs, garlic, and red wine reduction	
<b>SPANAKOPITA</b> <b>V</b>	\$19
Fresh spinach, feta, green onion, dill, wrapped in filo with feta cream sauce	
<b>ELA! BURGER</b>	\$21
Lamb and beef patty with tomato, onion, homemade pickles, and tzatziki	
<b>CRISPY CHICKEN</b>	\$20
Chicken breast, hot peppers, lettuce, pickles, and honey Dijon	
<b>BIG FISH SANDWICH</b>	\$21
Haddock, lettuce, homemade pickles, and lemon dill aioli	
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<b>HALLOUMI PANINI</b> <b>V</b>	\$20
Grilled halloumi, tomato, cucumber, and roasted red pepper aioli	
<b>LAMB PANINI</b>	\$20
Shaved lamb, onion, mushrooms cooked au jus with mozzarella	
<b>CHICKEN CLUB PANINI</b>	\$20
Grilled chicken breast, bacon, mozzarella, tomato, and roasted red pepper aioli	

## traditional greek

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

<b>PASTITSIO</b> “Greek Lasagna”	\$23
Seasoned ground meat in our tomato sauce, pasta, and creamy bechamel	
<b>MOUSSAKA</b>	\$25
Seasoned ground meat in our tomato sauce layered with eggplant, zucchini, potato, and creamy bechamel	
<b>VEGETARIAN MOUSSAKA</b> <b>V</b>	\$24
Layered eggplant, zucchini, potato, artichoke, roasted red pepper, and creamy bechamel	
<b>FISH CAKES</b> <b>G</b>	\$21.5
Haddock, feta, fresh dill, olives, and roasted red pepper aioli	
<b>HALLOUMI FLATBREAD</b> <b>V</b>	\$22
Marinated mixture of grape tomatoes, halloumi, olives, mint, oregano, and a drizzle of olive oil	

## pitas

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

<b>GYRO PITA...yeero!</b> <b>G</b>	\$23.5
Shaved beef tenderloin, cabbage salad, pickled turnip, and tzatziki	
<b>SOUVLAKI PITAS</b> <b>G</b>	
Marinated in house, wrapped with tomato, onion, and tzatziki	
Chicken	\$20.5
Lamb	\$21
Pork	\$19.5
Beefteki	\$19
<b>SHAWARMA PITA</b> <b>G V</b>	
Seasoned with our blend of spices, lettuce, tomato, onion, pickled turnip, garlic or tahini aioli	
Chicken	\$20.5
Lamb	\$21
Halloumi	\$20.5
Falafel	\$19.5
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<b>shawarma bowls</b> <b>G V</b>	
Layered with rice and Greek salad, topped with pickled turnip, pickles, and garlic or tahini aioli	
Chicken	\$20.5
Lamb	\$21
Halloumi	\$20.5
Salmon	\$29
Falafel	\$19.5

**G** gluten friendly or on request

**V** vegetarian

