

mezethes Small plates to share

MEDITERRANEAN TRIO G V	\$18
Three Ela! famous dips served with grilled pita	
Kopanisti \$10	Hummus \$10
Roasted red pepper, feta, olive oil, fresh dill, hint of jalapeno	Roasted garlic, tahini, lemon, and olive oil
Tzatziki \$10	
Heavenly thick Greek yogurt, garlic, cucumber, dill and olive oil	
FETA, OLIVES AND VEGETARIAN DOLMADES G V	\$20
drizzle of olive oil and oregano	
SAGANAKI “flaming cheese” G V	\$21
Kefalograviera cheese, Metaxa brandy, squeeze of lemon.....OPA!	
SPANAKOPITA V	\$18
Fresh spinach, feta, green onion, dill, wrapped in filo with feta cream sauce	
RISOTTO BALLS V	\$20
Blend of cheeses, arborio rice, mushrooms with herb feta cream sauce	
HALLOUMI G V	\$20
Flash fried with homemade pickled beets and a dash of tzatziki	
SHRIMP ELA! G	\$20
lemon, olive oil, wine sauce with red peppers, onion, sprinkle of feta and grilled pita	
KALAMARI G	\$20
Lightly coated in a blend of spices, flash fried and served with tzatziki	
OCTOPUS G	\$23
Chargrilled, oregano, cabbage salad, lemon, olive oil, and grilled pita	
FISH CAKES G	\$19
Haddock, fresh dill, feta, olives, and roasted red pepper aioli	
DOLMADES G	\$18
Ground beef, rice, onion, herbs wrapped in grape leaves on Greek yogurt	
BEEFTEKI “sheftalia”	\$19
Traditional Cypriot grilled lamb and beef patties with herbs and spices	
HALLOUMI FLATBREAD V	\$20
Grape tomatoes, halloumi, olives, mint, oregano, and a drizzle of olive oil	
BAKED FETA DIP G V	\$19
Whipped creamy feta, honey, olive oil, and dill topped with chili flakes; served with grilled pita	
PITA NACHOS V	\$18
Crispy pita topped with tomato, parsley, red onion, olives and feta served with tzatziki. Add shawarma chicken \$9	
CHICKEN WINGS G	\$21
Greek style, tossed in ela! sauce, oregano, lemon and salt	

salata

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

ELA! GREEK G V	\$20
Romaine, tomato, cucumber, red onion, green peppers, feta, Kalamata olives, Ela! Greek dressing	
SPINACH G V	\$20
Spinach, tomato, mushroom, red onion, beets, feta, walnuts, honey Dijon dressing	
BEET & POTATO GREEK SALAD G V	\$20
Romaine, tomato, cucumber, red onion, green peppers, feta, Kalamata, olives with our Greek lemon potatoes, and homemade pickled beets, Ela! Greek dressing	
CHICKPEA G V	\$20
Chickpea, cabbage, celery, bell peppers, red onion, parsley, and tahini dressing	
AVOCADO GREEK G V	\$21
Avocado, romaine, tomato, red onion, feta, olives, and balsamic olive oil dressing	
OCTOPUS CHICKPEA G	\$25
Our chickpea salad topped with grilled octopus	
KALAMARI GREEK G	\$25
Lightly coated in our blend of spices, flash fried, served on our Greek salad	

pasta

CHICKEN PENNE G	\$28
In a wine garlic cream sauce with bell peppers, mushrooms, and Parmesan	
RAVIOLI V	\$31
House made; cream cheese, feta, mushrooms tossed with spinach, garlic, and cream	
MEDITERRANEAN FUSILLI V	\$26
Eggplant, zucchini, red pepper, spinach and red onion with Fusilli pasta and your choice of tomato, rosé or cream sauce topped with Parmesan. Add shrimp \$12	
SPAGHETTI “Greek Style” G	\$26
House made meat sauce with Greek herbs and spices, and cheese	
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SEAFOOD CHOWDER G	\$26
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	\$30
Marinated in house	
Chicken Lamb Pork Shrimp	
BEEFTEKI “sheftalia”	\$27
Traditional Cypriot grilled lamb and beef patties with herbs and spices	
RACK OF LAMB G	\$38
Three marinated chops, oregano and rosemary served with tzatziki Add extra chop for \$7	
ELA! BURGER	\$23
Lamb and beef patty with tomato, onion, homemade pickles, and tzatziki	
GYRO...yeero! G	\$31
Shaved beef tenderloin, cabbage salad, pickled turnip and beet, tzatziki; served with pita	
SHAWARMA PLATE G V	\$31
Seasoned with our blend of spices, lettuce, tomato, onion, pickled turnip, garlic or tahini aioli; served with pita	
Chicken Lamb Halloumi Gyro	
DONAIR DINNER G	\$28
House made ground meat with spices served with red onion, tomatoes and Donair sauce,	

shawarma bowls **G V**

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

Chicken Lamb Halloumi Salmon	\$30
Falafel	\$26
Gyro	\$31

traditional greek

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

PASTITSIO “Greek Lasagna”	\$24
Seasoned ground meat in our tomato sauce, pasta, and creamy bechamel	
MOUSSAKA	\$26
Seasoned ground meat in our tomato sauce layered with eggplant, zucchini, potato, and creamy bechamel	
VEGETARIAN MOUSSAKA V	\$25
Layered eggplant, zucchini, potato, roasted red pepper, and creamy bechamel	
SPANAKOPITA V	\$25
Fresh spinach, feta, green onion, dill, wrapped in filo with feta cream sauce	
DOLMADES G	\$27
Ground beef, rice, onion, herbs, wrapped in grape leaves on Greek yogurt	
FISH CAKES G	\$26
Haddock, feta, fresh dill, olives, and roasted red pepper aioli	

more plates

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

STUFFED CHICKEN BREAST G	\$31
Fresh spinach, feta, green onion, and dill topped with feta cream sauce	
BEEF SHORT RIB G	\$33
Slow braised beef short ribs, red wine reduction, tomato, and spices	
ROTISSERIE LAMB G	\$32
Leg of lamb seasoned with herbs, garlic, and red wine reduction	
SALMON G	\$31
Pan seared with honey glaze and sesame	
HADDOCK LEMONATO G	\$27 ⁵
Pan-fried, panko crusted, lemon butter wine sauce	
LAMB SHANK G	\$31
Braised lamb shank in our house made tomato sauce	

platters

RACK OF LAMB PLATTER G	\$90
A rack party! Eight ela marinated chops with oregano, rosemary served with Ela! fries and Greek salad..and a trio of dips	
Family Souvlaki platter G	\$100
Souvlaki party!!Two skewers of each, lamb, pork, chicken and shrimp served with Ela! fries and Greek salad..and a trio of dips	

G gluten friendly or on request **V** vegetarian

