

mezethes Small plates to share

MEDITERRANEAN TRIO G V	\$18	
Three Ela! famous dips served with grilled pita		
Kopanisti \$10	Hummus \$10	Tzatziki \$10
Roasted red pepper, feta, olive oil, fresh dill, hint of jalapeno	Roasted garlic, tahini, lemon, and olive oil	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	\$22
In a wine garlic cream sauce with bell peppers, mushrooms, and Parmesan	
RAVIOLI V	\$22.5
House made; cream cheese, feta, mushrooms tossed with spinach, garlic, and cream and Parmesan cheese	
MEDITERRANEAN FUSILLI G V	\$20
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	\$20
House made meat sauce with Greek herbs and spices, and Parmesan cheese	
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SEAFOOD CHOWDER G	\$26
Salmon, haddock, scallops, shrimp, lobster in a creamy broth served with a house made biscuit	

lunch entrees

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

BEEFTEKI “sheftalia”	\$23.5
Traditional Cypriot grilled lamb and beef patties with herbs and spices	
HADDOCK LEMONATO G	\$23.5
Pan fried, panko crusted, lemon butter wine sauce	
DOLMADES G	\$23
Ground beef, rice, onion, herbs wrapped in grape leaves on Greek yogurt	
ELA! SOUVLAKI SKEWER LUNCH G	\$22
Chicken, lamb, pork, or shrimp, pita and tzatziki Add extra skewer \$9	
ELA! SOUVLAKI & KALAMARI G	\$27
Chicken, lamb, pork, or shrimp skewer with kalamari and tzatziki	
ELA! SOUVLAKI & DOLMADES G	\$27
Chicken, lamb, pork, or shrimp skewer with dolmades and tzatziki	
ELA! SOUVLAKI & SPANAKOPITA G	\$27
Chicken, lamb or pork with Spanakopita	
ROTISSERIE LAMB G	\$24
Leg of lamb seasoned with herbs, garlic, and red wine reduction	
SPANAKOPITA V	\$22
Fresh spinach, feta, green onion, dill, wrapped in filo with feta cream sauce	
ELA! BURGER	\$22
Lamb and beef patty with slice tomato, onion, homemade pickles, garlic, lettuce	
CRISPY CHICKEN SANDWICH	\$22
Chicken breast on a bun, hot peppers, lettuce, pickles, and honey Dijon	
BIG FISH SANDWICH	\$22
Haddock on a bun, lettuce, homemade pickles, and lemon dill aioli	
HALLOUMI RUSTIC SANDWICH V	\$23
Grilled halloumi, tomato, cucumber, and bacon with roasted red pepper aioli	
LAMB RUSTIC SANDWICH	\$23
Shaved lamb, onion, mushrooms cooked au jus with mozzarella Add extra chop \$7	
CHICKEN CLUB SANDWICH	\$23
Grilled chicken breast, bacon, mozzarella, tomato, and roasted red pepper aioli	
RACK OF LAMB LUNCH	\$28
Two marinated chops, oregano and rosemary served with tzatziki	

traditional greek

Served with Greek salad Add potatoes, 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, artichoke, roasted red pepper, and creamy bechamel	
FISH CAKES G	\$23
Haddock, feta, fresh dill, olives, and roasted red pepper aioli	

pitas

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

GYRO PITA...yeero! G	\$25
Shaved beef tenderloin, cabbage salad, pickled turnip, and tzatziki	
ELA! DONAIR G	\$23
House made ground meat with spices served with Donair sauce, red onion, and tomatoes	
SOUVLAKI PITA G	
Marinated in house, wrapped with tomato, onion, and tzatziki	
Chicken Lamb Pork Beefteki	\$22
SHAWARMA PITA G V	
Seasoned with our blend of spices, lettuce, tomato, onion, pickled turnip, garlic or tahini aioli	
Chicken Lamb Halloumi	\$22
Falafel	\$21
Gyro	\$25
Salmon	\$30

G gluten friendly or on request

V vegetarian

