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Elia Restaurant

Menu Prices — October 23, 2026

Elia Restaurant menu with prices in United States, updated March 2022: 59 items across 12 categories, prices from $4.00 to $125.00.

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Elia Restaurant Menu with Prices (United States)

Elia Restaurant menu with prices in United States, updated March 2022: 59 items across 12 categories, prices from $4.00 to $125.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/elia-restaurant

Menu categories: Soups · Salads · Appetizers · Entrees · Specials · Sides · Desserts · Bottled Beers · White Wines · Red Wines · Kids · Sparkling Wines

Soups

ITEM	PRICE
Kotosoupa Avgolemono Velvety chicken soup finished with egg & lemon	**$11.00**

Salads

ITEM	PRICE
Greek Salad Served with beefsteak tomatoes, cucumbers, red onions, feta cheese, olives, extra virgin olive oil, and red wine vinegar...	**$22.00**
Romaine and Arugula Salad Served with shredded romaine lettuce, baby arugula, kefalotyri cheese, roasted almonds, pita bread croutons, and a yogur...	**$16.00**
Beet Salad Roasted Beets, baby arugula, roasted pistachios, garlic manouri cream & skordolia	**$15.00**

Appetizers

ITEM	PRICE
Spanakopita Our melted spinach and leeks with feta cheese that is served hot inside of our crispy & flaky filo triangles.	**$15.00**
Octopus Our signature octopus that is grilled over an oak-wood fire & served with marinated red onions, olives and capers.	**$26.00**
Grilled Calamari Our thinly sliced calamari that is sautéed with zucchini, olives, capers, and served with a saffron yogurt sauce.	**$18.00**
Pork Ribs Our slow grilled, coriander-oregano crust pork ribs that are served with a lemony coriander yogurt sauce.	**$16.00**
Cucumber Yogurt Spread Our Greek yogurt that is blended with cucumbers and our garlic & dill “Tzatziki” Greek style spread served that gets ser...	**$8.00**
Red Pepper Feta Spread Our roasted red pepper puree with feta cheese “htipiti” spread that is served with grilled pita bread.	**$8.00**
Taramosalata Spread Our caviar mouse that is blended with almonds and served with our country bread.	**$8.00**
Tuna Tartare Our fresh Ahi Tuna that is served over wild mushrooms “a la grecque” and comes with our shredded filo tuile on the side.	**$19.00**
Zucchini Fritters Our tempura fried zucchini, feta cheese, mint, and is served with a saffron yogurt sauce.	**$14.00**
Eggplant Spread Our grilled eggplant puree spread that is blended with yogurt, walnuts, and served with grilled pita bread.	**$8.00**
Fried Calamari Our fried Aegean calamari that is served with a chickpea lemon spicy tomato sauce as well as a house made tartar sauce.	**$19.00**
Cheese Saganaki Our sautéed graviera cheese that is served with ouzo, lemon and olive oil.	**$16.00**

ITEM	PRICE
Hummus Chick pea confit , roasted garlic, fresh lemon juice and extra virgin olive oil.	**$8.00**
Potato Garlic Spread Our potato puree that is blended with almonds, garlic and our olive oil “Skordolia” spread that gets served with grilled...	**$8.00**
Elia Mussels Mussels in a ouzo feta broth.	**$19.00**

Entrees

ITEM	PRICE
Lamb Chops Marinated lamb chops grilled over an oak wood fire and served with potato cake , spinach, and a mint tzatziki	**$55.00**
Grilled Branzino Our whole grilled branzino fish that is served with lemon potatoes and roasted seasonal vegetables.	**$42.00**
Lamb Youvetsi Our slow braised lamb shank that is baked in a clay pot with orzo, tomato, and kefalotyri cheese.	**$39.00**
N YStrip Steak Patates tiganites, roasted seasonal vegetables.	**$46.00**
Grilled Shrimp Grilled Gulf shrimp, with toasted Israeli couscous, English peas and a English pea lemon puree.	**$35.00**
Faroe Island Salmon in Phyllo Faroe island Salmon wrapped in phyllo with spinach, feta, leaks, over spanakorizzo, tomatoe vinaigrette.	**$35.00**
Pan Seared Chicken Bell & Evans Chicken, lemon roasted potatoes, baby artichokes & pickled red onions	**$29.00**
Lamb Ravioli Homemade ravioli stuffed with braised lamb shank with a sage butter white wine sauce finished with lamb reduction.	**$30.00**

Specials

ITEM	PRICE
Chatham Cod	**$42.00**

Sides

ITEM	PRICE
Horta Steamed leafy seasonal greens, extra virgin olive oil, fresh lemon juice	**$12.00**
Greek French Fries Freshly cut potatoes that are fried to perfection and served with crushed red pepper & kefalotiri cheese.	**$12.00**
Orzo Pasta Large rice shaped pasta tossed with fresh tomato sauce and grated kefalotiri cheese.	**$12.00**
Lemon Potatoes Served with lemon vinaigrette, fleur de sel, and chives.	**$12.00**
Quinoa Salad Quinoa served with Greek olive oil, lemon juice, preserved lemon, pine nuts and scallions.	**$12.00**
Side of Pita Bread	**$4.00**
Olives	**$6.00**

ITEM	PRICE
Feta	**$9.00**

Desserts

ITEM	PRICE
Greek Yogurt Greek yogurt, Attiki Honey, walnuts, strawberries and sour cherry	**$10.00**
Choc Craver Double layered chocolate sponge and dense dark chocolate cream encased in dark chocolate with vanilla gellato.	**$12.00**
Baklava Almonds, Pistachio & Walnuts layered in phyllo citrus syrup Baklava Ice Cream	**$12.00**

Bottled Beers

ITEM	PRICE
Heineken Lager	**$8.00**
Vergina	**$8.00**

White Wines

ITEM	PRICE
Chandon Sparkling Rose Hailed as one of our winemaker Pauline Lhote's favorite wines to make, our aromatic, dry Sparkling Rosé reveals a gorgeo...	**$15.00**
Gavalas Santorini Aromas of citrus, lemon, pear and peach accompany the typical saltiness and minerality of Assyrtiko. Full body with high...	**$69.00**
Kouros Patras Petras is a characteristic dry white, with a rich yellow color with green tints. Elements of lemon and apple immediately...	**$38.00**
Malamatina	**$16.00**
Overstone Sauvignon Blanc The Overstone Sauvignon Blanc has classic tropical fruit, citrus and herbacious characters with a zingy acidity giving t...	**$42.00**
Retsina Lemon Pledge notes with a cedar undertone. Fresh and crisp, but definitely an acquired taste. Not pine resiny as I expec...	**$28.00**
Zaharias Chardonnay	**$42.00**
Zoe Rose This beautifully hued rosé starts with expressive strawberry and bright cherry aromas, then rolls into waves of red curr...	**$45.00**

Red Wines

ITEM	PRICE
B V Cabernet Napa Valley Cabernet Sauvignon reveals the superb concentration of the vintage. Opulent layers of blackberry, black cher...	**$59.00**
Bread and Butter Pinot Noir An undeniably juicy Pinot Noir that bursts with cherries, raspberries and a touch of cassis. Subtle notes of cedar blend...	**$45.00**
Kanenas Deep ruby red color. Rich aromatic bouquet of wild berries, ripe dark cherries and spicy notes. The nose is intense and...	**$79.00**
Monopati Nemea Such healthy, full bodied and rich grapes work well with 100% new oak barrels from Central European forests (France) and...	**$68.00**

ITEM	PRICE
Papaioannou Nemea This wine is made from 25 year old Agiorgitiko (St-George) vines and was aged for 12 months in French barrels, making fo...	**$52.00**
Sequoia Grove A blend of 86% Cabernet Sauvignon, 7% Cabernet Franc, 5% Merlot, 1% Malbec and 1% Petit Verdot, the 2017 Cabernet Sauvig...	**$125.00**
The Griffin Aromas suggest ripe black berry fruit with a floral hint. The richness of mid-palate, balanced acidity and gentle tannin...	**$89.00**

Kids

ITEM	PRICE
Orzo With Butter	**$12.00**

Sparkling Wines

ITEM	PRICE
Chandon Brut Rose	**$14.00**
Moet Brut Rose	**$33.00**