



Elia Restaurant

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry Market Research

Casual Dining Industry →

Competitor Price Intelligence →

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
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
Feta	\$9.00

Desserts

ITEM	PRICE
Greek Yogurt Greek yogurt, Attiki Honey, walnuts, strawberries and sour cherry	\$10.00

ITEM	PRICE
Choc Craver Double layered chocolate sponge and dense dark chocolate cream encased in dark chocolate with vanilla gelato.	\$12.00
Baklava Almonds, Pistachio & Walnuts layered in phyllo citrus syrup Baklava Ice Cream	\$12.00
Bottled Beers	
Heineken Lager	\$8.00
Vergina	\$8.00
White Wines	
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	
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
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