

eLea

AVAILABLE SUNDAY - FRIDAY, JULY 24TH - AUG 20TH

DINNER MENU

\$60

FIRST COURSE

(CHOOSE ONE)

LAVRAKI CRUDO

cucumber, cilantro, shallots, finger lime, jalapeno- lemon emulsion

PIKILIA

hummus, tzatziki, tyrokafteri, grilled pita

HORIATIKI SALAD

vine ripe tomatoes, cucumber, red onion, peppers, olives, Arahova feta

WATERMELON SALAD

arugula, walnuts, feta cheese, lime-jalapeno dressing

GRILLED SHRIMP

wild Gulf shrimp, bulgur wheat, roasted apricot & frisée salad, scallions

KEFTEDES

Greek style meatballs, feta sauce

SECOND COURSE

(CHOOSE ONE)

LAVRAKI

Mediterranean seabass filet - lean, mild flavor, lemon potatoes, mixed greens

SEAFOOD ORZOTTO

shrimp, mussels, clams, saffron, orzo

MOUSAKA

traditional casserole layered with beef, potato, eggplant, bechamel sauce

LAMB CHOPS | \$12 supplementary

taverna-style lamb chops, fresh-cut Greek fries

ARTICHOKE RISOTTO

shitake mushrooms, summer black truffle

DESSERT

(CHOOSE ONE)

BAKLAVA ROLLS

hand-rolled pistachio baklava, vanilla gelato

FRUIT TART

fresh summer fruit

SORBET

mango, raspberry, citrus

Summer 2023
Restaurant Week

eLea

LUNCH MENU AVAILABLE ONLY ON FRIDAY

JULY 24TH - AUG 20TH

LUNCH MENU

\$45

FIRST COURSE

(CHOOSE ONE)

PIKILIA

hummus, tzatziki, tyrokafteri,
grilled pita

SPANAKOPITA

braised spinach, leeks, herbs, feta,
baked in phyllo dough

HORIATIKI SALAD

vine ripe tomatoes, cucumber, red
onion, peppers, olives, Arahova feta

FRIED CALAMARI

golden crispy squid,
classic tomato sauce

SECOND COURSE

(CHOOSE ONE)

LAVRAKI

Mediterranean seabass filet - lean,
mild flavor, lemon potatoes, horta

ARTICHOKE MUSHROOM ORZOTTO

shiItake mushrooms,
summer black truffle

SHRIMP ORZOTTO

shrimp, saffron, orzo

LAMB CHOPS

taverna style lamb chops, fresh-cut
Greek fries

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