

ELAIA

ESTIATÓRIO

LONG ISLAND RESTAURANT WEEK

ENJOY OUR TASTING MENU THAT CELEBRATES THE BOUNTY OF LONG ISLAND & TRADITIONAL GREEK HERITAGE
SUNDAY, JANUARY 29TH THROUGH SUNDAY, FEBRUARY 5TH | \$44 PER PERSON

FIRST COURSE

Choice of One

MAROULOSALATA: red leaf, romaine lettuce, cucumbers, Feta, scallions, Kalamata olives, dill, red wine vinaigrette GF

OKTOPODI SKARAS (+10) grilled octopus, fava, pickled vegetables, red wine vinegar GF

TARAMOSALATA OR FAVA SPREAD cod roe, lemon, onion, bread OR yellow split pea puree, red onions, capers GF / V

SOUTZOUKAKIA braised lamb and beef meatballs, Kefalograviera cheese, cumin-scented tomato sauce

LOUKANIKO grilled Greek pork sausage, flavored with orange peel, htipiti spread, grilled bread

SAGANAKI pan fried Kefalograviera cheese (made from sheep's milk). Greek oregano, lemon wedge

SECOND COURSE

Choice of One

PASTICHIO: Greek lasagna, lamb & beef ragu, Greek pasta, bechamel

KOTOPOULO SOUVLAKI grilled chicken skewer, herb marinade, peppers, onions, Greek-style fries GF

GRILLED WHOLE BRANZINO (+10) capers, EVOO, latholemono, daily horta GF

BIFTEKI Greek style Wagyu beef patty, herbs, lettuce, onions, Feta cheese, tzatziki sauce wrapped in a grilled pita and potatoes tiganites

MANITARIA SAGANAKI a blend of oyster and shiitake mushrooms, Feta, ouzo tomato sauce, grape leaf rice GF / Can Be Made V

FINAL COURSE

Choice of One

BAKLAVA layers of flaky phyllo, filled with almonds and walnuts, cinnamon, clove, honey syrup

PORTOKALOPITA Greek orange and yogurt phyllo cake, homemade honey syrup

KARIDOPITA Greek walnut cake

GREEK YOGURT WITH CHERRY PRESERVES

ADD ICE CREAM (ADD \$8)

COFFEE OR TEA SERVICE

*OTHER RESTRICTIONS MAY APPLY. NOT AVAILABLE FOR TAKE OUT OR FOR PARTIES OVER 8 PEOPLE. AVAILABLE UNTIL 6:30PM ON FRIDAY & SATURDAY

GF = GLUTEN FREE V = VEGAN

BEFORE PLACING AN ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

ALL OF OUR DISHES HAVE THE ESSENCE OF GREEK OLIVE OIL. WE USE FREE-RANGE CHICKEN AND GRASS-FED BEEF & LAMB WHEN AVAILABLE.

*CONSUMING RAW OR UNDER COOKED MEATS, FISH, SHELLFISH, OR FRESH EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.