

ELAIA



ESTIATÓRIO

LONG ISLAND RESTAURANT WEEK

ENJOY OUR TASTING MENU THAT CELEBRATES THE BOUNTY OF LONG ISLAND & TRADITIONAL GREEK HERITAGE

SUNDAY, APRIL 23RD THROUGH SATURDAY, APRIL 30TH | \$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

PRASOPITA: leeks, dill, spinach, scallions, Feta, smoked Gouda, triangle phyllo

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

YIOUVETSI THALASSINA: pan seared mussels, shrimp and calamari, Greek orzo tossed in a light tomato sauce, Ouzo

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 patates 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

LOUKOUMADES WITH VANILLA GELATO: bite sized fluffy puffs, Cretan honey, walnuts, cinnamon

KORMOS WITH CHOCOLATE MOUSSE: chocolate, Greek biscuit layered with chocolate mousse

YIAOURTI: Greek yogurt, Greek cherry preserves, Cretan honey, cinnamon

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.