

ELAIA 
ESTIATÓRIO

LONG ISLAND RESTAURANT WEEK

SUNDAY, OCTOBER 29TH THROUGH SUNDAY, NOVEMBER 5TH | \$46 PER PERSON

MIKRA PIATA (SMALL PLATES)

CHOICE OF ONE

HORIATIKI

tomatoes, cucumbers, onion, cubanelle pepper, Feta, capers

AVGOLEMONO

chicken, egg yolk-lemon, rice, celery, carrots, onion, soup

SOUTZOUKAKIA

braised lamb & beef meatballs, cumin scented tomato sauce, shaved Graviera cheese

OKTOPODI SKARAS (+ 10)

grilled octopus, fava, pickled vegetables, red wine vinegar GF

SAGANAKI

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

STREIDIA

(6) Montauk pearl oysters*, Assyrτικο mignonette



KYRIOS PIATA (MAIN PLATES)

CHOICE OF ONE

BAKALIARO ME SKORDALIA

Greek beer battered cod, mashed potato and garlic spread, beets

KOTOPOULO SOUVLAKI

grilled chicken, onions, pepper skewer, Greek french fries, tzatziki, grilled pita GF

KOKKINISTO

braised beef short ribs, celery, carrots, garlic, onion, Mavrodaphne wine, cinnamon, tomato sauce, Greek rustic pasta, Mitzithra cheese

MANITARIA SAGANAKI

a blend of oyster & shiitake mushrooms, Ouzo scented tomato sauce, Feta, grape leaf rice GF / Can Be Made V

LAVRAKI SKARAS (+ 16)

grilled whole Branzino, butterflied, capers, latholemono, choice of side GF



GILIKO (DESSERTS)

CHOICE OF ONE

YIAOURTI

Greek yogurt, Greek cherry preserves, Cretan honey, cinnamon

KARIDOPITA

Greek walnut cake

*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.