



AVAILABLE SUNDAY JANUARY 21st - FEBRUARY 9th

DINNER MENU

\$60

FIRST COURSE

(CHOOSE ONE)

LAVRAKI MARINATO

marinated Mediterranean sea bass, yuzu
ladolemono, Serrano pepper

PIKILIA

hummus, tzatziki, tyrokafteri,
grilled pita

HORIATIKI SALAD

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

SHRIMP SAGANAKI

pan roasted shrimp, fresh tomatoes,
herbs, feta cheese

KEFTEDES

Greek style meatballs, feta sauce

SECOND COURSE

(CHOOSE ONE)

LAVRAKI

Mediterranean Seabass filet - lean, mild
flavor, lemon potatoes, Horta

SWORDFISH SOUVLAKI

grilled skewered wild swordfish,
vegetable couscous

ORGANIC CHICKEN

half roasted chicken, lemon potatoes



WINTER GARDEN RISOTTO

winter vegetable, porcini mushrooms

LAMB CHOPS (15\$ supplementary)

3 dry aged, double cut lamb chops,
greek oregano fries

 VEGAN

DESSERT

(CHOOSE ONE)

BAKLAVA ROLLS

hand-rolled pistachio
baklava, Masticha gelato

SOKOLATINA

Valrhona chocolate
mousse, brandied cherry

POACHED PEAR

mavrodaphne spiced,
vegan ice cream

Winter 2025

Restaurant Week

eLea

LUNCH MENU AVAILABLE ONLY ON FRIDAY

JANUARY 21st - FEBRUARY 9th

LUNCH MENU

\$30

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

FAKES

✓ classic Greek lentils, mirepoix and
homemade crostini

SECOND COURSE

(CHOOSE ONE)

LAVRAKI

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

WILD MUSHROOM ORZOTTO

✓ porcini, oyster &
black truffle mushrooms

CHICKEN SOUVLAKI

cherry tomato, red onion, honey Dijon
mustard

GREEK-STYLE LAMB KEBAB

red onion, yogurt-paprika tomato
sauce, Greek fries

✓ VEGAN

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