

DIPS

ALL SERVED WITH PITA

TARAMOSALATA TRADITIONAL DIP OF FISH ROE WITH LEMON JUICE AND OLIVE OIL	\$11.5
TIROKAFTERI SPICY FETA AND CAPSICUM DIP (NO GARLIC)	\$11.5
MELINTZANOSALATA ROASTED EGGPLANT DIP WITH GARLIC, VINEGAR, HERBS AND OLIVE OIL ^(GF)	\$11.5
SCORDALIA TASTY POTATO AND GARLIC DIP WITH VINEGAR AND OLIVE OIL ^(GF)	\$11.5
TZATZIKI BLEND OF GREEK YOGHURT, CUCUMBER, GARLIC AND HERBS ^(GF)	\$11.5
FAVA SPLIT PEA DIP, TOPPED WITH ONION AND CRISPY FRIED CAPERS (NO GARLIC) ^(GF)	\$11.5
TRIO OF DIPS SELECTION OF THREE OF THE ABOVE DIPS OF YOUR CHOICE WITH PITA	\$22.5
GARLIC PITA BREAD \$6 • HOMEMADE BREAD LOAF \$8.5 • PITA BREAD \$3	

OREKTIKA

(TO START WITH)

SARDELES XITHATES MARINATED SARDINES IN OLIVE OIL, VINEGAR AND OREGANO ^(GF)	\$15
ELIES MARINATES KALAMATA OLIVES SERVED WITH TOASTED BREAD	\$10
HTAPOTHI TOURSI HOMEMADE PICKLED OCTOPUS WITH OLIVE OIL AND HERBS ^(GF)	\$17.5
DOLMATHES HOMEMADE STUFFED VINE LEAVES, FILLED WITH RICE AND HERBS, SERVED WITH YOGHURT ^(GF)	\$18
HALOUMI STI SKARA GRILLED CYPRIOT HALOUMI CHEESE ^(GF)	\$15
TIRI SAGANAKI GRILLED (KEFALOGRAVIERA) CHEESE ^(GF)	\$16
PATE GREEK STYLE TROUT PATE DELIGHTS WITH SMOKED SALMON AND TOAST ^(GF)	\$18

MEZETHAKIA

SHEFTALIES CYPRIAN STYLE SAUSAGE WRAPPED IN NATURAL SKIN	\$17
KEFTETHES TRADITIONAL GREEK MEATBALLS	\$17
LOUKANIKO GREEK ORANGE AND PORK WINE SAUSAGE, CHARGRILLED DRESSED WITH LEMON DRESSING ^(GF)	\$17
SPANAKOPITA SPINACH, HERBS AND FETA IN FILO PASTRY	\$17
KOLOKITHOKEFTETHES ZUCCHINI FRITTERS MADE WITH FRESH HERBS AND GREEK CHEESES	\$17
CALAMARI TIGANITO REAL CALAMARI CUT BY US, LIGHTLY FLOURED AND FRIED, SERVED WITH AOLI AND LEMON	ENTRÉE: \$22.5
UPGRADE: SERVED WITH GARDEN SALAD AND CHIPS	MAIN: \$33
MARITHOULA WHITEBAIT LIGHTLY FLOURED AND FRIED SERVED WITH LEMON	\$17
BAKED SARDINES SARDINES BAKED WITH OLIVE OIL TOMATO AND GREEK HERBS ^(GF)	\$17
HTAPODI TIS SKARAS LOCAL OCTOPUS MARINATED WITH HERBS AND GARLIC, LEMON JUICE, GRILLED ON CHARCOAL ^(GF)	\$22.5
FETA IN FILO FETA CHEESE IN FILO WITH SESAME SEEDS AND A DRIZZLE OF HONEY	\$17
PRAWN SAGANAKI LARGE LOCAL PRAWNS COOKED IN A LIGHT TOMATO SAUCE WITH GARLIC AND HERBS, TOPPED WITH FETA ^(GF)	\$30

(GF) = Gluten Free

PSITA

(FROM THE CHARCOAL GRILL)

HIRINO SOUVLAKI PORK FILLET (2) SOUVLAKI MARINATED AND CHARGRILLED, WITH LEMON AND OIL, SERVED WITH ROASTED MEDITERRANEAN VEGETABLES ^(GF)	\$32.5
ARNI STI SOUVLA SPIT ROASTED LAMB, SERVED WITH ROASTED MEDITERRANEAN VEGETABLES ^(GF)	\$35
SOUVLAKI KOTOPOULO CHICKEN THIGH FILLET SKEWERS (2), MARINATED AND CHARGRILLED, SERVED WITH ROASTED MEDITERRANEAN VEGETABLES ^(GF)	\$28
ORTIKIA STI SKARA MARINATED QUAILS ON THE BONE, CHARGRILLED, SERVED ON A BED OF GRAIN SALAD, FINISHED WITH OLIVE OIL AND LEMON DRESSING ^(GF)	\$32
ARNISIES BRIZOLES LAMB CUTLETS SERVED WITH OUR MEDITERRANEAN VEGETABLE STACK ^(GF)	\$35
GRILLED NT BARRAMUNDI WILD CAUGHT BARRAMUNDI SERVED WITH SPINACH RICE AND OUR ORANGE AND FENNEL SALAD ^(GF)	\$35
YARIDES LOCAL PRAWN SKEWERS SERVED WITH OUR MEDITERRANEAN VEGETABLE STACK AND LATHOLEMONO DRESSING ^(GF)	\$39.5
XIFIAS EXOTICA GRILLED SWORDFISH AND SCALLOPS SERVED WITH SCORDALIA AND SPINACH RICE ^(GF)	\$35
WHOLE FISH OF THE DAY ^(GF)	(MARKET PRICE)
KALAMARI STI SKARA GRILLED WHOLE LOCAL CALAMARI SERVED WITH TOURLOU AND OUR ORANGE AND FENNEL SALAD ^(GF)	\$39.5

BRAISED AND BAKED FAVOURITES

KATSIKI STO FOURNO SLOW ROASTED GOAT WITH LEMON, GARLIC, ROSEMARY AND OLIVE OIL, SERVED WITH LEMON ROASTED POTATOES ^(GF)	\$36.5
MOUSSAKA LAYERS OF POTATO, EGGPLANT AND ZUCCHINI WITH A TRADITIONAL SPICED GROUND BEEF TOMATO SAUCE, TOPPED WITH CREAMY BÉCHAMEL SAUCE AND BAKED IN THE OVEN SERVED WITH SALAD	\$32
VEGAN MOUSSAKA LAYERS OF POTATO, EGGPLANT AND ZUCCHINI, TOPPED WITH CAULIFLOWER AND SOY BÉCHAMEL SAUCE, BAKED IN THE OVEN. SERVED WITH SALAD ^(GF)	\$35
PASTITSIO A TRADITIONAL BAKED PASTA DISH, LAYERED PASTA, GROUND BEEF TOMATO SAUCE FINISHED WITH A TOP LAYER OF BÉCHAMEL SAUCE, BAKED IN THE OVEN. SERVED WITH SALAD	\$29
MOSHARAKI STIFATHO BEEF CHEEKS AND WHOLE BABY ONIONS COOKED IN RED WINE AND TOMATO SAUCE SPICED WITH CLOVE AND CINNAMON, SERVED ON PILAF RICE ^(GF)	\$36
SOUZOUKAKIA SPICED GREEK KOFTA COOKED IN A RICH TOMATO SAUCE SERVED ON A BED OF PILAF RICE	\$28.5
YEMISTA BAKED CAPSICUM AND TOMATO STUFFED WITH HERBED RICE SERVED WITH LEMON POTATOES ^(GF)	\$28.5
AEGEAN BAKE PRAWNS, CALAMARI, SCALLOPS, FISH, OLIVES IN A LIGHT TOMATO AND GARLIC SAUCE TOPPED WITH CRUMBLLED FETA ^(GF)	\$39.5

SALADS AND SIDES

HORIIATIKI TRADITIONAL GREEK SALAD WITH TOMATO, CUCUMBER, RED ONION, CAPSICUM, KALAMATA OLIVES AND FETA DRESSED WITH OLIVE OIL AND OREGANO ^(GF)	\$17
FENNEL SALAD ORANGE AND FENNEL SALAD WITH BEETROOT, FETA AND CITRUS DRESSING ^(GF)	\$17
PATATES LEMONATES ROAST POTATOES GREEK STYLE WITH OREGANO, GARLIC, LEMON JUICE AND OLIVE OIL ^(GF)	\$13
PATATES TIGANITES CRISPY FRIED POTATOES SERVED WITH CRUMBLLED FETA & OREGANO ^(GF)	\$9
TOURLOU MEDITERRANEAN VEGETABLES ROASTED WITH THYME, GARLIC AND HERBS ^(GF)	\$17
CYPRIOT GRAIN SALAD A DELICIOUS MIX OF GRAINS, LENTILS, NUTS, CURRANTS SERVED WITH OUR SPECIAL YOGHURT DRESSING	\$17

SHARE PLATTERS

ELIA COLD MEZZE PLATTER \$35

A SELECTION OF DOLMATHES, PICKLED OCTOPUS, FETA, OLIVES, PICKLED SARDINES, TZATZIKI AND PITA BREAD

YIAYIAS HOT MEZZE PLATTER \$49.5

LOUKANIKO, CALAMARI, KOLOKITHOKEFTHES, TIRI SAGANAKI WITH MELINTZANOSALATA AND PITA BREAD

MEAT PLATTER (MINIMUM 2) \$50 PER HEAD

SPIT ROASTED LAMB SOUVLA, PORK SOUVLAKI, LOUKANIKO, CHICKEN SOUVLAKI, QUAIL, SHEFTALIES SERVED WITH CHIPS, SALAD, TZATZIKI AND PITA

SEAFOOD PLATTER (MINIMUM 2) \$80 PER HEAD

GRILLED FISH, FRESH OYSTERS, PRAWN SOUVLAKI, FRIED CALAMARI, WHITEBAIT, SMOKED SALMON, BAKED SARDINES, GRILLED OCTOPUS, SERVED WITH CHIPS, SALAD, TZATZIKI AND PITA

GREEK STYLE CHEESE PLATTER (FOR 4 PEOPLE) \$80

3 CHEESES, 2 DIPS, KALAMATA OLIVES, DRIED FIG, NUTS, DRIED APRICOTS, PEAR AND VARIETY OF BREADS

KIDS MEALS \$15

CHICKEN SOUVLAKI
& CALAMARI



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SHOP 16, MARINA MIRAGE. 74 SEAWORLD DRIVE,
MAIN BEACH 4217 (ON BROADWATER OPPOSITE VERSACE)

10% SURCHARGE APPLICABLE FOR PUBLIC HOLIDAYS

KALOS ORISATE WELCOME

When you put together an amazing waterfront location and fresh authentic Greek food, you have **ELIA!** The essence of Greek cuisine is its simplicity using fresh herbs and extra virgin olive oil. Our diners will enjoy traditional Greek cuisine using recipes passed down through the generations, and an ambience reminiscent of the Greek Islands.

VEGAN

FAVA SPLIT PEA DIP, TOPPED WITH ONION AND CRISPY FRIED CAPERS (NO GARLIC)	\$11.5
MELINTZANOSALATA ROASTED EGGPLANT DIP WITH GARLIC, VINEGAR, HERBS AND OLIVE OIL	\$11.5
DOLMATHES HOMEMADE STUFFED VINE LEAVES, FILLED WITH RICE AND HERBS	\$18
ELIES MARINATES KALAMATA OLIVES	\$10
PATATES LEMONATES ROAST POTATOES GREEK STYLE WITH OREGANO, GARLIC, LEMON JUICE AND OLIVE OIL	\$13
HORIATIKI TRADITIONAL GREEK SALAD WITH TOMATO, CUCUMBER, RED ONION, CAPSICUM, KALAMATA OLIVES WITH OLIVE OIL AND OREGANO	\$17
CYPRIT GRAIN SALAD A DELICIOUS MIX OF GRAINS, LENTILS, NUTS, CURRANTS WITH LEMON AND OLIVE OIL DRESSING	\$17
FENNEL SALAD ORANGE AND FENNEL SALAD WITH BEETROOT AND CITRUS DRESSING	\$17
VEGAN MOUSSAKA LAYERS OF POTATO, EGGPLANT AND ZUCCHINI, TOPPED WITH CAULIFLOWER AND SOY BÉCHAMEL SAUCE, BAKED IN THE OVEN. SERVED WITH SALAD	\$35
YEMISTA BAKED CAPSICUM AND TOMATO STUFFED WITH HERBED RICE SERVED WITH LEMON POTATOES	\$28.5

SET MENUS

MINIMUM 2 PEOPLE

THE MYKONOS **\$65** per person

COURSE ONE

3 DIPS & PITA BREAD
SAGANAKI CHEESE
HOMEMADE DOLMATHES
CALAMARI
ZUCCHINI FRITTERS

COURSE TWO

PORK SOUVLAKI
SPIT ROASTED LAMB
CHICKEN SOUVLAKI
PATATES LEMONATES
HORIATIKI SALAD

COURSE THREE
GREEK CAKE PLATTER

THE SANTORINI **\$99** per person

COURSE ONE

4 DIPS & PITA BREAD
SAGANAKI CHEESE
HOMEMADE DOLMATHES
CALAMARI
MARITHOULA
ZUCCHINI FRITTERS
SPANAKOPITA

COURSE TWO

PORK SOUVLAKI
SPIT ROASTED LAMB
CHICKEN SOUVLAKI
AEGEAN SEAFOOD BAKE
PATATES LEMONATES
HORIATIKI SALAD

COURSE THREE
GREEK CAKE PLATTER AND
LOUKOUMADES

THANK YOU FOR DINING WITH US!
DON'T FORGET TO FOLLOW US...



#ELIAGreekIslandTaverna

