

Patates Tiganites Homemade fresh hand-cut round french fries 6.95

Rizi *Rice seasoned with Greek olive oil 6.95* lemon potatoes 6.95 **Horta** Fresh steamed greens with

Patates Fournou

Chef's own oven roasted

Greek olive oil and lemon 6.95

Ellinikes Patates Tiganites

Homemade Greek style fries topped with oregano, cheese and lemon 6.95



For children under 12. Includes choice of rice or french fries Your Choice 10.95

Hercules Hamburger on pita Aphrodite Chicken tenders

*Zeus Gyro in pita

Apollo Cheese sticks

Chicken souvlaki in pita *Poseidon

*Athena

Pork souvlaki in pita

*Sandwich includes lettuce, tomato, onion and tzatziki

32

LIKA HOMEMADE DESSERTS

Baklava Layers of phyllo dough sprinkled with nuts and cinnamon topped with honey syrup 8.95

Galaktoboureko

Custard filling under a phyllo dough blanket, topped with cinnamon 8.95

Greek Yogurt Topped with walnuts & honey 8.95

Brownie Homemade brownie served warm & sprinkled with powdered sugar 8.95



ANAPSIKIKA BEVERAGES

Coffee or Tea 2.50

Greek Coffee 3.25 Finely ground Greek coffee boiled in a traditional briki pot

Cappuccino Prepared with hot milk, espresso

& foam topped with cinnamon 3.95 Latte

Hot milk and espresso 3.95

Miso-Miso Equal parts of steamed milk & espresso 2.95

Loukoumades

Fried dumplings topped with honey syrup and cinnamon 8.95 **Not available Friday and Saturday**



Espresso 2.95

Double Espresso 3.95

Frappe Iced frothy Nescafé coffee blended to perfection 3.95

Herbal Teas 2.50 Green, chamomile, earl gray, raspberry, mint

Souroti 6.95 Sparkling Water-Greece

CATERING

COLD DIPS & SALADS

Tzatziki • Hummus • Melitzanosalata • Skordalia Taramosalata • Chickpea Salad Pint (16 oz) with 5 Pita 14.00 • Quart (32 oz) with 10 Pita 27.00 Classic Greek Salad • Prasini (Green) Salad • Elia House Salad Half Tray 45.00 Horiatiki Village Salad • Paphos Island Salad Half Tray 50.00

HOT MEZZE/APPETIZERS

Dolmadakia (Grape Leaves) 1.25 each piece Keftedakia (Meatballs) 1.50 each piece Falafel (Hummus with Herbs) 1.50 each piece Kolokeftedes (Zuc. Cakes) 1.50 each piece Tyropitakia (Cheese Pie) 1.50 each piece Spanikopita (Spinach Pie) 1.50 each piece Shrimp Grilled (Large Tiger) 2.50 each piece

GRILLED MEATS

Chicken Souvlakia 5.95 each stick Pork Souvlakia 5.95 each stick Lamb Kebab (Entrée Size) 11.95 each stick Chicken Kebab (Entrée Size) 10.95 each stick

SERVING TRAYS & CONTAINERS

Spanikopita (Quiche Style) 9" Round 25.00 • Half Tray 50.00 Pastichio 9" Round 25.00 • Half Tray 55.00 Moussaka 9" Round 25.00 • Half Tray 55.00 Gyro or Chicken Gyro 9" Round 25.00 • Half Tray 50.00 Grilled Chicken 9" Round 25.00 • Half Tray 50.00 Imam 9" Round 25.00 • Half Tray 50.00 Grilled Vegetables 9" Round 25.00 • Half Tray 50.00 Rice 9" Round 10.00 • Half Tray 30.00 Lemon Potatoes 9" Round 14.00 • Half Tray 40.00 Steamed Greens 9" Round 25.00 • Half Tray 50.00 Homemade Fries/Chips 9" Round 15.00 • Half Tray 35.00

DESSERTS

Baklava 9" Round 25.00 • Half Tray 50.00 Galaktouboureko 9" Round 30.00 • Half Tray 50.00

Our entire menus as well as our popular specials are available for catering. Contact us so that we can design a perfect menu for your event. Please allow up to **24 hours** for all catering orders. Prices subject to change due to market conditions.

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.

If you have a food allergy, please speak to the owner, manager, chef or your server.

LUNCH DINNER CATERING TAKE-OUT

ONLINE DELIVERY

UBEREATS DOORDASH GRUBHUB



502 New Rochelle Road Bronxville, NY 10708 Tel: 914-ONE-GYRO (914-663-4976) www.eliataverna.com



KIRA / COLD

Tzatziki

Traditional yogurt, cucumber and garlic dip 8.95

Taramosalata Blended caviar spread 8.95

Melitzanosalata Roasted eggplant dip 8.95

Skordalia Potato and fresh garlic 8.95

Tirokafteri Creamy spicy feta cheese 8.95

Feta Cheese With olive oil and Kalamata olives 8.95

Hummus Chickpea puree 8.95

Assorted Cold Dips Skordalia, tzatziki, taramosalata and melitzanosalata 14.95

ZESTA/HOT

Kalamari Tender fresh grilled or fried calamari with lemon 16.95

Ktapodi

Chef's signature chargrilled octopus with oregano, red wine vinegar and Greek olive oil 19.95

Garides Saganaki Greek-style shrimp sautéed with tomato and feta cheese 16.95

Keftadakia

Delicious Greek-style seasoned meatballs 9.95

Imam Baby eggplant stuffed with tomato, garlic, onions and cheese 10.95

Kolokithokeftedes Pan fried zucchini cakes with fresh herbs and feta 9.95

Falafel

Herb-infused hummus flash fried in olive oil and served with a choice of tzatziki or tahini 9.95

> **Tyropitakia** Delicate feta cheese phyllo dough pies 9.95

Spanakopita Classic spinach pies 9.95

Dolmadakia Homemade grape leaves served warm and stuffed with rice, fresh dill, lemon and Greek olive oil 9.95



Saganaki Greek-styled kefalograviera cheese,

Kolokithakia Fresh pan fried zucchini sticks served

Piperies with Feta Cheese

Grilled stuffed sweet peppers with three cheeses, seasonings and a hint of spice 10.95

Seftales (Cyprus) with onions and parsley 9.95

Traditional seasoned Greek pork sausage 9.95

Hot Vegetable Platter Grilled seasonal vegetables served with skordalia dip 12.95



Avgolemono Classic Greek lemon chicken soup 8.95

Soup of the Day **Market** Price

LATES SALADS

SMALL 10.95 **LARGE** 13.95

Horiatiki Salad Tomato, cucumber, onions, Kalamata olives, pepperoncini and feta cheese

Greek Salad Lettuce, tomato, cucumber, pepperoncini onion, feta cheese and olives

Paphos Island Salad

Lettuce, onion, tomato, cucumbers and ilantro tossed with feta cheese, olive oil and vinegar, topped with grilled halloumi cheese

Prasini Salad Romaine lettuce, scallions, fresh dill and feta cheese tossed in olive oil and vinegar

Eliá Salad Arugula, tomatoes, cucumbers, onions, feta and imported Greek wheat rusks



Enjoy a greek classic!

SANDWICHES 9.95

On pita with lettuce, tomato, onions and tzatziki

Gyro

Chicken Gyro Pork Souvlaki Chicken Souvlaki Shrimp Souvlaki **Hummus Sandwich Vegetable Souvlaki** Falafel (Tahini or Tzatziki sauce) Greek Burger (Beeftekia) **Keftedakia Sandwich**

PLATTERS 18.95

Greek salad, pita, tzatziki and choice of fries or rice

Gyro Chicken Gyro Pork Souvlaki Chicken Souvlaki Shrimp Souvlaki



TOP OFF YOUR SALAD WITH

Grilled Chicken Gyro **Chicken Gyro** Falafel **Grilled Calamari Grilled Shrimp Stuffed Grape Leaves** add 6.95



Chicken Kebab Skewered with peppers and onions 20.95





Garides Skaras Grilled shrimp with olive oil and lemon 26.95

Garides Santorini Greek-style shrimp, sautéed with tomato and feta cheese 26.95





Cyprian goat cheese chargrilled 9.95

flambé 10.95

with skordalia 9.95

Seasoned chopped pork sausage

Loukaniko

TRADITIONAL SPECIALTIES

Arni Kokkinisto Lamb braised in homemade tomato sauce with orzo 20.95

Pastichio Baked pasta with ground meat and bechamel sauce 20.95

Moussaka Baked eggplant, potatoes and ground meat with bechamel sauce 20.95

Spanakopita Traditional spinach and feta cheese pie with phyllo dough 20.95

Imam

Baby eggplant stuffed with sautéed onions, garlic, fresh tomatoes and Parmesan cheese 20.95



Choice of lemon potatoes or rice

A KARVOUNA

FROM THE CHARCOAL GRILL

Lamb Kebab Skewered with peppers and onions 21.95

Kotopoulo Fileto Grilled chicken breast 20.95

Paidakia Lamb Chops 27.95

Beeftekia Greek-style burgers seasoned with fresh herbs 20.95

Eliá's Mixed Grill Platter Grilled gyro, loukaniko, beefteki and chicken breast 33.95

Choice of fries, lemon potatoes, rice or greens

HALASSINA SEAFOOD



Xifias Fileto Grilled swordfish steak with seasonings 26.95

Solomo Grilled salmon filet with seasonings 26.95

Swordfish Kebab Chunks of swordfish skewered with peppers and onions 26.95

Poseidon Thalassina Platter Grilled shrimp, calamari and octopus 33.95

Fresh Daily Fish Chef's choice of selected fresh fish Market Price

Choice of fries, lemon potatoes, rice or greens

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