

LUNCH

DINNER

TAKE-OUT

DELIVERY

CATERING

Eliá 
TAVERNA

Traditional Greek Cuisine

502 New Rochelle Road
Bronxville, NY 10708

Tel: 914-ONE-GYRO
(914-663-4976)

www.eliataverna.com



OREKTIKA APPETIZERS

KRIA/COLD

Tzatziki

Traditional yogurt, cucumber and garlic dip 4.95

Taramosalata

Blended caviar spread 4.95

Melitzanosalata

Roasted eggplant dip 4.95

Skordalia

Potato and fresh garlic 4.95

Tirokafteri

Creamy spicy feta cheese 6.95

Feta Cheese

With olive oil and Kalamata olives 5.95

Hummus

Chickpea puree 4.95

Assorted Cold Dips

Skordalia, tzatziki, taramosalata and melitzanosalata 10.95

ZESTA/HOT

Kalamari

Tender fresh grilled or fried calamari with lemon 11.95

Ktapodi

Chef's signature chargrilled octopus with oregano, red wine vinegar and Greek olive oil 14.95

Garides Saganaki

Greek-style shrimp sautéed with tomato and feta cheese 12.95

Keftadokia

Delicious Greek-style seasoned meatballs 8.95

Imam

Baby eggplant stuffed with tomato, garlic, onions and cheese 7.95

Kolokithokeftedes

Pan fried zucchini cakes with fresh herbs and feta 7.95

Falafel

Herb-infused hummus flash fried in olive oil and served with a choice of tzatziki or tahini 7.95

Tyropitakia

Delicate feta cheese phyllo dough pies 7.95

Spanakopita

Classic spinach pies 7.95

Dolmadakia

Homemade grape leaves served warm and stuffed with rice, fresh dill, lemon and Greek olive oil 7.95



Gigantes

Giant lima beans braised in a homemade tomato sauce 7.95

Halloumi (Cyprus)

Cyprian goat cheese chargrilled 8.95

Saganaki

Greek-styled kefalograviera cheese, flambé 9.95

Kolokithakia

Fresh pan fried zucchini sticks served with skordalia 7.95

Piperies with

Feta Cheese

Grilled stuffed sweet peppers with three cheeses, seasonings and a hint of spice 9.95

Seftales (Cyprus)

Seasoned chopped pork sausage with onions and parsley 7.95

Loukaniko

Traditional seasoned Greek pork sausage 9.95

Hot Vegetable Platter

Grilled seasonal vegetables served with skordalia dip 10.95



SOUPA SOUP

Avgolemono

Classic Greek lemon chicken soup 4.95

Soup of the Day

(p.a)



SALATES SALADS

Horiatiki Salad

Tomato, cucumber, onions, Kalamata olives, pepperoncini and feta cheese Sm. 8.95 • Lg. 11.95

Greek Salad

Lettuce, tomato, cucumber, pepperoncini, onion, feta cheese and olives Sm. 6.95 • Lg. 9.95

Paphos Island Salad

Lettuce, onion, tomato, cucumbers and cilantro tossed with feta cheese, olive oil and vinegar topped with grilled halloumi cheese Sm. 9.95 • Lg. 12.95

Prasini Salad

Romaine lettuce, scallions, fresh dill and feta cheese tossed in olive oil and vinegar Sm. 6.95 • Lg. 9.95

Eliá Salad

Arugula, tomatoes, cucumbers, onions, feta and imported Greek wheat rusks Sm. 6.95 • Lg. 9.95

TOP OFF YOUR SALAD WITH

Grilled Chicken 3.95

Gyro 3.95

Chix Gyro 3.95

Falafel 3.95

Grilled Calamari 4.95

Grilled Shrimp 5.95

Stuffed Grape Leaves 3.95



GYRO + SOUVLAKIA

Enjoy a greek classic!

SANDWICHES

On pita with lettuce, tomato, onions and tzatziki

Gyro 6.95

Chicken Gyro 6.95

Pork Souvlaki 6.95

Chicken Souvlaki 6.95

Shrimp Souvlaki 8.95

Hummus Sandwich 6.95

Vegetable Souvlaki 6.95

Falafel (Tahini or tzatziki sauce) 6.95

Greek Burger (Beeftekia) 6.95

Keftedakia Sandwich 6.95



PLATTERS

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

Gyro 12.95

Chicken Gyro 12.95

Pork Souvlaki 12.95

Chicken Souvlaki 12.95

Shrimp Souvlaki 14.95

Vegetable Souvlaki 12.95

Falafel
(Tahini or tzatziki sauce) 12.95

Greek Burger (Beeftekia) 12.95

Keftedakia Sandwich 12.95

Platters available open-faced or sandwich style



PARADOSIACA

TRADITIONAL SPECIALTIES

Arni Kokkinisto

Lamb braised in homemade tomato sauce with orzo 17.95

Pastichio

Baked pasta with ground meat and bechamel sauce 13.95

Moussaka

Baked eggplant, potatoes and ground meat with bechamel sauce 14.95

Spanakopita

Traditional spinach and feta cheese pie with phyllo dough 13.95

Imam

Baby eggplant stuffed with sautéed onions, garlic, fresh tomatoes and Parmesan cheese 12.95



Choice of lemon potatoes or rice



STA KARVOUNA

FROM THE CHARCOAL GRILL

Chicken Kebab

Skewered with peppers and onions 13.95

Lamb Kebab

Skewered with peppers and onions 16.95

Kotopoulos Fileto

Grilled chicken breast 14.95

Choice of fries, lemon potatoes, rice or greens

Paidakia

Lamb Chops 24.95

Beeftekia

Greek-style burgers seasoned with fresh herbs 14.95

Elias Mixed Grill Platter

Grilled gyro, loukaniko, beefteki and chicken breast 26.95



THALASSINA SEAFOOD



Garides Skaras

Grilled shrimp with olive oil and lemon 21.95

Garides Santorini

Greek-style shrimp, sautéed with tomato and feta cheese 21.95

Choice of fries, lemon potatoes, rice or greens

Xifias Fileto

Grilled swordfish steak with seasonings 21.95

Solomo

Grilled salmon filet with seasonings 19.95

Swordfish Kebab

Chunks of swordfish skewered with peppers and onions 20.95

Poseidon Thalassina Platter

Grilled shrimp, calamari and octopus 26.95

Fresh Daily Fish

Chef's choice of selected fresh fish Market Price

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



SIDES

Patates Tiganites

Homemade fresh hand-cut
round french fries 4.95

Ellinikes Patates Tiganites

Homemade Greek style fries topped
with oregano, cheese and lemon 5.50

Patates Fournou

Chef's own oven roasted
lemon potatoes 4.95

Horta

Fresh steamed greens with
Greek olive oil and lemon 5.95

Rizi

Rice seasoned with
Greek olive oil 3.95



KID'S MENU

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

Your Choice 6.95

Hercules Hamburger on pita

Aphrodite Chicken tenders

***Zeus** Gyro in pita

Apollo Cheese sticks

**Sandwich includes lettuce, tomato, onion and tzatziki*

***Athena**

Chicken souvlaki in pita

***Poseidon**

Pork souvlaki in pita



GLIKA HOMEMADE DESSERTS

Baklava

Layers of phyllo dough sprinkled with
nuts and cinnamon topped with
honey syrup 5.50

Kataifi

Shredded phyllo dough rolled with
walnuts & cinnamon and soaked in a
light honey syrup 5.50

Galaktoboureko

Custard filling under a phyllo dough
blanket, topped with cinnamon 5.50

Greek Yogurt

Topped with walnuts & honey 4.95

Brownie

Homemade brownie served warm
& sprinkled with powdered sugar 4.95

Loukoumades

Fried dumplings topped with
honey syrup and cinnamon 4.95
Not available Friday and Saturday



ANAPSIKTIKA BEVERAGES

Coffee/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

Espresso 2.95

Double Espresso 3.95

Herbal Teas 2.50

Green, chamomile, earl gray,
raspberry, mint

Soda Cans 1.70

Pepsi, Diet Pepsi, 7 Up,
Lipton Tea

Souroti 5.95

Sparkling Water-Greece

Loutraki 5.95

Water-Greece

Frappe

Iced frothy Nescafé coffee
blended to perfection 3.95

CATERING

COLD DIPS & SALADS

Tzatziki • Hummus • Melitzanosalata • Skordalia
Taramosalata • Chickpea Salad

Pint (16 oz) with 5 Pita 14 • Quart (32 oz) with 10 Pita 27

Classic Greek Salad – Prasini (Green) Salad – Elia House Salad

Half Tray 40 • Full Tray 70

Horiatiki Village Salad – Paphos Island Salad

Half Tray 50 • Full Tray 90

HOT MEZZE /APPETIZERS

Dolmadakia (Grape Leaves) 15-29 Pieces 1.00 • 30-49 Pieces .95 • 50 Plus Pieces .90

Keftedakia (Meatballs) 15-29 Pieces 1.20 • 30-49 Pieces 1.10 • 50 Plus Pieces 1.00

Falafel (Hummus with Herbs) 15-29 Pieces 1.30 • 30-49 Pieces 1.20 • 50 Plus Pieces 1.10

Kolokeftedes (Zuc. Cakes) 15-29 Pieces 1.50 • 30-49 Pieces 1.40 • 50 Plus Pieces 1.30

Tyropitakia (Cheese Pie) 15-29 Pieces 1.50 • 30-49 Pieces 1.40 • 50 Plus Pieces 1.30

Spanikopita (Spinach Pie) 15-29 Pieces 1.50 • 30-49 Pieces 1.40 • 50 Plus Pieces 1.30

Shrimp Grilled (Large Tiger) 15-29 Pieces 2.50 • 30-49 Pieces 2.40 • 50 Plus Pieces 2.30

GRILLED MEATS

Chicken Souvlakia 10-29 Sticks 3.75 • 30-49 Sticks 3.65 • 50 Plus Sticks 3.50

Pork Souvlakia 10-29 Sticks 3.75 • 30-49 Sticks 3.65 • 50 Plus Sticks 3.50

Lamb Kebab (Entrée Size) 10-29 Sticks 9.95 • 30-49 Sticks 9.45 • 50 Plus Sticks 8.95

Chicken Kebab (Entrée Size) 10-29 Sticks 7.95 • 30-49 Sticks 7.45 • 50 Plus Sticks 6.95

SERVING TRAYS & CONTAINERS

Spanikopita (Quiche Style) 9" Round 22.00 • Half Tray 45.00 • Full Tray 80.00

Pastichio 9" Round 22.00 • Half Tray 55.00 • Full Tray 105.00

Moussaka 9" Round 22.00 • Half Tray 55.00 • Full Tray 105.00

Gyro or Chicken Gyro 9" Round 20.00 • Half Tray 45.00 • Full Tray 85.00

Grilled Chicken 9" Round 20.00 • Half Tray 45.00 • Full Tray 85.00

Imam 9" Round 20.00 • Half Tray 45.00 • Full Tray 85.00

Grilled Vegetables 9" Round 20.00 • Half Tray 45.00 • Full Tray 85.00

Rice 9" Round 10.00 • Half Tray 30.00 • Full Tray 55.00

Lemon Potatoes 9" Round 14.00 • Half Tray 40.00 • Full Tray 75.00

Steamed Greens 9" Round 20.00 • Half Tray 45.00 • Full Tray 85.00

Homemade Fries/Chips 9" Round 10.00 • Half Tray 35.00 • Full Tray 65.00

DESSERTS

Baklava 9" Round 21.00 • Half Tray 42.00 • Full Tray 80.00

Galaktouboureko 9" Round 21.00 • Half Tray 42.00 • Full Tray 80.00

Baby Baklava 9" Round 21.00 • Half Tray 42.00 • Full Tray 80.00

*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 24HRS 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.