

Patates Tiganites Homemade fresh hand-cut round french fries 7.95

Rizi Rice seasoned with Greek olive oil 7.95

lemon potatoes 7.95 Horta Fresh steamed greens with

Patates Fournou

Chef's own oven roasted

Greek olive oil and lemon 7.95

Ellinikes Patates Tiganites

Homemade Greek style fries topped with oregano, cheese and lemon 7.95



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

Your Choice 11.95

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



IKA HOMEMADE DESSERTS

Baklava Layers of phyllo dough sprinkled with nuts and cinnamon topped with honey syrup 9.95

Galaktoboureko

Custard filling under a phyllo dough blanket, topped with cinnamon 9.95

Greek Yogurt Topped with walnuts & honey 9.95

Brownie Homemade brownie served warm & sprinkled with powdered sugar 9.95



NAPSIKIKA 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

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 16.00

Classic Greek Salad • Prasini (Green) Salad • Elia House Salad Horiatiki Village Salad • Paphos Island Salad Half Trav 50.00

HOT MEZZE / APPETIZERS

Dolmadakia (Grape Leaves) 1.60 each piece Keftedakia (Meatballs) 1.60 each piece Falafel (Hummus with Herbs) 1.60 each piece Kolokeftedes (Zuc. Cakes) 1.60 each piece Tyropitakia (Cheese Pie) 1.60 each piece Spanikopita (Spinach Pie) 1.60 each piece Shrimp Grilled (Large Tiger) 2.75 each piece

GRILLED MEATS

Chicken Souvlakia 6.95 each stick Pork Souvlakia 6.95 each stick Lamb Kebab (Entrée Size) 12.95 each stick Chicken Kebab (Entrée Size) 12.95 each stick

SERVING TRAYS & CONTAINERS

Spanikopita (Quiche Style) 9" Round 25.00 • Half Tray 50.00 Pastichio 9" Round 30.00 • Half Tray 60.00 Moussaka 9" Round 30.00 • Half Tray 60.00 Gyro or Chicken Gyro 9" Round 30.00 • Half Tray 60.00 Grilled Chicken 9" Round 30.00 • Half Tray 60.00 Imam 9" Round 30.00 • Half Tray 60.00 Grilled Vegetables 9" Round 30.00 • Half Tray 60.00 Rice 9" Round 15.00 • Half Tray 35.00 Lemon Potatoes 9" Round 20.00 • Half Tray 45.00 Steamed Greens 9" Round 30.00 • Half Tray 60.00 Homemade Fries/Chips 9" Round 20.00 • Half Tray 40.00

DESSERTS

Baklava 9" Round 30.00 • Half Tray 55.00 Galaktouboureko 9" Round 30.00 • Half Tray 50.00

Our entire menu 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.

Loukoumades Fried dumplings topped with

honey syrup and cinnamon 9.95 Not available Friday and Saturday



LUNCH DINNER CATERING TAKE-OUT

ONLINE DELIVERY UBEREATS DOORDASH GRUBHUB



Traditional Greek Cuisine

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



KIRA / COLD

Tzatziki

Traditional yogurt, cucumber and garlic dip 9.95

Taramosalata Blended caviar spread 9.95

Melitzanosalata Roasted eggplant dip 9.95

Skordalia Potato and fresh garlic 9.95

Tirokafteri Creamy spicy feta cheese 9.95

Feta Cheese With olive oil and Kalamata olives 9.95

Hummus Chickpea puree 9.95

Assorted Cold Dips Skordalia, tzatziki, taramosalata and melitzanosalata 15.95

ZESTA/HOT

Kalamari Tender fresh grilled or fried calamari with lemon 17.95

Ktapodi

Chef's signature chargrilled octopus with oregano, red wine vinegar and Greek olive oil 20.95

Garides Saganaki Greek-style shrimp sautéed with tomato and feta cheese 20.95

Keftadakia

Delicious Greek-style seasoned meatballs 10.95

Imam

Baby eggplant stuffed with tomato, garlic, onions and cheese 11.95

Kolokithokeftedes Pan fried zucchini cakes with fresh herbs and feta 10.95

Falafel

Herb-infused hummus flash fried in olive oil and served with a choice of tzatziki or tahini 10.95

> **Tyropitakia** Delicate feta cheese phyllo dough pies 10.95

Spanakopita Classic spinach pies 10.95

Dolmadakia Homemade grape leaves served warm and stuffed with rice, fresh dill, lemon and Greek olive oil 10.95



Cyprian goat cheese chargrilled 9.95 Saganaki

Greek-styled kefalograviera cheese, flambé 10.95

Kolokithakia Fresh pan fried zucchini sticks served with skordalia 9.95

Piperies with Feta Cheese

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

Seftales (Cyprus) Seasoned chopped pork sausage with onions and parsley 9.95

Loukaniko 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 9.95

Soup of the Day **Market** Price

LATES SALADS

SMALL 11.95 LARGE 14.95

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 cilantro 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 10.95

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 20.95

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

Gyro Chicken Gyro Pork Souvlaki Chicken Souvlaki Shrimp Souvlaki



Greek Burger (Beeftekia) **Keftedakia Sandwich**

TOP OFF YOUR SALAD WITH

Grilled Chicken Gyro **Chicken Gyro** Falafel **Grilled Calamari Grilled Shrimp**









Garides Skaras Grilled shrimp with olive oil and lemon 27.95

Garides Santorini Greek-style shrimp, sautéed with tomato and feta cheese 27.95





TRADITIONAL SPECIALTIES

Arni Kokkinisto Lamb braised in homemade tomato sauce with orzo 21.95

Pastichio Baked pasta with ground meat and bechamel sauce 21.95

Moussaka Baked eggplant, potatoes and ground meat with bechamel sauce 21.95

Spanakopita Traditional spinach and feta cheese pie with phyllo dough 21.95

Imam

Baby eggplant stuffed with sautéed onions, garlic, fresh tomatoes and Parmesan cheese 21.95



Choice of lemon potatoes or rice

A KARVOUNA

FROM THE CHARCOAL GRILL

Chicken Kebab Skewered with peppers and onions 21.95

Lamb Kebab Skewered with peppers and onions 21.95

Kotopoulo Fileto Grilled chicken breast 21.95

Paidakia Lamb Chops 28.95

Beeftekia Greek-style burgers seasoned with fresh herbs 21.95

Eliá's Mixed Grill Platter Grilled gyro, loukaniko, beefteki and chicken breast 34.95

Choice of fries, lemon potatoes, rice or greens

HALASSINA SEAFOOD

Xifias Fileto Grilled swordfish steak with seasonings 27.95

Solomo Grilled salmon filet with seasonings 27.95

Swordfish Kebab Chunks of swordfish skewered with peppers and onions 27.95

Poseidon Thalassina Platter Grilled shrimp, calamari and octopus 34.95

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

Choice of fries, lemon potatoes, rice or greens

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