# ELAINE'S

MODERN MEDITERRANEAN

## DINNER MENU

5 PM - CLOSE

## MEZZA

**HUMMUS** *v, ve,gf** — 14
Chickpeas, Garlic, Lemon Tahini, Pita

**BABA GHANOUSH** *v, ve, gf** — 13
Roasted Eggplants, Garlic, Lemon Tahini, Pita

**FRIED CAULIFLOWER** *v, ve* — 15
Muhammara Roasted Pepper Sauce, Fresh Herbs

**CRISPY BRUSSELS** *v, ve, gf* — 15
Harissa Honey, Lemon Tahini

**FALAFEL** *v, ve* — 14
Toasted Sesame, Tahini, Fresh Herbs

**FAVA BEAN DIP** *v, ve, gf** — 15
Crispy Chickpeas, Caramelized Onions, Pita

**BAKED HUMMUS** *ve. v,gf* — 14
Chickpeas, Spinach, Garlic, Lemon

**HALLOUMI WRAPPED PHYLLO** *v* — 17
Phyllo Dough, Blueberries, Banana-Tahini, Fennel

**SALTY FETA** *v, gf** — 16
Tomatoes, Chives, Urfa Peppers, Pita

**CRISPY CALAMARI** — 20
Cherry Peppers, Harissa Yogurt, Zaatar

## SALAD

*Add Chicken +14 Add Steak +18 Add Branzino +21*
*Side Salad 9*

**SANAA'S FATTOUSH** *v, ve, gf** — 12
Radishes, Cucumbers, Tomatoes, Pita, Sumac Vinaigrette

**MEDITERRANEAN** *v, ve, gf* — 16
Roasted Peppers, Cucumbers, Tomatoes, Artichokes, Kalamata Olives, Lemon Vinaigrette

**MARINATED BEETS** *v, ve, gf* — 11
Beets, Parsley, Scallions, Lemon Cumin Vinaigrette

## ENTRÉE

*Vermicelli rice for the table +8*

**KOSHARI** *v, ve* — 23
Vermicelli, Lentils, Chickpeas, Crispy Shallots, Garlic Tomato Sauce

**BAKED CAULIFLOWER STEAK** *v, ve, gf* — 23
Lentils, Roasted Red Bell Peppers & Walnut Sauce

**PAN-SEARED SCALLOPS** *gf* — 38
Fava Bean Puree, Squash, Cherry Tomatoes, Lentils, Scallions

**BLACKENED COD** *gf* — 36
Roasted Garlic and Cauliflower Puree, Herbed Israeli Couscous, Sun-Dried Tomatoes

**ROASTED AND BRAISED LAMB SHANK** *gf** — 42
Middle Eastern Rice, Toasted Vermicelli, Pumpkin & Date Puree, Lamb Jus

**ROASTED CHICKEN** *gf* — 28
Sundried Tomato Jus, Potatoes, Parsley

**MOUSSAKA** — 26
Beef, Zucchini, Squash, Béchamel, Pita

## THE GRILLE

**ALEXANDRIAN SHRIMP** *gf* — 33
Tomatoes, Chermoula Sauce, Parsley, Pita

**MARINATED BRANZINO** *gf* — 38
Cauliflower Puree, White Wine Sauce, Kalamata Olives, Roasted Red Bell Pepper, Fennel

**SALMON WITH WHITE WINE SAUCE** *gf* — 36
White Wine, Garlic, Marinated Olives, Artichoke, Roasted Bell Peppers, Egyptian Rice

**STEAK SHISH KABAB** *gf* — 39
Potato Wedges, Sumac Onions, Bell Peppers, Tahini-Harissa

**CHICKEN SHISH KABAB** *gf* — 32
Rice, Sumac Onions, Bell Peppers, Tzatziki Vinaigrette

**LAMB SHISH** *gf* — 34
Rice, Sumac Onions, Bell Peppers, Tahini, Honey-Harissa

Please inform your service staff of any dietary restrictions.

*Served raw or undercooked or may be ordered undercooked. The Virginia Department of Health warns you that raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

**22% Gratuity Added to Parties of 7 or more**

v = vegetarian, ve = vegan, gf = gluten free, and gf* = can be made gluten free with substitutions
All grilled dishes have gluten cross contact. Request oven.