

BUBBLES & WHITES

PER:
To:

ELA

* SPIRITS *
* VA-HI *
* MEZLE *

PROSECCO Acinum | Veneto, Italy 12 | 48
Sparkly and spunky, green apple with guava.

SPANISH BUBBLES Raventos | Penedes, Spain 68
Delicate richness. The best of Spanish bubbles.

PICPOUL DE PINET Flores | Languedoc, France 10 | 40
Crispy citrus and minerality. The essence of Southern France.

GRILLO Tenuta Rapitala | Sicily, Italy 10 | 40
Aromatic, tropical and refreshing.

ANNASSA Gotham Project | Peloponnese, Greece
Glass: 12 ½ Carafe: 24 Carafe: 48
Bright and lively. Floral, citrus, Georgia Peach.

ASSYRTIKO Alexakis | Crete 12 | 48
Vibrant citrus and minerality with a linear backbone.

ASSYRTIKO Domaine Santos | Santorini, Greece 2021 78
Classic citrus and peach with Aegean salinity.

CHARDONNAY Franchetti "Passobianco" | Sicily, Italy 70
Ripe fruit, savory herbs grown on the slopes of a volcano.

MASSAYA BLANC Bekka Valley, Lebanon 14 | 56
Bold, nutty, exotic fruits with rich complexity.

kırmızı - Red

ROSE & REDS

PROVENCE ROSE Triennes | Provence, France
Glass: 12 ½ Carafe: 24 Carafe: 48
Classical rose with white blossom and wild strawberry.

BAGA Filipa Plato "Dinimiac" | Bairrada, Portugal 15 | 60
Biodynamic with dansom plum, laurel and a hint of spice.

NERELLO MASCALESE "Agape" Valdibella | Sicily 14 | 56
Cherries, strawberries, Sicilian herbs and spice.

TEMPRANILLO Azul y Garanza | Navarra, Spain 11 | 44
Classic Spanish sipper with vibes of cherry and raspberry.

NERO BUONO Cincinnato "Polluce" | Lazio, Italy 13 | 54
Fresh plum and dark cherry going back 1000 years.

SYRAH Gaillot "Equinoxe" | Rhone Valley, France 68
Dark fruits, Provencal herb and pepper from a legendary family.

TAUTAVEL Gerard Bertrand | Roussillon, France 13 | 54
Raspberry, violet, supple but with a firm right hook.

BORDEAUX BLEND Paseli "K2" | Turkey 15 | 60
Blackberry and cassis Bordeaux blend with Istanbul charm.

MM Domaine Sigalas | Santorini, Greece 75
Bold wine with deep red and black fruit, spice and vanilla.

κοκτέιλ - Cocktails

SPIRITS

 **LYRE LYRE** 12
lustau manzanilla and amontillado, spiced cocchi torino

 **GREAT ASP!** 12
wheatley vodka, cucumber, elderflower, mint, agave

 **PERSEPHONE'S FROSE** 12
aperol, vodka, rose, orange

 **SPICE ROAD** 12
corazon blanco, los vecinos mezcal, blood orange, sumac

 **THE ROYAL GROVE** 12
stray dog gin, montenegro, grapes, lemon

 **TURKISH FROST** 14
rum, brandy, mr. black, meletti, baharat, almond milk

 **BLUE EYE** 17
old tom gin, italicus, vermouth


 **CRETAN BULL** 16
rittenhouse rye, nocello, amaro nonino, lemon

 **FOREIGN EXCHANGE** 15
asw rye, fiddler bourbon, fernet, tentura antica, baharat

 **VESPA** 15
four pillars olive leaf gin, st. george vodka, cocchi americano

alkolsüz - Non-Alcoholic

 **SLEIGHT OF HAND** 12
ish london botanical, pea powder, rose, lime, tonic

 **CAPRI SON** 10
lemon, blackberry, thyme, sparkling sicilian lemonade

ابجو - Beer

BREWS

EFES PILSENER 8

DRAGON'S NECTAR MEAD 11

SCOFFLAW BASEMENT
LIGHT 8

WRECKING BALL
HELLES LAGER 8

WILD HEAVEN ALT
EASY IPA 8

MILLER HIGH LIFE 6

BROOKLYN BREWERY
SPECIAL EFFECTS (NA) 8

PC #

עבור השולחן - For the Table

STARTERS

ELA'S HUMMUS SINGLE 6 | TRIO 15

crisp chickpea and sumac
chermoula and mushroom
tamarind eggplant and pine nut

MEZZE BOARD 18

persian labneh, smoked eggplant dip, hummus,
israeli pickles, grilled pita

CAULIFLOWER FALAFEL 8

tomato chutney, tahini ranch

MOROCCAN "HOT CHICKEN" 14

ras el hanout wing sauce, pickled things

CALABRIAN PRAWNS 19

red chermoula, charred lemon

YAYA'S HOT POCKETS LAMB 8 | SPINACH-FETA 6

house-made savory hand-pie

LOCAL GREENS 13

roasted pepper, fennel, olive, sheep milk feta, pita,
goddess dressing

DELICATA SQUASH 11

red onion, spiced nuts, honey vinaigrette

BABY EGGPLANT 12

pomegranate, walnut, fermented tahini

GRILLED ARTICHOKE 13

garlic, lemon aioli

STEVE'S GREEK FRIES 8

greek cheese, herbs, harissa aioli

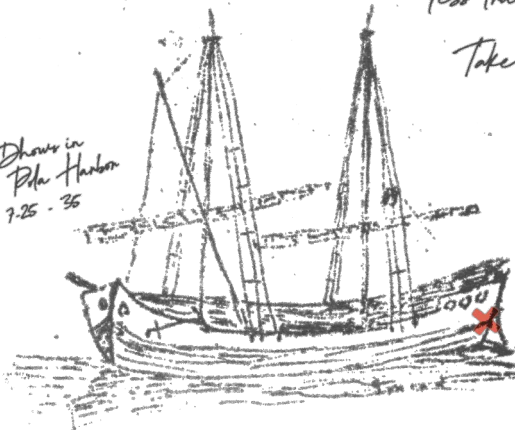
GET SAUCED! 5

selection of hot sauces, dips and condiments to fulfill
your dipping desires

MORE PITA 4

The road less traveled is often
less traveled for a reason.
Take a boat.

Shows in
Pala Harbor
7:25 - 8:35



Executive Chef
Dunnaugh Dudley

VA-HI



εντράδα - Entree

MAINS

CHAR-GRILLED SKEWERS

Ancient tradition collides with modern inspiration.
Served individually or choose a set below.

SKEWERS

HARISSA CHICKEN 12
smoked chilis, roasted garlic

BLACK PEPPER LAMB* 18
grilled sirloin, greek herbs

MUSHROOM SHAWARMA 13
umami glaze, pistachio dukka

CHILI-GARLIC SHRIMP 16
aji amarillo, lime

TAMARIND-DATE PORK 12
adana style kebab, green tomato kosho

SETS

FORK AND KNIFE 7
couscous, chili, dried fruit, mint, feta

ON A PITA 7
pickled cabbage, tomato relish, cucumber, feta, tzatziki

WITH GREENS 9
roasted pepper, fennel, olive, sheep feta, goddess dressing

LAMB KOFTA BURGER* 20
pickled cabbage, goat cheese, roasted pepper, harissa aioli

MYTHOS BEER BATTERED COD 25
green tomato-cucumber salad, green harissa, tartar

INDIAN RIVER POMPANO 35
potato, capers, celery, olive, togarashi

ΓΛΥΚΟΣ - Sweet

DESSERTS

GREEK FRO-YO 9
honey, crumbled baklava

ELAVATE WITH SPIRITS +5
coconut coffee affogato or
boozy cherries

ELA'S GREEK DONUTS 9
cardamom custard,
cinnamon, sugar



TABLESIDE FRENCH PRESS COFFEE 12
halva, turkish delight, moroccan chocolate (serves 2)

NIGHT CAP 15
Vinsanto Domaine Santos | Santorini, Greece
The perfect butterscotch, chocolate covered orange finish.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.

A 20% gratuity will be added to parties of six or more.

33.787010. -84.355980