



Elia
chicago

MENU

ENTREES

- Adana Kebab** \$23
Mild spicy Turkish pepper and chopped red pepper
- Truffle Eggplant Kebab** \$27
Middle Eastern seasoned ground lamb and eggplant skewers, char-grilled to perfection and enhanced with truffle, served with tzatziki sauce.
- Lamp Chop** Gf \$35
Char-grilled grass-fed Australian lamb chops with roasted pepper mash.
- Chicken Shish** \$22
Char-grilled chicken thighs with herbs and spices, grilled pepper, tomatoes, with tzatziki dip
- Beef Shish** \$25
Grilled tomato pepper and tzatziki sauce
- Lamp Shish** \$25
Grilled tomato pepper and tzatziki sauce
- Salmon Shish** Gf \$25
Grilled Norwegian salmon filet with creamy lemon sauce & cherry tomato
- Fisherman Stew** Gf \$26
Chef choice seafood selection, saute fish, octopus, mussels, shrimp, homemade broth sauce
- Mix Grill Platter for Two** \$60
A chargrilled selection of tender chicken shish, Adana kebab, and lamb shish, served with grilled vegetables.
- Grilled Seabass for Two** Gf \$60
Char-grilled Mediterranean Seabass
- Egea Veganista** \$30
Grilled mushrooms, grilled asparagus, grilled baby carrots, truffles, tahini sauce and rice

DESSERT

- Baklava** Vg \$8
Homemade traditional baklava with walnuts and kaymak
- Kaymakli Kadayif** Vg \$10
Semolina, milk, and sugar with finely shredded kadayif that has been roasted in butter. Enhanced with pistachios and vanilla, this dessert is crowned with Kaymak
- Profiterole** Vg \$9
Handmade pastry cream, chocolate sauce, pistachio.