



Elia  
chicago

# MENU

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## HOT MEZZES

- Shrimp Saganaki** Gf **\$19**  
Sautéed local fresh shrimp with crumbled feta cheese
- Grilled Octopus** Gf **\$23**  
Grilled Octopus with roasted pepper sauce, fresh parsley with vinegar, EVOO & lemon
- Fried Calamari** **\$18**  
Served with tartare sauce
- Sautéed Mussels** Gf **\$19**  
Local mussels with sautéed fresh tomato and burned butter sauce.
- Truffle Cheese Saganaki** Vg **\$17**  
Lightly fried kefalograviera cheese and mild spicy-honey truffle sauce
- Mushroom Saute** Vgn, Gf **\$14**  
Sautéed organic wild mushrooms with sesame and orange tahinni sauce
- Grilled Baby Carrots** Vgn, Gf **\$14**  
Orange tahini sauce and roasted sesame
- Kefalograviera Pide with Black Truffle** Vg **\$19**  
Graviera cheese, black truffle pate, flat bread
- Pide with Pastrami** **\$19**  
Mix Turkish cheese and homemade pastrami
- Lahmacun** **\$12**  
Spiced mixture of minced meat, tomatoes, onions, and peppers, often served with fresh herbs and lemon wedges.
- Lentil Soup** Vgn, Gf **\$8**  
Lentils, onions, carrots, garlic, and spices,

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## SIDES

- Grilled Asparagus** Vgn, Gf **\$8**
- French Fries** Vgn **\$7**
- Rice** Vgn, Gf **\$7**