



Elia

chicago

MENU

MEZZES

Hummus

Vgn, Gf **\$10**

Organic Mediterranean chickpeas, Tahini, garlic, & EVOO.

Muhammara

Vgn **\$10**

Tomato paste, Roasted Red pepper, bread crumb, walnuts, pomegranate molasses

Tzatziki

Vg, Gf **\$10**

Greek yogurt, cucumbers, dill, garlic, salt & EVOO

Atom

Vg, Gf **\$10**

Garlic yogurt, roasted mixed dry spicy pepper

Babaganush

Vg, Gf **\$12**

Smoked eggplant, garlic sauce, egg yolk, & EVOO

Cretan Feta Dip

Vg **\$12**

Traditional Greek meze made with garlic, dill and feta mash.

Htipiti

Vg **\$10**

Roasted spicy red peppers & creamy feta cheese.

Octopus Ceviche

Gf **\$17**

Tender, marinated octopus infused with zesty citrus flavors, mixed with fresh herbs, and finished with a hint of spice.

Chef Selection Mezze

Vg **\$30**

Htipiti, Hummus, Muhammara, Tzatziki.

Greek salad

Vg, Gf **\$13**

Vine ripe tomatoes, cucumbers, peppers, onions, feta cheese, & EVOO

Shepherd Salad

Vgn, Gf **\$14**

Diced tomatoes, cucumbers, green peppers, and red onions, seasoned with parsley, olive oil, lemon juice, and salt.

Aragula Salad

Vg, Gf **\$15**

Arugula leaves, often paired with cherry tomatoes, cucumbers, feta cheese and red onions, dressed with olive oil, lemon juice, salt, and pepper.