



ELYSIAN FIELDS CAFÉ

Volume 2, Issue 19

GREEK RUSTIC CUISINE

Menu: 7/12/2020

Our food is made fresh daily and seasoned to perfection

All our meats are antibiotic free and naturally raised

For special events, contact manager on duty

Online ordering www.elysianfieldscafe.com

MEZZE / TAPAS

- Lemon Hummus** ^{V-GF} - homemade chickpea based dip with tahini sauce 7.75
- Tzatziki** ^{V-GF} - Greek yogurt dip made with cucumbers, minced garlic and fresh dill 7.75
- Super Tzatziki** ^{V-GF} - Greek yogurt, beets and beetroots, carrots, cucumbers, minced garlic, dill 8.75
- Tirokafteri / Spicy Feta** ^{V-GF} - a creamy blend of delicious feta cheese with minced jalapeno 8.75
- Trio** ^V - super tzatziki, tirokafteri, lemon hummus served with pita 14.75
- Fried Calamari** - generous cuts of fresh calamari gently fried and served with a homemade marinara and lemon siracha aioli 12.75
- Shrimp Santorini** ^{GF} - shrimps in an aromatic tomato sauce with feta cheese 14.75
- Soutzoukia "Meat Balls"** - minced ground beef in an aromatic tomato sauce 12.75
- Spanakopita** ^V - layers of phyllo filled with a creamy blend of baby harvest spinach and feta 13.75
- Falafel** ^V - homemade falafel served with a tahini yogurt sauce and a warm pita 12.75
- Salmon Tartare** ^{GF} - juicy cuts of Salmon perfectly seasoned and topped with scallions, beets in sesame oil, ponzu sauce 16.75



LITE ALTERNATIVES

- Falafel Bowl** ^V - homemade falafel served, chickpeas, kale, spinach, red beets, olives, vine ripe tomatoes and candied walnuts 15.75
- Shrimp Salad** ^{GF} - fresh shrimp grilled to perfection with mixed greens, scallions, tomatoes topped with parmesan cheese, honey mustard and balsamic dressing 15.75
- Chicken & Beet-Spinach Salad** ^{GF} - baby spinach, beets, feta cheese, toasted candied walnuts and an apple cider vinaigrette 18.95
- Salmon & Chopped Mediterranean Salad** ^{GF} - tomatoes, onions, romaine, olives, cucumbers, green peppers, parmesan dressing 19.95

ALL DAY BREAKFAST

- Eggs Elysian** - three organic eggs served with feta cheese and Greek fries; eggs served sunny unless otherwise requested 12.75
- Country Breakfast** - Spanakopita, potatoes and topped with sunny side style eggs 15.75
- Greek Omelet** - spinach, feta, tomatoes, onions, olives and fries 15.75

FIELDS OF GREENS

- Kale Caesar Salad** - organic cuts of fresh kale served in a creamy homemade Caesar dressing with parmesan and crisp pita wedges 12.75
- Greek Salad** ^{GF} - tomatoes, onions, Kalamata olives, English cucumbers, green peppers, feta, and olive oil-red vinegar 13.75
- Beet & Spinach Salad** ^{GF} - organic baby spinach, beets, feta cheese, toasted candied walnuts and an apple cider vinaigrette 13.75
- Prasini** ^{GF} - romaine lettuce, scallions, dill, feta, olives, lemon olive oil lemon vinaigrette 13.75

HOUSE SPECIALS

- Traditional Moussaka** - oven baked casserole of sautéed potato, eggplant and zucchini ground beef, topped with bechamel 18.75
- Plant Base Moussaka** - oven baked casserole of sautéed potato, eggplant, zucchini, onions, bechamel and tomato-basil sauce 18.95
- Atlantic Salmon** ^{GF} - fresh and grilled with lemon potatoes, sautéed spinach, beet mouse 24.95
- 48 Hours Chicken** ^{GF} - half chicken marinated for two days moist free-range oven roasted served with roasted lemon potatoes (owner's secret marinated recipe) 19.95
- Gyro Giaourtlou** - a hearty portion of mixed traditional Halal gyro served with paprika yogurt sauce, tomato, onions 17.75

"In our cooking, dressings and marinates we use extra virgin olive oil"

ZYMARIKA

- Fettuccini Bolognese** - homemade fettuccini served with a slow simmered angus beef ragu and topped with parmigiana 18.95
- Seafood & Orzo Pasta** - delicious fresh shrimp, calamari in an orzo tomato sauce 22.75
- Linguine & Meat Balls** - a slow simmered angus beef Greek style meat balls and topped with parmigiana 18.95
- Spinach Ravioli** - aromatic tomato sauce with feta and fresh basil 17.75

HOUSE WINES BY CARAFE WHITE - ROSE - RED

ACCOMPANIMENTS ^V

- Feta Oregano Fries...7.75
- Rice Herbal Pilaf...6.75
- Sautéed Spinach... 8.75
- Roasted Lemon Potatoes...6.75
- Elysian Yogurt Sauce...2.25
- Grilled Pita - each...1.25

SANDWICHES & BURGERS served with hand cut fries

- Gyro** - generous cuts of Halal beef gently layered wrapped in a warm pita 12.75
- Chicken Gyro** - generous cuts of Halal chicken gently layered wrapped in a warm pita 12.75
- Beef Kebab** - wrapped in a warm pita 14.95
- Chicken Souvlaki** - natural cuts of Halal chicken breast grilled and wrapped in a warm pita 12.95
- Pork Souvlaki** - seasoned cuts of pork grilled and wrapped in a warm pita 12.75
- Falafel Souvlaki** ^V - homemade falafel wrapped in a warm pita with tahini yogurt sauce 14.75
- Black Angus Burger** - 8 oz made with 100% Angus beef, with swiss cheese on a brioche bun 15.75

"PIATELES" PLATTERS FROM THE GRILL

served with pita bread wedges, tzatziki, rice and fries

- Chicken Skewers** - generous cuts of natural chicken breast 17.75
- Pork Skewers** - cuts of center pork 17.75
- Beef Kebabs** - hand cuts of juicy beef 18.75
- Petite Filet Mignon Frites** - tenderloin of beef with spinach, caramelized onions, mustard and oregano fries 24.95
- Shrimp Skewers** - marinated and grilled 18.75

FAMILY PLATTERS

(serves 2 or more)

- Chicken** - whole 48 hour marinated roasted herbed chicken 2.5 - 3 lb, served with roasted lemon potatoes, tzatziki and house salad 28.95
- Pasta & Meat Balls** - your choice of pasta served with 2 pounds angus beef meat balls and topped with parmigiana and house salad 28.95
- Mixed Grille** - 2-pork souvlaki, 2-beef kebab, 2-chicken souvlaki, 2-grilled bifteki, served with fries & rice and house salad 42.95
- Salmon** - 1 pound of Atlantic fresh salmon served with lemon potatoes, sautéed spinach and Greek Salad 42.95



DESSERTS

- Lava Cake** - with Greek yogurt vanilla ice cream 7.95
- Baklava** - traditional 6.95
- Cheesecake** - New York Style 7.95
- Karidopita** ^{GF} - with Greek yogurt vanilla ice cream 7.95
- Ice Cream** - two scoops of house ice cream 6.95
- Greek Yogurt** - with honey and walnuts 7.95