



Your local Greek charcoal grill eatery
181 Waverly road Malvern East
VIC 3145
PH: (03) 94975913
Casual Dine in / Take away

Elenika Souvas

Pork/ chicken/lamb or mix Gyros souvlaki
\$ 13.9 (S) \$ 15.9 (L)
Wrapped w. lettuce, tzatziki, tomato onion
chips
Lamb Gyro + \$ 1

Loukaniko Souvlaki \$ 16.9
Greek sausage wrapped w/ lettuce, onion,
tomato, tzatziki & chips

Bifteki souvlaki \$ 16.9
Wrap w/ lettuce, onion, tomato, tzatziki chips

Falafal souvlaki \$ 14.5
Wrap w/ lettuce, onion, tomato, tzatziki chips

Haloumi Souvlaki \$ 14.9
Grilled haloumi wapped wrap w/ lettuce, onion,
tomato, tzatziki chips

Chicken/ pork skewer Souvlaki \$ 16.9
Lamb skewer Souvlaki \$ 17.9
w/ pita, lettuce, onion, tomato, tzatziki &
chips

Wrapachico \$ 17.9
Chicken gyros wrap w/ Greek cheddar cheese,
bacon, lettuce, tomato, onion, mustard mayo

Elenika triple Cyprus stacker \$ 26.9
Triple layers of Cyprus pita w/ choice of gyro,
melted cheese, bacon, lettuce, tomato, onion,
Elenika special sauce, side chips

Meze

Sharing appetizers start your Greek
experience.

Garlic pita \$12.8
Grilled homemade pita w/ garlic fetta, oregano

Saganaki GF \$15.8
Grilled saganaki cheese w/ latholemono,
oregano

Grilled Haloumi GF \$15.9
Grilled w/ latholemono

Haloumi chips \$ 15.9
W/ honey & sesame seeds

Fried Feta \$15.9
W/ honey and mixed seeds

Bougourdi \$15.9
Baked fetta capsicum tomato olive

Feta horiatiki GF \$13.5
feta w/ oregano & olive oil

Feta rolls \$15.9
Mini Crispy Greek feta rolls w/ Cypriot yogurt

Tirokrokets \$15.8
Assorted Greek cheese croquettes & chilli mayo

Chargrilled loukaniko \$ 15.9
Greek grilled sausage, latholemono, onion,
chips

Gigandes \$ 15.9
Greek giant beans cooked w tomatoes herbs
with feta

Cypriot Seftalies \$19.5
2 x Cypriot sausage w/ Cypriot grain salad,
yogurt

Homemade dips V \$11.8
Pita w/ one dip: taramas/ Tzatziki/
Hummus/ tirokafteri/ Taramosalata.

Mixed dip platter V \$18.9
All 4 dips above w/ pita

Chips V VG \$6.5 small Large \$8.5
Loaded Greek Fries V \$13.5
W/ kasserie cheese, feta & oregano

Vegetarian

Elies V \$10.9
Marinated village olives from our family's
home region near Kalamata served w/ grilled
pita

Kolokithokeftedes V \$15.9
Greek zucchini Pumpkin feta fritters served
w/ Cypriot yogurt dip

Chargrilled Eggplant V \$15.9
W/ fetta, garlic, red sweet pepper & assorted
cheeses w/ oregano & dill

Patates loaded V \$ 14.9
Oven baked potatoes w/ kasserie, fetta &
oregano
Add dips + \$ 2/ each flavour

Patates fourno GF V VG \$9.9
Greek style baked potatoes

Horta GF V VG \$15.9
Greek endive, chicory greens w/ olive oil &
lemon

Grreek style filled baked mushrooms V \$ 15.9
Filled w/ herbs, veg, cheeses on Cypriot salad

Kolokithakia me melintzana sto digani V
\$15.9
Fried zucchini, eggplant chips w/ feta &
oregano

Florinis Piperies \$ 15.9
Sweet roasted peppers w/ feta & grilled pitta

Dolmades V \$13
Traditional Greek vines leaf rice & herbs w/
flavoured yogurt

Homemade falafel plate V \$ 18.9
Falafel served on humus w/ salad chips, pita &
tzatziki

Elenika vegie plate GF V \$15.8
Seasonal vegetables w/ dressing & oregano

Elenika vegie platter GF V \$39
Seasonal vegetables, a selection of all vegie
appetisers & Cypriot salad

Seafood

*"We pride ourselves on providing the freshest seafood.
We apologise in advance if some of these items are
out of stock or sold out"*

Ktapothi Skaras \$28.9
Grilled octopus on a garden salad w/ oregano
vinaigrette

Katpothi Ksidato \$20.5
Pickled grilled octopus w/ pita

Fried / Grilled calamari \$26.8
W/ chips salad & Elenika tartar

Prawn Saganaki \$32
King prawns & shrimps in ouzo, onion garlic
oregano tomatoes herbs w/ fetta sprinkles &
pita

Grilled king prawns \$38
W/ garden salad, lemon & Elenika tartar

Cypriot Solomos \$33
Grilled salmon fillet on Cypriot salad

Scallops Saganaki \$29.9
Pan fried scallops' & shrimps w/ tomatoes
herbs, ouzo & grilled pita

Assorted Seafood Platter \$98
Fried, Grilled calamari, octopus, prawns,
oysters Kirkpatrick, whole baby snapper or
barramundi fillet or salmon fillet w/ chips &
salad

Whole baby snapper, barramundi/ salmon
plate
w/ horta and patates \$38.5

Oysters Kirkpatrick - 1/2 doz \$24 Doz \$44

Platters, Plates - Mains

Skewer -Pork GF, Chicken \$7.9 Lamb \$8.9
Handmade marinated skewers

Skewer Plate \$28.5 / + \$1 each lamb skewer
w/ pita, tzatziki, chips & salad

Gyro Plate \$27.9
Chicken/pork/lamb/ mixed w/pita, tzatziki,
chips, salad
Lamb only \$29.9

Gyro Plate for Two \$49
Chicken/pork/lamb/mixed w/ pita, tzatziki,
chips & salad
Lamb only \$53

Mixed Grill Meat Platter for two \$79
Mediterranean BBQ meat platter, mixed
charcoal gyros, loukaniko, bbq lamb mini
steak, beef patties, chicken, lamb & pork
skewers, chips, pita, tzatziki & Greek salad

Mixed Grill Meat & Seafood Platter for two
\$125 Mediterranean BBQ meat, mixed
charcoal gyros, bbq lamb mini steak, mixed
skewers, barramundi, grilled and fried
calamari, 2 oysters Kirkpatrick, 2 prawns,
chips, pita, tzatziki & Greek salad

'Kotsi Arni \$33.5

Greek style lamb shank w/ feta sprinkles
horta, smashed patates fourno

Bifteki Plate \$28.9
Greek style beef patties w/ chips, pita, tzatziki
& salad

Elenika (HSP) \$15.5(S) \$20(L)
charcoal gyro (chicken/pork/lamb), melted
cheddar cheese, chips & your choice of sauces
only Lamb +\$3 extra

'Skepasti' -Cyprus Grilled Pita \$18
w/ gyro, cheese, tomato, lettuce, onion &
tzatziki, chips
Lamb +\$1 extra

Homemade Spanakopita or Tiropita \$14.5
w/ Greek salad & Cypriot yogurt

Traditional Pastichio, or Moussaka \$28.9
served with horta and patates

Extra Sauces & Dips: + \$2.5 each
Elenika special Sauce, BBQ, Must Mayo,
Ketchup, Hot Chilli, Sweet Chilli, Sweet Chilli
Mayo, Tzatziki, Tarama, Spicy Capsicum,
Smokey Eggplant, humus \$2.5 each

Extra pita \$2.5 Extra GF pita \$3.5

Salads

Greek GF V \$9.8 (S) \$14.8 (L)

Horiatiki Greek \$12.8(S) \$15.8 (L)

Garden GF V VG \$9.8 (S) \$13.8 (L)

Chicken Caesar \$13.8(S) \$16.8 (L)

Cypriot Grain Salad GF V \$12.8(S) \$15.8(L)

*GF-Gluten Free V-Vegetarian VG - Vegan
Please ask staffs for weekly special

Greek Sweets & Dessert Delicacies.

Kok pastry cream, chocolate glaze & syrup
Baklava w/ mixed nuts & honey, syrup
Kataifi Greek custard & shredded filo pie
Greek ekmek kataifi Custard & Whipped cream
pastry w/syrup
Galaktoboureko Greek custard pie w/ syrup
Orange cake w/ syrup
Ravani Coconut cake w/ syrup
Melomakarona Greek Christmas honey cookies
Kourabiedes Greek butter cookies with icing
sugar

Check our sweets fridge for more options & our
daily house baked specials.

Beverages

Soft Drink cans / Water \$3.5
Sparkling Water \$4.5
Epsa Greek Drinks \$5
Lemon Lime & Bitters \$4.5
Milkshakes \$8.5
Fresh Juices \$9
Ice coffee/ ice chocolate /Ice Mocha \$7.5
Ice latte /Ice chai \$6
Frappe/ espresso freddo/ Freddo Cap \$6

Espresso

Greek coffee \$4 \$4.5
Short/ Long black \$4 \$4.5

Short/long Macchiato \$4 \$4.5
Cap/Latte/ Flat white/ hot
chocolate/Mocha/Chai \$4(S) \$4.7(M) \$5(L)

Baby chino \$2
Extra \$1 Soy/Almond/Lactos free/oat
Extra \$0.5 extra shot/ syrup

Pot of tea \$4

English breakfast/ Earl grey/ Camomile/
green/ peppermint/ lemongrass & Ginger/
prana chai/ Greek mountain tea

Banquets 6 people or more

Banquet 1 - \$32 pp

- ❖ Mixed dips, Saganaki or haloumi
- ❖ Mixed gyro platter

Banquet 2 - \$42 pp

- ❖ Mixed dips, Saganaki or haloumi
- ❖ Mixed grill platter
- ❖ Fried and grilled calamari

Banquet 3- \$59 pp

- ❖ Mixed dips, Saganaki or haloumi &
another 2 choices of appetiser
- ❖ Mixed grill platter
- ❖ Mixed seafood platter
- ❖ Assorted dessert platter
- ❖ Coffee tea/soft drinks

A message from the owner

I have had many businesses during my years working as a chef.
As many as 28 however with this business and the stage of my
life I wanted to go back to basics and give to you a taste of the
food I grew up with.

This restaurant for me is not just about having a job or money.
It's my passion, it's my culture and more importantly this
restaurant for me is about a huge THANK YOU. A thank you
and a dedication to firstly my parents and to all those migrants
who sacrificed so much in their lives to leave their brothers and
sisters and parents behind and move to a foreign country to make
a fresh start and to give our generation and our children's
generation a better life.

This Greek eatery will be about giving all our patrons a taste of what we as migrant children grew up with from our family kitchens.

We hope you enjoy our food and service,

- ❖ Most of the olive oil we will serve you is imported exclusively from our family's olive groves in the heartland of the richest olive oil producing regions Filiatra /Gargaliani in the Kalamata region of Greece. Our oregano is from the same region
- ❖ We hand marinate all our meats and other ingredients with our own special Elenika marinades.

YOU WILL TASTE THE DIFFERENCE!
George Foundas – Owner and chef *Elenika & Co*