

HOT MEZEDES

SOUP OF THE DAY Chef's daily preparation	8
OCTOPODI Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	20
SHRIMP SAGANAKI Wild caught Gulf shrimp sautéed with roasted tomato sauce, garlic and grated feta	17
SPANAKOPITA Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough	15
CHEESE SAGANAKI Traditional pan fried Kefalograviera cheese	15
GRILLED SHRIMP Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, fennel and radicchio salata	20

MEDITERRANEAN SARDINES Deboned and grilled with ladolemono and oregano	16
FRIED CALAMARI Spicy marinara, fresh lemon	16
CRAB CAKE Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli	20
MUSSELS PEI mussels sautéed with Ouzo, white wine, spicy tomato sauce, grated feta, crispy pita sticks	19
KEFTEDES Lamb and feta meatballs in roasted tomato sauce	16
ESTIA CHIPS Thinly sliced zucchini and eggplant lightly fried served with tzatziki	17

OUR SIGNATURE ESTIA CHIPS ARE HANDMADE TO ORDER;
PLEASE ALLOW TIME FOR PREPARATION.

COLD MEZEDES

TUNA TARTARE Diced yellowfin tuna over avocado, soy honey dressing, crispy pita chips	19
DOLMADES Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki	15
BEETS Marinated red and golden beets, potato skordalia, seasoned horta	15
SPREADS PIKILIA Choose three of the following with grilled pita: • TZATZIKI Greek yogurt, cucumber, dill, garlic • HTIPITI Roasted red peppers, cayenne, feta • MELITZANOSALATA Smoked eggplant • TARAMASALATA Carp roe and potato purée • SKORDALIA Potato and garlic • FAVA Lemon and olive oil	16

SPREADS AVAILABLE INDIVIDUALLY **6**

SALATES

CLASSIC GREEK Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	18
ROKA Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	16

ROMAINE Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing	14
KALE Baby kale, sliced apples, crispy chickpeas, red onions, olives, cucumbers, cherry tomatoes, grated feta, Dijon sherry vinaigrette	16

ADD TO ANY SALAD

GRILLED CHICKEN 6	WILD CAUGHT SHRIMP 9
GRILLED SALMON 9	YELLOWFIN TUNA 9

WHOLE FISH SELECTIONS

ESTIA SOURCES ONLY THE FRESHEST FISH FROM GREECE AND AROUND THE WORLD. WHOLE FISH ARE CHARCOAL GRILLED WITH LADOLEMONO, CAPERS AND OREGANO, SERVED FAMILY STYLE. OUR CHEFS REMOVE THE MIDDLE BONE HOWEVER SOME SMALL BONES MAY REMAIN.
FISH ARE PRICED BY THE POUND; WEIGHTS MAY VARY. INQUIRE WITH YOUR SERVER.

LAVRAKI European sea bass, flaky, mild white fish served with horta	31/LB
TSIPOURA "Royal Dorado," firm, mild white fish served with horta	30/LB
DOVER SOLE Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	49/LB
LOBSTER MARKET PRICE Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes	
KARAVIDES "Langoustines" a Mediterranean delicacy, sweet and succulent flavor, butterflied and grilled in shell with ladolemono	50/LB

JUMBO AFRICAN PRAWNS Sweet and firm, butterflied and grilled in shell with ladolemono	50/LB
BARBOUNI Served on the bone, lightly floured and pan fried in olive oil, this exotic delicacy from Portugal has sweet flavor	47/LB
RECOMMENDED FOR TWO OR MORE	
SALT BAKED LAVRAKI Baked whole in Mediterranean sea salt, served with grilled vegetables and parsley purée	37/LB
FAGRI Mediterranean white snapper with subtle earthy flavor and firm flakes, served with horta	39/LB

RAW BAR

SEAFOOD TOWER 85 Fresh lobster, Alaskan king crab, oysters, jumbo shrimp, mussels, clams and crab cocktail, traditional accoutrements SERVES 2-4
OYSTERS 18 / 32 Chef's daily selection served with cocktail and mignonette sauces
SHRIMP COCKTAIL 20 Four jumbo shrimp, cocktail sauce, fresh horseradish and lemon
ALASKAN KING CRAB LEGS 49/LB Butterflied and grilled in shell with drawn butter

FROM THE LAND

LAMB CHOPS Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki ADD AN EXTRA LAMB CHOP 12	37
PRIME BONE-IN FILET MIGNON Charcoal broiled 14 ounce center cut, fresh thyme, grilled vegetables	54
ORGANIC CHICKEN Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus	30
LAMB SHANK Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta	33
MOUSSAKA Traditional layered casserole with ground beef, potatoes, sliced eggplant and Kefalograviera bechamel	21
PAPOUTSAKIA Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	21
PASTA ALA GRECCA Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta ADD GRILLED CHICKEN 6 / WILD CAUGHT SHRIMP 9	21

FROM THE SEA

HALIBUT Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade	36
LOBSTER LINGUINI Fresh lobster deshelled and sautéed with cherry tomatoes and linguini in a brandy infused tomato sauce topped with grated feta and fresh basil	40
SWORDFISH SOUVLAKI Charcoal grilled with tomatoes, onions, peppers, ladolemono and capers	33
TUNA Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond skordalia	36
MIXED SEAFOOD ORZO PEI mussels, clams, wild caught shrimp, sautéed calamari, roasted tomato sauce, orzo, grated feta, fresh basil	32
SALMON Charcoal grilled with ladolemono, capers and spanakorizo	32
CHILEAN SEA BASS PLAKI Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme	42

SIDES

HORTA Wild wilted greens with lemon and olive oil	10
ROASTED POTATOES Greek oregano, fresh lemon	9
FRIED POTATOES Greek oregano	9
GRILLED ASPARAGUS Olive oil, feta, pickled red onion	11
GRILLED VEGETABLES Basil yogurt, fresh mint	11
SPANAKORIZO Rice sautéed with spinach, leeks and fresh dill	9
ORZO Choice of roasted tomato and feta or caramelized onion and Greek yogurt	9

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

DUE TO THE HANDCRAFTED NATURE OF OUR KITCHEN, THERE IS RISK OF CROSS CONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTS AND/OR SOY. ITEMS HAVE NATURALLY OCCURRING PITS OR SEEDS.

NO SEPARATE CHECKS, PLEASE.

Estia®

G R E E K T A V E R N A

PRIX FIXE 35

AVAILABLE IN HOUSE DAILY AFTER 4PM

APPETIZER Choose One

FRIED CALAMARI

Served with spicy tomato sauce and fresh lemon

SPANAKOPITA

Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough

ROMAINE SALATA

Chopped romaine hearts, oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing

CLASSIC GREEK SALATA + \$4

Vine ripened tomatoes, cucumbers, green peppers, red onions, olives, feta, red wine vinaigrette

OCTOPODI + \$5

Charcoal grilled, fava purée, pickled red onion, capers, Holland peppers, extra virgin olive oil

ENTRÉE Choose One

MOUSSAKA

Traditional layered casserole with seasoned ground beef, sliced eggplant, potatoes and Kefalograviera béchamel

PASTA ALA GRECCA

Rigatoni sautéed with roasted tomato sauce and fresh spinach topped with grated feta

FISH OF THE DAY

Chef's choice of preparation with side

PAPOUTSAKIA

Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta

ORGANIC CHICKEN

Roasted leg and breast, caramelized onion and yogurt orzo, lemon thyme jus

LAMB CHOPS + \$12

Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki

DESSERT Choose One

KARIDOPITA

Honey walnut cake, cinnamon syrup

SORBET

Chef's choice of locally made sorbet

BAKLAVA + \$2

Layered phyllo, pistachios, walnuts, caramel

WE KINDLY DECLINE SUBSTITUTIONS ON THE PRIX FIXE MENU.

FINE SPIRIT SELECTION

2 OUNCE NEAT POUR

SCOTCH (SINGLE MALT SELECTION)

MACALLAN 12 YEAR	16
MACALLAN 18 YEAR	55
MACALLAN RARE CASK	60
OBAN 14 YEAR	16
GLENLIVET 12 YEAR	14
GLENLIVET 18 YEAR	22
GLENMORANGIE 10 YEAR	13
BALVENIE 12 YEAR	16
BALVENIE 14 YEAR CARIBBEAN CASK	18
TALISKER 10 YEAR	16
LAGAVULIN 16 YEAR	21

TEQUILA

CLASE AZUL REPOSADO	25
CASAMIGOS ANEJO	18
CASAMIGOS BLANCO	16
DON JULIO 1942	27
DON JULIO REPOSADO	17
PATRON SILVER	14

SIGNATURE COCKTAILS

MYKONOS MARGARITA Casamigos blanco tequila infused with saffron and bell pepper, fresh lime, organic agave, basil leaf	14	CYPRUS CHERRY Homeric mastiha infused with Greek sour cherries and rosemary, Aperol, fresh lemon	14
GREEK OLD FASHIONED Bulleit bourbon, Roots Rakomelo, Angostura bitters, demerara, orange peel, black cherry	14	DIONYSUS House infused raspberry vodka, fresh lemon, fresh mint, sparkling wine	13
SANGRIA Housemade with fresh fruit	13	MIGHTY APHRODITE Philadelphia's Bluecoat gin infused with cucumber and mint, Green Chartreuse, Ouzo Metaxa, fresh lime	14
MEDITERRANEAN MULE Stoli vodka, fresh lime, ginger beer, Mastiha rinse	13		

ANCIENT CLASSIC COCKTAILS

VIEUX CARRE Knob Creek rye, Remy Martin VSOP, Carpano Antica, Benedictine, Angostura Bitters, orange peel	14	NAKED AND FAMOUS Casamigos mezcal, Yellow Chartreuse, Aperol, fresh lemon	14
NEW YORK SOUR Makers Mark, egg white, fresh lemon	14	NEGRONI Hendrick's, Campari, Carpano Antica, orange peel	14

OUR COCKTAILS ARE CAREFULLY CRAFTED TO ORDER AND CANNOT BE MODIFIED.

WHITE WINE

MOSCHOFILERO Domaine Skouras, Peloponnese, Greece	13/52	SAUVIGNON BLANC Rātā, Marlborough, New Zealand	12/48
ASSYRTIKO Atlantis, Santorini, Greece	15/58	WHITE BORDEAUX Mâcon Péronne, Burgundy, France	15/58
RETSINA Gai'a, Ritinitis Nobilis, Greece	10/40	CHARDONNAY Backstory, California	11/44
PINOT GRIGIO Bacaro, Friuli, Italy	12/48	CHARDONNAY Duckhorn, Napa Valley, California	20/75
ALBARINO Ethereo, Rias Baixas, Spain	13/52		

RED WINE

AGIORGITIKO Saint George, Domaine Skouras, Nemea, Greece	13/52	MALBEC High Note, Mendoza, Argentina	12/48
XINOMAVRO/MERLOT/SYRAH Kir-Yianni, Imathia, Greece	15/58	PRIMITIVO Piantaferro, Puglia, Italy	14/54
PINOT NOIR Sean Minor, Sonoma, California	15/58	CABERNET SAUVIGNON Heritage, Browne Family, Washington	14/54
PINOT NOIR O.P.P., Willamette Valley, Oregon	18/64	CABERNET SAUVIGNON Burnside, Sonoma, California	20/75

ROSÉ & SPARKLING

CHAMPAGNE Veuve Clicquot, NV (375 ml)	25/65	ROSÉ La Tour de Gâtigne, France	13/52
PROSECCO Ca' Furlan, Veneto, Italy	11/44	SPARKLING ROSÉ Croix de Roche, Bordeaux, France	13/52

BEER

MYTHOS Greece	7	ESTIA PILSNER Pennsylvania	7
FIX HELLAS Greece	7	DOGFISH HEAD 60 MINUTE IPA Delaware	7
CHIMAY WHITE Belgium	10	ALLAGASH WHITE Maine	7
NEW BELGIUM FAT TIRE Colorado	6	STELLA ARTOIS Belgium	7
COORS LIGHT Colorado	4		

MOCKTAILS

HERBAL TEA COOLER Fresh squeezed lemonade, brewed tea, fresh mint	5	SANTORINI SODA Club soda, cucumber, simple syrup, fresh mint	5
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FULL WINE LIST AVAILABLE