

## MEZEDES

<b>AVGOLEMONO</b> Traditional egg and lemon chicken soup with rice	<b>9</b>	<b>FRIED CALAMARI</b> Served with spicy marinara	<b>19</b>	<b>TUNA TARTARE</b> Diced yellowfin tuna over avocado, soy honey dressing, crispy pita chips	<b>23</b>
<b>OCTOPODI</b> Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	<b>24</b>	<b>CRAB CAKE</b> Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli	<b>24</b>	<b>SALMON TARTARE</b> Shallot, chili pepper, cilantro, fresh lime, crispy potato chips	<b>22</b>
<b>SHRIMP SAGANAKI</b> Wild caught Gulf shrimp sautéed in roasted tomato sauce with grated feta	<b>20</b>	<b>SPANAKOPITA</b> Leeks, scallions, dill, spinach and feta, baked in house made phyllo dough	<b>16</b>	<b>SPREADS PIKILIA</b> Choose three of the following with grilled pita:	<b>19</b>
<b>CHEESE SAGANAKI</b> Traditional pan fried Kefalograviera cheese	<b>16</b>	<b>DOLMADES</b> Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki	<b>16</b>	• TZATZIKI Greek yogurt, cucumber, dill, garlic	
<b>GRILLED SHRIMP</b> Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula & cherry tomatoes	<b>22</b>	<b>ESTIA CHIPS</b> Thinly sliced zucchini and eggplant lightly fried served with tzatziki	<b>20</b>	• HTIPITI Roasted red peppers, cayenne, feta	
<b>MUSSELS</b> PEI mussels sautéed in roasted tomato sauce with grated feta topped with crispy pita sticks	<b>21</b>	<b>BEETS</b> Marinated red and golden beets, red onion, potato skordalia	<b>16</b>	• MELITZANOSALATA Smoked eggplant	
				• TARAMASALATA Carp roe and potato purée	
				• SKORDALIA Potato and garlic	
				• FAVA Split pea purée with diced red onion	
				• HUMMUS Chickpea purée with olive oil	

Spreads available individually 8

## SALATES

<b>CLASSIC GREEK</b> Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	<b>19</b>	<b>ROMAINE</b> Chopped romaine hearts, house made oregano croutons, grated feta & Kefalograviera cheeses, creamy caper dill dressing	<b>16</b>	<b>ADD TO ANY SALAD</b>	
<b>ROKA</b> Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	<b>19</b>			<b>Grilled Chicken</b>	<b>8</b>
				<b>Wild Caught Shrimp</b>	<b>12</b>
				<b>Grilled Salmon</b>	<b>12</b>
				<b>Yellowfin Tuna</b>	<b>12</b>

## 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. 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.

<b>LAVRAKI</b> European sea bass; flaky & mild white fish served with horta	<b>35/lb</b>	<b>DOVER SOLE</b> Lightly floured & pan sautéed, this Dutch delicacy is mildly sweet and flaky	<b>53/lb</b>
<b>TSIPOURA</b> "Royal Dorado," firm, mild white fish served with horta	<b>34/lb</b>	<b>LOBSTER</b> Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes	<b>MARKET PRICE</b>
<b>KARAVIDES</b> "Langoustines" A Mediterranean delicacy, sweet and succulent in flavor; served butterflied & grilled in shell with ladolemono	<b>54/lb</b>	<b>BARBOUNIA</b> LIMITED AVAILABILITY Lightly floured & pan fried in olive oil, served on the bone; Exotic delicacy in Portugal, known for its sweet flavor	<b>50/lb</b>
<b>JUMBO AFRICAN PRAWNS</b> Sweet and firm; butterflied and grilled in shell with ladolemono	<b>54/lb</b>	<b>FAGRI</b> Mediterranean white snapper with subtle earthy flavor & firm flakes; charcoal grilled with ladolemono & capers, served with horta	<b>44/lb</b>

RECOMMENDED FOR TWO OR MORE

## RAW BAR

<b>SEAFOOD TOWER</b> Fresh lobster, oysters, jumbo shrimp, mussels and crab cocktail, traditional accoutrements	<b>92</b>
PLEASE NO SUBSTITUTIONS	
<b>OYSTERS</b> Chef's daily selection served with cocktail and mignonette sauces	<b>18 / 36</b>
<b>SHRIMP COCKTAIL</b> Four jumbo shrimp, cocktail sauce, fresh horseradish and lemon	<b>22</b>

## FROM THE LAND

<b>LAMB CHOPS</b> Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes & tzatziki	<b>42</b>
<b>ROASTED CHICKEN</b> Confit leg and breast, caramelized onion & yogurt orzo, lemon thyme jus	<b>34</b>
<b>LAMB SHANK</b> Red wine braised lamb shank on the bone with orzo, roasted tomato sauce & grated feta	<b>37</b>
<b>PRIME FILET MIGNON</b> 12 ounce center cut charcoal grilled with fresh thyme and grilled vegetables	<b>60</b>
<b>MOUSSAKA</b> Traditional layered casserole with ground beef, potatoes, sliced eggplant & Kefalograviera bechamel	<b>25</b>
<b>PAPOUTSAKIA</b> Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	<b>24</b>
<b>PASTA ALA GRECCA</b> Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta	<b>22</b>

ADD GRILLED CHICKEN 8 / WILD CAUGHT SHRIMP 12

## FROM THE SEA

<b>HALIBUT</b> Charcoal grilled with ladolemono, capers, vegetable souvlaki, Kalamata olive tapenade	<b>39</b>
<b>LOBSTER LINGUINI</b> Fresh lobster, deshelled and sautéed, with cherry tomatoes and linguini, in a brandy infused tomato sauce; topped with grated feta and fresh basil	<b>43</b>
<b>TUNA</b> Grilled sesame encrusted tuna, served rare, with sautéed horta, marinated beets, & almond skordalia	<b>39</b>
<b>MIXED SEAFOOD ORZO</b> Wild caught Gulf shrimp, calamari and mussels sautéed in roasted tomato sauce with orzo, grated feta & fresh basil	<b>38</b>
<b>SALMON</b> Charcoal grilled Faroe Island salmon served with ladolemono, capers & spanakorizo	<b>35</b>
<b>CHILEAN SEA BASS PLAKI</b> Oven baked with carrots, onions, tomatoes, green peppers, potatoes, capers & thyme, tomato sauce	<b>47</b>
<b>SWORDFISH SOUVLAKI</b> Charcoal grilled with tomatoes, onions, peppers, ladolemono & capers	<b>36</b>

## SIDES

<b>HORTA</b> Wild greens sautéed with lemon & olive oil	<b>11</b>
<b>ROASTED POTATOES</b> Greek oregano, fresh lemon	<b>10</b>
<b>FRIED POTATOES</b> Greek oregano	<b>10</b>
<b>GRILLED ASPARAGUS</b> Olive oil, feta, pickled red onion	<b>12</b>
<b>GRILLED VEGETABLES</b> Basil, yogurt, fresh mint	<b>12</b>
<b>SPANAKORIZO</b> Rice sautéed with spinach, leeks, fresh dill	<b>10</b>
<b>ORZO</b> Choice of roasted tomato & feta or caramelized onion & Greek yogurt	<b>10</b>

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 CROSSCONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTS AND/OR SOY. ITEMS HAVE NATURALLY OCCURRING PITS OR SEEDS. PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR RESTRICTIONS. A GRATUITY OF 20% MAY BE ADDED AT MANAGERS DISCRETION. MAXIMUM OF 4 CREDIT CARDS PER TABLE. NO SEPARATE CHECKS, PLEASE.

## PRIX FIX 40

AVAILABLE IN HOUSE ONLY  
FOR PARTIES OF 6 OR LESS

### APPETIZER *Choose One*

#### FRIED CALAMARI

Spicy marinara, fresh lemon

#### SPANAKOPITA

Leeks, scallions, dill, spinach & feta baked in house made phyllo dough

#### ROMAINE SALATA

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

#### CLASSIC GREEK SALATA + \$6 Supplement

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

#### OCTOPODI + \$7 Supplement

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, Kefalograviera béchamel

#### PASTA ALA GRECCA

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

#### PAPOUTSAKIA

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

#### ORGANIC CHICKEN

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

#### LAVRAKI + \$6 Supplement

European sea bass grilled and fileted with ladolemono, capers & oregano, served with spanakorizo

#### LAMB CHOPS + \$13 Supplement

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 Supplement

Layered phyllo, pistachios, walnuts, caramel

WE KINDLY DECLINE SUBSTITUTIONS  
ON THE PRIX FIXE MENU

## FINE SPIRIT SELECTION

### SCOTCH (SINGLE MALT SELECTION)

THE MACALLAN SHERRY OAK 12 YEAR	22
THE MACALLAN SHERRY OAK 18 YEAR	50
THE MACALLAN HARMONY RICH CACAO	60
OBAN 14 YEAR	22
GLENLIVET 12 YEAR	16
GLENLIVET 18 YEAR	25
BALVENIE 12 YEAR	16
LAGAVULIN 16 YEAR	25

### TEQUILA & MEZCAL

CLASE AZUL PLATA	40
CLASE AZUL REPOSADO	45
CLASE AZUL DURANGO	85
CLASE AZUL GUERRERO	85
CLASE AZUL GOLD	90
CLASE AZUL SAN LOUIS POTOSÍ	90
CLASE AZUL AÑEJO	100
DON JULIO 1942	40
CANTERA NEGRA EXTRA AÑEJO	35

## SIGNATURE COCKTAILS

SANTORINI SPRITZER	17	MYKONOS MARGARITA	17
Vodka, hibiscus, lemon, basil, & club soda		Tequila,, Mastiha, cucumber, lime, Tajin rim	
ESTIA OLD FASHIONED	18	ALOI	16
Elijah Criag Bourbon, ginger-vanilla simple, & peach bitters (SMOKED \$2)		Gin, plum, aloe vera, mint, & prosecco	
HELIOS	17	SUMMER SANGRIA	15
Tequila, Mezcal, chipotle, pineapple, & lime		Rosé, peach, citrus, & strawberry	
		MELI	17
		Vodka, passion fruit, honey & lemon	
		***CONTAINS ALMONDS	

## WHITE WINE

ASSYRTIKO	20/75	PINOT GRIGIO	13/52
Atlantis White, Santorini, Greece		Barone Fini, Valdadige, Italy	
MOSCHOFILERO	16/60	ALBARINO	16/60
Skouras, Peloponnese, Greece		Albadia de San Campio, Rias Baixas, Spain	
RETSINA	13/52	CHARDONNAY	20/75
Markou Estate, Attiki, Greece		La Crema, Russian River Valley, California	
SAUVIGNON BLANC	15/56	CHARDONNAY	16/60
Echo Bay, Marlborough, New Zealand		Diatom, Santa Barbara County, California	
SAUVIGNON BLANC ROSÉ	16/60	BORDEAUX BLANC	17/64
Peter Yealands, Marlborough, New Zealand		Chateau des Matards, Bordeaux, France	

## RED WINE

AGIORGITIKO	18/70	SANGIOVESE	16/60
Skouras, Peloponnese, Greece		San Polo, Montalcino, Italy	
XINOMAVRO	15/56	CABERNET SAUVIGNON	15/56
Young Vines, Thymiopoulos, Greece		Substance, Columbia Valley, Washington	
PINOT NOIR	20/75	CABERNET SAUVIGNON	20/75
Etude, Carneros, California		Daou, Paso Robles, California	
PINOT NOIR	15/56	MALBEC	15/56
Pike Road, Willamette Valley, Oregon		Chacra La Papay, Patagonia, Argentina	

## ROSÉ & SPARKLING

PROSECCO	12/48	SPARKLING ROSÉ	15/56
Elmo Pio, Veneto, Italy		Bisol, Veneto, Italy	
ROSÉ	15/56	CHAMPAGNE (375mL)	64
Belleruche, Côtes du Rhone, France		Veuve Cliquot, Gold Label, NV	

FULL WINE LIST AVAILABLE

## BEER BOTTLED

MYTHOS	10	'ESTIA' PILSNER	8
Greece		Hershey	
CORONA LIGHT	8	STELLA ARTOIS	8
Mexico		Belgium	
STONE IPA	8	ALLAGASH WHITE	8
California		Maine	
		DOGFISH 60 MINUTE IPA	8
		Delaware	

## MOCKTAILS

CRETAN PALMER	6	SANTORINI SODA	6
Greek mountain tea, lavender syrup & lemonade		Club soda, cucumber, simple syrup, fresh mint	

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