



## APPETIZERS

### AVGOLEMONO 7

Egg lemon soup with rice

### OCTOPUS 18

Mediterranean octopus charcoal grilled served on top of fava puree

### ESTIA CHIPS\* 15

Thinly sliced zucchini and eggplant, lightly fried served with tzatziki

### BEETS\* 10

Red beets served with horta and a potato garlic spread

### CRAB CAKE 18

Jumbo crabmeat served over Beluga lentils

### CHEESE SAGANAKI\* 12

Pan fried traditional kefalograviera cheese

### FRIED CALAMARI 13

Fresh calamari lightly fried with spicy marinara

### SPINACH PIE\* 12

Scallions, leeks, dill and feta cheese wrapped in handmade phyllo dough

### MEDITERRANEAN SPREADS\* 14

Tzatziki (Greek Yogurt), Htipiti (Red Pepper), Fava, Tarama (Carp Roe) and Melitzano (Eggplant) (choice of 3) \$5 each

### DOLMADES\* 11

Valencia rice, pine nuts, currants, fennel and dill stuffed in grape vine leaves and served with tzatziki

## SALADS

### CLASSIC GREEK\* 15

Tomato, cucumber, peppers, onions, olives and feta cheese with red wine vinaigrette  
Add Chicken \$5 Add Shrimp \$9  
Add Salmon \$9

### KALE\* 15

Sliced apples, crispy chickpeas, red onion, olives, feta cheese, cucumbers, cherry tomatoes and dijon shallot vinaigrette  
Add Chicken \$5 Add Shrimp \$9  
Add Salmon \$9

### ROMAINE\* 11

Croutons, feta cheese, fresh dill, and creamy caper dill dressing  
Add Chicken \$5 Add Shrimp \$9  
Add Salmon \$9

### MEDITERRANEAN 16

Grilled eggplant, red peppers, cherry tomatoes, romaine lettuce, Kalamata olives and balsamic vinaigrette topped with fried calamari and feta cheese

### TUNA SALAD 19

Sliced rare tuna served on mixed greens tossed with cucumbers, diced tomatoes, green apples, walnuts and feta with balsamic vinaigrette

## BRUNCH

### BRUNCH DRINK SPECIAL:

Bloody Mary, Screwdriver, Mimosa, or Champagne 5

### GREEK TOAST\* 11

Our special version of French toast made with Tsourekki and served with maple syrup and fresh berries

### SMOKED FISH PLATTER 16

Smoked salmon and whitefish salad served with lettuce, tomatoes, onions, hardboiled eggs, and a toasted bagel with cream cheese

### STEAK AND EGGS 21

Grilled filet mignon served medium with two sunny side up eggs, sauteed spinach, fresh hollandaise and breakfast potatoes

### YIAOURTI\* 10

Greek yogurt served with fruit, granola, honey and a baklava crisp

### AVGA SPANAKIA\* 13

A three egg omelet featuring a traditional combination of spinach, leeks, feta, tomato, and scallions served in a cast iron skillet

### EGG WHITES AVAILABLE UPON REQUEST

2

## SIDES

### GRILLED VEGETABLES\* 9

Seasonal mixed grilled vegetables served with mint yogurt

### BAGEL & CREAM CHEESE\* 5

Seasonal mixed grilled vegetables served with mint yogurt

### SPINACH RICE 8

Spinach sauteed with rice, leeks and dill

### POTATOES 7

Choice of roasted or fried

### BACON 6

Choice of roasted or fried

### HORTA\* 8

Steamed wild mountain greens with extra virgin olive oil and fresh lemon

## LIGHT FARE

### FISH OF THE DAY 17

Chef's choice fish & side

### PASTA ALA GRECCA\* 16

Rigatoni tossed with fresh spinach, basil, and tomato sauce topped with grated feta cheese

Add Chicken \$5 Add Shrimp \$9

### FISH GYRO 16

Chef's choice fish served on pita with tzatziki and cabbage topped with a tomato relish and a side of Greek fries

### CHICKEN SOUVLAKI 14

Skewered chicken served with Greek fries, tzatziki and mixed greens

### BIFTEKI SOUVLAKI 15

Ground beef & lamb skewered served with Greek fries, tzatziki and mixed greens

### LOBSTER ROLL 22

Tender Maine lobster served on a brioche roll with spring mix and Greek fries

### CRAB CAKE BURGER 19

Maryland style crab cake served on a brioche roll with mustard aioli, mixed greens and Greek fries

## ENTREES

### ORGANIC SALMON 28

Served with spinach rice

### SWORDFISH SOUVLAKI 28

Wild swordfish grilled with tomato, onion, and peppers

### LAVRAKI 29

Grilled Mediterranean sea bass served with horta

### TSIPOURA 28

Grilled Mediterranean royal dorado served with horta

### LAMB CHOPS 32

Three premium Australian lamb chops served with fried potatoes and tzatziki  
Add an extra lamb chop 10

### NY BLACK ANGUS STEAK 37

14oz NY strip charcoal broiled served with grilled vegetables

### MOUSSAKA 17

A Greek casserole layered with seasoned ground beef, sliced eggplant and potatoes, topped with a kefalograviera béchamel