

FIRST COURSE *Choose One*

SOUPA IMERAS

Chef's daily soup

DOMATA SALATA 

Sliced vine ripe tomatoes seasoned with Greek oregano, red onions, crumbled barrel feta cheese, red wine vinaigrette

SPANAKOPITA 

Leeks, scallions, spinach, and feta baked in homemade phyllo dough

ROMAINE SALAD 

Hearts of romaine are tossed in a creamy caper dill dressing topped with cheese

OCTOPODI + \$5

Charcoal grilled octopus with red and sweet onions, dill, roasted peppers, capers, parsley and red wine vinaigrette

HORIATIKI SALATA  + \$4

"Country salad" with tomatoes, cucumbers, green peppers, red onions, feta and olives dressed in a red wine vinaigrette

ENTRÉE *Choose One*

FISH OF THE DAY

Chef's daily preparation

MOUSSAKA

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

CHICKEN SOUVLAKI

Marinated chicken skewered with peppers and onions served with rice and mixed greens

ESTIA BURGER

Ground sirloin topped with Gruyeré cheese served on a brioche roll with Greek fried potatoes and a side of caramelized onions

PASTA ALLA GRECCA 

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

ADD GRILLED CHICKEN 6 / WILD CAUGHT SHRIMP 10

LAMB SHANK + \$7

Lamb shank served over trahana pasta with tomato kampama, pine nuts, currants and feta cheese