

## HOT MEZEDES

<b>SOUP OF THE DAY</b> Chef's daily preparation	<b>8</b>	<b>MEDITERRANEAN SARDINES</b> Deboned and grilled with ladolemono and oregano	<b>16</b>
<b>OCTOPODI</b> Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	<b>20</b>	<b>CALAMARI</b> Choice of fried with spicy tomato sauce or sautéed with white wine, olive oil, garlic and tomato	<b>16</b>
<b>SHRIMP SAGANAKI</b> Wild caught Gulf shrimp sautéed with roasted tomato sauce, garlic and grated feta	<b>17</b>	<b>CRAB CAKE</b> Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli	<b>20</b>
<b>SPANAKOPITA</b> Leeks, scallions, spinach and feta baked in housemade phyllo dough	<b>14</b>	<b>MUSSELS</b> PEI mussels sautéed with Ouzo, white wine, spicy tomato sauce, grated feta, crispy pita sticks	<b>19</b>
<b>CHEESE SAGANAKI</b> Traditional pan fried Kefalograviera cheese	<b>15</b>	<b>KEFTEDES</b> Lamb and feta meatballs in roasted tomato sauce	<b>16</b>
<b>GRILLED SHRIMP</b> Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, fennel and radicchio salata	<b>20</b>	<b>ESTIA CHIPS</b> Thinly sliced zucchini and eggplant lightly fried served with tzatziki	<b>17</b>

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

## COLD MEZEDES

<b>TUNA TARTARE</b> Diced yellowfin tuna and avocado, soy honey dressing, crispy pita chips	<b>19</b>
<b>DOLMADES</b> Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki	<b>14</b>
<b>BEETS</b> Marinated red and golden beets, potato skordalia, seasoned horta	<b>15</b>
<b>SPREADS PIKILIA</b> Choose three of the following with grilled pita:	<b>16</b>
• <b>TZATZIKI</b> Greek yogurt, cucumber, dill, garlic	
• <b>HTIPITI</b> Roasted red peppers, cayenne, feta	
• <b>MELITZANOSALATA</b> Smoked eggplant	
• <b>TARAMASALATA</b> Carp roe and potato purée	
• <b>SKORDALIA</b> Potato and garlic	
• <b>FAVA</b> Lemon and olive oil	

SPREADS AVAILABLE INDIVIDUALLY **6**

## SALATES

<b>GREEK</b> Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	<b>17</b>	<b>ROMAINE</b> Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing	<b>14</b>
<b>ROKA</b> Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	<b>16</b>	<b>KALE</b> Baby kale, sliced apples, crispy chickpeas, red onions, olives, cucumbers, cherry tomatoes, grated feta, Dijon sherry vinaigrette	<b>16</b>

### ADD TO ANY SALAD

<b>GRILLED CHICKEN</b> <b>6</b>	<b>WILD CAUGHT SHRIMP</b> <b>9</b>
<b>SKUNA BAY SALMON</b> <b>9</b>	<b>YELLOWFIN TUNA</b> <b>9</b>

## WHOLE FISH SELECTIONS

ESTIA SOURCES ONLY THE FRESHEST FISH FROM GREECE AND AROUND THE WORLD. WHOLE FISH ARE CHARCOAL GRILLED WITH LADOLEMONO AND CAPERS. 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>31/LB</b>	<b>JUMBO AFRICAN PRAWNS</b> Sweet and firm, butterflied and grilled in shell with ladolemono	<b>50/LB</b>
<b>TSIPOURA</b> "Royal Dorado" firm, mild white fish served with horta	<b>30/LB</b>	<b>BARBOUNI</b> Served whole lightly floured and pan fried in olive oil, this exotic delicacy from Portugal has sweet flavor	<b>47/LB</b>
<b>DOVER SOLE</b> Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	<b>49/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 flavor, butterflied and grilled in shell with ladolemono	<b>50/LB</b>		
		<b>BLACK SEA BASS</b> Baked whole in Mediterranean sea salt, served with grilled vegetables and parsley purée	<b>39/LB</b>
		<b>FAGRI</b> Mediterranean white snapper with subtle earthy flavor and firm flakes, served with horta	<b>39/LB</b>

RECOMMENDED FOR TWO OR MORE

## RAW BAR

<b>SEAFOOD TOWER 85</b> Maine lobster, Alaskan king crab, oysters, jumbo shrimp, mussels, clams and crab cocktail, traditional accoutrements SERVES 2-4
<b>OYSTERS 18 / 32</b> Chef's daily selection served with cocktail and mignonette sauces
<b>SHRIMP COCKTAIL 20</b> Four jumbo shrimp, cocktail sauce, fresh horseradish and lemon

## FROM THE LAND

<b>LAMB CHOPS</b> Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled with Greek fried potatoes and tzatziki	<b>37</b>
<b>PRIME BONE-IN FILET MIGNON</b> Charcoal broiled 14 ounce center cut, fresh thyme, grilled vegetables	<b>54</b>
<b>ORGANIC CHICKEN</b> Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus	<b>29</b>
<b>LAMB SHANK</b> Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta	<b>32</b>
<b>PASTA ALA GRECCA</b> Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta	<b>19</b>

ADD GRILLED CHICKEN **6** / WILD CAUGHT SHRIMP **9**

## FROM THE SEA

<b>HALIBUT</b> Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade	<b>35</b>
<b>LOBSTER LINGUINI</b> Whole lobster sautéed with cherry tomatoes and linguini in a brandy infused tomato sauce topped with grated feta and fresh basil	<b>40</b>
<b>SWORDFISH SOUVLAKI</b> Charcoal grilled with tomatoes, onions, peppers, ladolemono and capers	<b>32</b>
<b>TUNA</b> Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond skordalia	<b>36</b>
<b>MIXED SEAFOOD ORZO</b> PEI mussels, clams, wild caught shrimp, sautéed calamari, roasted tomato sauce, orzo, grated feta, fresh basil	<b>32</b>
<b>SALMON</b> Skuna Bay salmon charcoal grilled with ladolemono, capers and spanakorizo	<b>31</b>
<b>CHILEAN SEA BASS PLAKI</b> Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme	<b>42</b>

## SIDES

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

INDICATES VEGETARIAN ITEMS.

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

#### CALAMARI

Sautéed with white wine, olive oil, garlic and tomato

#### 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

#### 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

#### 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 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	14
MACALLAN 18 YEAR	55
MACALLAN RARE CASK	60
OBAN 14 YEAR	16
GLENLIVET 12 YEAR	13
GLENLIVET 18 YEAR	20
GLENMORANGIE 10 YEAR	10
BALVENIE 12 YEAR	15
BALVENIE 14 YEAR CARIBBEAN CASK	17
TALISKER 10 YEAR	15
LAGAVULIN 16 YEAR	19

#### TEQUILA

CLASE AZUL REPOSADO	24
CASAMIGOS ANEJO	18
CASAMIGOS BLANCO	16
DON JULIO 1942	25
DON JULIO REPOSADO	15
DON JULIO 70TH ANNIVERSARY ANEJO	16
PATRON SILVER	14
MAESTRO DOBEL DIAMENTE CRISTALINA	15

## HANDCRAFTED COCKTAILS

<b>MYKONOS MARGARITA</b>	13	<b>SPICY SPARTAN</b>	13
Hornitos silver tequila, organic agave, jalapeño syrup, fresh pineapple and lime		Tin Cup American whiskey, honey cayenne syrup, fresh lemon, orange zest	
<b>CORFU CORPSE REVIVER</b>	13	<b>APHRODITE AFFAIR</b>	13
Bluecoat gin, Lillet blanc, Cointreau, fresh lemon, muddled mint, Mastiha rinse		Strawberry and cucumber infused vodka, St. Germain, muddled basil, fresh lime	
<b>SANGRIA</b>	12	<b>MASTIHA MULE</b>	12
Housemade with fresh fruit		Vodka, fresh lime, ginger beer, Mastiha rinse, served in a copper mug	
<b>OLD FASHIONED</b>	13	<b>DIONYSUS</b>	12
Pendleton whiskey, Roots Rakomelo, demerara syrup, Angostura bitters, orange peel		House infused triple berry vodka, fresh lemon, sparkling wine	

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

## WHITE WINE

<b>MOSCHOFILERO</b>	13/48	<b>SAUVIGNON BLANC</b>	12/48
Domaine Skouras, Peloponnese		Stoneburn, Marlborough, New Zealand	
<b>ASSYRTIKO</b>	15/58	<b>SAUVIGNON BLANC</b>	15/58
Atlantis, Santorini		Les Chardons, Touraine, Loire Valley, France	
<b>RETSINA</b>	10/40	<b>WHITE BURGUNDY</b>	15/58
Gai'a, Ritinitis Nobilis		Domaine Chene, Mâcon, France	
<b>PINOT GRIGIO</b>	10/38	<b>CHARDONNAY</b>	11/44
Cielo, delle Venezie, Italy		Backstory, California	
<b>ALBARINO</b>	13/50	<b>CHARDONNAY</b>	20/75
Ethereo, Rias Baixas, Spain		Chalk Hill, Sonoma Coast, California	

## RED WINE

<b>AGIORGITIKO</b>	13/48	<b>MALBEC</b>	12/48
Saint George, Domaine Skouras, Nemea		Waterbrook, Washington	
<b>XINOMAVRO/MERLOT/SYRAH</b>	15/58	<b>CABERNET SAUVIGNON</b>	14/54
Kir-Yianni, Imathia, Greece		Heritage, Browne Family, Washington	
<b>PINOT NOIR</b>	15/58	<b>CABERNET SAUVIGNON</b>	20/75
Sean Minor, Sonoma Coast		Burnside, Lake County, California	
<b>PINOT NOIR</b>	15/58		
Domaine de L'Eveche, Burgundy, France			

## ROSÉ & SPARKLING

<b>CHAMPAGNE</b>	25/65	<b>ROSÉ</b>	13/52
Veuve Clicquot, NV (375 ml)		'Meliasto', Spiropoulos, Greece	
<b>PROSECCO</b>	11/44	<b>SPARKLING ROSÉ</b>	13/52
Ca' Furlan, Veneto		Croix de Roche, Bordeaux, France	

## BEER

FULL WINE LIST AVAILABLE

<b>MYTHOS</b>	7	<b>ESTIA PILSNER</b>	7
Greece		Pennsylvania	
<b>FIX HELLAS</b>	7	<b>DOGFISH HEAD 60 MINUTE IPA</b>	7
Greece		Delaware	
<b>STELLA ARTOIS</b>	7	<b>ALLAGASH WHITE</b>	7
Belgium		Maine	
<b>NEW BELGIUM FAT TIRE</b>	6	<b>ROTATING SEASONAL</b>	MP
Colorado		Ask your server for current offering	
<b>COORS LIGHT</b>	4		
Colorado			

## MOCKTAILS

<b>HERBAL TEA COOLER</b>	5	<b>SANTORINI SODA</b>	5
Fresh squeezed lemonade, brewed tea, fresh mint		Club soda, cucumber, simple syrup, fresh mint	

# Happy HOUR

At the Bar and Hightops

Monday-Friday

4:30pm – 6:30pm

Sunday 7pm-9pm

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