



HOT APPETIZERS

AVGOLEMONO	7
Traditional egg lemon soup with rice	
OCTOPUS	19
Mediterranean octopus charcoal grilled, served over fava puree with pickled red onion, capers and peppers	
ESTIA CHIPS	16
Thinly sliced zucchini and eggplant lightly fried served with tzatziki	
CALAMARI	15
Choice of pan fried or grilled calamari served with spicy tomato sauce and lemon	
CRAB CAKE	19
Jumbo lump crab, Beluga lentils, Dijon aioli	
SPINACH PIE	13
Leeks, scallions, spinach, and feta baked in housemade phyllo dough	
CHEESE SAGANAKI	14
Traditional pan fried Kefalograviera cheese served with lemon	
GRILLED SHRIMP	19
Jumbo shrimp charcoal grilled served with arugula and cherry tomatoes	

COLD APPETIZERS

TUNA TARTARE	19
Yellowfin sushi grade tuna over avocado in a soy honey ginger dressing served with fried pita	
DOLMADES	13
Valencia rice, pine nuts, currants, fennel and dill stuffed in grape leaves served with tzatziki	
BEETS	13
Marinated red and golden beets, skordalia, horta	
MEDITERRANEAN SPREADS	14
Choose three of the following served with grilled pita:	
• TZATZIKI Yogurt, cucumber, dill and garlic	
• HTIPITI Roasted red peppers, cayenne, feta	
• MELITZANO SALATA Roasted eggplant	
• TARAMOSALATA Carp roe and potato	
• SKORDALIA Potato and garlic	
• FAVA Lemon and olive oil	

SPREADS ARE ALSO AVAILABLE INDIVIDUALLY \$5 EACH

FEATURED BRUNCH COCKTAILS 7

BLOODY MARY, SCREWDRIVER, MIMOSA, BELLINI OR CHAMPAGNE

BRUNCH SPECIALTIES

GREEK TOAST	12
Our special version of French toast made with Tsoureki bread, served with maple syrup and fresh berries	
SMOKED FISH PLATE	16
Smoked salmon and whitefish salad served with lettuce, tomato, red onion, hardboiled egg and a toasted bagel with cream cheese	
STEAK AND EGGS	21
Filet mignon grilled medium, two sunny side up eggs, sautéed spinach, fresh hollandaise and breakfast potatoes	
YIAOURTI	12
Greek yogurt with fresh fruit, granola, honey and a baklava crisp	
AVGA SPANAKIA	14
Three eggs scrambled with spinach, leeks, feta, scallions and diced tomatoes served in a cast iron skillet with grilled pita and breakfast potatoes	

EGG WHITES AVAILABLE UPON REQUEST 2

SIDES

HORTA	10	GRILLED VEGETABLES	10
Wild wilted greens with lemon and olive oil		Served with mint yogurt	
ROASTED POTATOES	9	GREEK FRIED POTATOES	9
Oven roasted yukons with Greek oregano		Fried potatoes with Greek oregano	
GRILLED ASPARAGUS	10	SPINACH RICE	9
Olive oil, feta and pickled red onion		Rice sautéed with spinach, leeks and fresh dill	

FRESHLY SQUEEZED JUICES 6

ORANGE, GRAPEFRUIT OR WATERMELON

SALADS

GREEK	16
Vine ripened tomatoes, cucumbers, green peppers, red onions, olives, feta, red wine vinaigrette	
ARUGULA	14
Arugula, almonds, cherry tomatoes, grated feta, balsamic vinaigrette	
ROMAINE	14
Baby green romaine, oregano croutons, grated feta, creamy caper dill dressing	
KALE	15
Baby kale, sliced apples, fried chickpeas, red onions, olives, cucumbers, cherry tomatoes, grated feta, dijon sherry vinaigrette	

ADD TO ANY SALAD:

CHICKEN 5 / SHRIMP 9

SALMON 9 / TUNA 9

RAW BAR

OYSTERS 18 / 32
Chef's daily selection served with cocktail and mignonette sauces
OCTOPUS CARPACCIO 19
Thinly sliced braised octopus, cucumber, apple, radish, Kalamata olive, extra virgin olive oil, fresh lime
SASHIMI PLATE 19
Choice of Bluefin tuna with Kalamata olive or Salmon with diced cucumber and radish
LAVRAKI CEVICHE 19
Thinly sliced Mediterranean sea bass marinated in lime juice, dill, ginger, honey and Ouzo, served with sliced jalapeños, radish, cucumber and salmon roe
SHRIMP COCKTAIL 19
Four jumbo shrimp served with cocktail sauce
ESTIA GRAND PLATEAU 55
Chilled Maine lobster, jumbo shrimp, oysters, mussels and crab cocktail with traditional accoutrements

FROM THE SEA

LOBSTER LINGUINI	38
Whole lobster sautéed with cherry tomatoes and linguini in a brandy infused spicy tomato sauce topped with grated feta	
YELLOWFIN TUNA	32
Sesame seed encrusted sushi grade tuna grilled rare, sautéed horta, marinated beets, and almond skordalia	
ORGANIC SALMON	29
Simply grilled with ladolemono, capers and spinach rice	
SWORDFISH KEBAB	30
Wild caught swordfish skewered with tomatoes, onions and peppers, simply grilled with ladolemono and capers	
SHRIMP ORZO	28
Premium shrimp sautéed with white wine, tomatoes and orzo pasta topped with grated feta	

FROM THE LAND

LAMB CHOPS	34
Three lamb chops marinated in olive oil, fresh herbs and lemon, served with Greek fried potatoes and tzatziki ADD AN EXTRA LAMB CHOP 10	
MOUSSAKA	19
A traditional Greek casserole layered with seasoned ground beef, sliced eggplant and potatoes, topped with Keflograviera béchamel	
PRIME BONE-IN FILET MIGNON	54
14oz, charcoal broiled with grilled asparagus	
PAPOUTSAKIA	19
Roasted eggplant over tomato sauce topped with vegetable souvlaki and grated feta	
ORGANIC CHICKEN	28
Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus	

Indicates Vegetarian Items.

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness
Some menu items have naturally occurring pits or seeds, please use caution