



HOT APPETIZERS

SOUP OF THE DAY	8
Chef's seasonal preparation	
OCTOPUS	20
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	16
Choice of pan fried or grilled served with spicy tomato sauce and lemon	
CRAB CAKE	20
Jumbo lump crab, Beluga lentils, Dijon aioli	
SPINACH PIE	14
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 with ladolemono	

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	14
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 OR GRAPEFRUIT

SALADS

GREEK	17
Vine ripened tomatoes, cucumbers, green peppers, red onions, olives, feta, red wine vinaigrette	
ARUGULA	15
Arugula, almonds, cherry tomatoes, grated feta, balsamic vinaigrette	
ROMAINE	14
Baby green romaine, oregano croutons, grated feta, creamy caper dill dressing	
KALE	16
Baby kale, sliced apples, fried chickpeas, red onions, olives, cucumbers, cherry tomatoes, grated feta, dijon sherry vinaigrette	

ADD TO ANY SALAD

CHICKEN	6	SHRIMP	9
ORGANIC SALMON	9	YELLOWFIN TUNA	9

RAW BAR

SEAFOOD TOWER	65
Chilled Maine lobster, jumbo shrimp, oysters, mussels and crab cocktail with traditional accoutrements	
OYSTERS	18 / 32
Chef's daily selection served with cocktail and mignonette sauces	
SHRIMP COCKTAIL	20
Four jumbo shrimp served with cocktail sauce	
TUNA SASHIMI	19
Thinly sliced yellowfin tuna, diced Kalamata olive, extra virgin olive oil, cracked sea salt	
SALMON SASHIMI	19
Thinly sliced organic salmon, diced cucumber, radish, extra virgin olive oil, cracked sea salt	

FROM THE SEA

LOBSTER LINGUINI	40
Whole lobster sautéed with cherry tomatoes and linguini in a brandy infused spicy tomato sauce with grated feta	
YELLOWFIN TUNA	35
Sesame seed encrusted sushi grade tuna grilled rare, sautéed horta, marinated beets, almond skordalia	
ORGANIC SALMON	30
Simply grilled with ladolemono, capers and spinach rice	
SWORDFISH SOUVLAKI	31
Charcoal grilled with tomatoes, onions and peppers, ladolemono and capers	
SHRIMP ORZO	29
Grilled shrimp skewered with red onion, zucchini and cherry tomato served with tomato feta orzo	
CHILEAN SEA BASS PLAKI	40
Oven baked in tomato sauce with onions, tomatoes, capers, green peppers, carrots, potatoes, capers and thyme	

FROM THE LAND

LAMB CHOPS	35
Australian lamb chops marinated in olive oil and fresh herbs charcoal grilled 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	29
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