





# Estia®

GREEK TAVERNA

## HOT APPETIZERS

SOUP OF THE DAY Chef's seasonal preparation	8
OCTOPUS Charcoal grilled over fava purée with pickled red onion, capers, peppers and extra virgin olive oil	20
SPINACH PIE  Leeks, scallions, spinach and feta baked in housemade phyllo dough	14
CHEESE SAGANAKI  Traditional pan fried Kefalograviera cheese served with lemon	14
GRILLED SHRIMP Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono	20
SHRIMP SAGANAKI Wild caught Gulf shrimp sautéed with fresh tomato sauce, garlic and grated feta	17

CALAMARI Choice of pan fried or grilled served with spicy tomato sauce and fresh lemon	16
SARDINES Deboned and grilled with ladolemono and oregano	16
CRAB CAKE Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli	20
MUSSELS PEI mussels sautéed with Ouzo, white wine, spicy marinara, garlic, grated feta, fried pita sticks	19
GREEK MEATBALLS Lamb meatballs stuffed with feta in tomato sauce	16
ESTIA CHIPS  Thinly sliced zucchini and eggplant lightly fried served with tzatziki	16



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



## COLD APPETIZERS

TUNA TARTARE Yellowfin sushi grade tuna over avocado in a soy honey ginger dressing served with fried pita	19
DOLMADES  Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves served with tzatziki	13
BEETS  Marinated red and golden beets, skordalia, horta	14
MEDITERRANEAN SPREADS Choose three of the following served with grilled pita and cucumbers:	14
• 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

## SALADS

GREEK  Vine ripened tomatoes, cucumbers, green peppers, red onions, olives, feta, red wine vinaigrette	17
ARUGULA  Arugula, almonds, cherry tomatoes, grated feta, balsamic vinaigrette	15

ROMAINE  Chopped romaine hearts, oregano croutons, grated feta, creamy caper dill dressing	14
KALE  Baby kale, sliced apples, crispy chickpeas, red onions, olives, cucumbers, cherry tomatoes, grated feta, Dijon sherry vinaigrette	16

ADD TO ANY SALAD

GRILLED CHICKEN	6	WILD CAUGHT SHRIMP	9
ORGANIC SALMON	9	YELLOWFIN TUNA	9

## WHOLE FISH SELECTIONS

ESTIA SOURCES ONLY THE FRESHEST FISH FROM GREECE AND AROUND THE WORLD. WHOLE FISH ARE CHARCOAL GRILLED WITH LADOLEMONO, OREGANO, AND CAPERS. OUR CHEFS REMOVE THE MIDDLE BONE HOWEVER SOME SMALL BONES MAY REMAIN. WE RECOMMEND APPROXIMATELY ONE POUND OF FISH PER PERSON. FISH ARE PRICED BY THE POUND; WEIGHTS MAY VARY. INQUIRE WITH YOUR SERVER.

LAVRAKI European sea bass, lean white meat with moist tender flakes, served with horta	30/LB
TSIPOURA "Royal Dorado" moist with a mild flavor, served with horta	29/LB
FAGRI Firm and flavorful Mediterranean white snapper, served with horta	39/LB
DOVER SOLE Fresh Dover Sole from Holland lightly floured and pan sautéed	49/LB
LOBSTER Fresh Maine lobster in shell grilled with ladolemono, served with Greek fried potatoes	MARKET PRICE

KARAVIDES "Langoustines" a Mediterranean delicacy with a sweet and succulent flavor	50/LB
JUMBO AFRICAN PRAWNS Butterflied and grilled with ladolemono	50/LB
BARBOUNI "Portuguese Red Mullet" with sweet flavor and aroma served on the bone, pan fried in olive oil	44/LB
BLACK SEA BASS Baked in Greek sea salt, served with grilled vegetables and parsley purée	MARKET PRICE

## RAW BAR

SEAFOOD TOWER 65 Chilled Maine lobster, jumbo shrimp, oysters, mussels and crab cocktail, traditional accoutrements SERVES 2-4
OYSTERS 18 / 32 Chef's daily selection served with cocktail and mignonette sauces
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
SHRIMP COCKTAIL 20 Four jumbo shrimp served with cocktail sauce

## FROM THE SEA




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

## FROM THE LAND

LAMB CHOPS Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled with Greek fried potatoes and tzatziki	35
MOUSSAKA A traditional Greek casserole layered with seasoned ground beef, sliced eggplant, Yukon Gold potatoes and Kefalograviera béchamel	19
PRIME BONE-IN FILET MIGNON 14oz, charcoal broiled with grilled asparagus	54
PAPOUTSAKIA  Roasted eggplant over tomato sauce topped with vegetable souvlaki and grated feta	19
ORGANIC CHICKEN Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus	29
PASTA ALLA GRECCA  Rigatoni tossed with tomato sauce and fresh spinach topped with grated feta	18

ADD GRILLED CHICKEN 6 / WILD CAUGHT SHRIMP 9

## SIDES

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

 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. NO SEPARATE CHECKS, PLEASE.



### DAILY SPECIALS

<b>MONDAY CHEF'S FISH</b>	<b>29</b>
Seasonal preparation	
<b>TUESDAY ROASTED LAMB</b>	<b>29</b>
Tender lamb braised in white wine and herbs, artichokes, zucchini, carrots, onions, fresh tomato, lemon emulsion	
<b>WEDNESDAY HALIBUT STEAK</b>	<b>32</b>
Charcoal grilled, ladolemono, capers, grilled vegetables, Kalamata olive tapenade	
<b>THURSDAY GRILLED SCALLOPS</b>	<b>32</b>
Red and yellow cherry tomatoes, fava, caper and Kalamata olive relish, crispy fennel, parsley purée	
<b>FRIDAY MIXED SEAFOOD LINGUINI</b>	<b>30</b>
PEI mussels, wild caught shrimp, sautéed calamari, spicy tomato sauce, grated feta, fresh basil	
<b>SATURDAY LAMB SHANK</b>	<b>32</b>
Six hour braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta	
<b>SUNDAY BEEF STIFADO</b>	<b>30</b>
Boneless short ribs, carrot mashed potatoes, cippolini onion, grilled asparagus	

### FINE SPIRIT SELECTION

2 OUNCES

#### OUZO

OUZO 12 KALOYANNIS	10
OUZO 7 THRAKIS	8
OUZO MITILINI	8
OUZO METAXA	9

#### SCOTCH (SINGLE MALT SELECTION)

MACALLAN 12 YR	14
MACALLAN 18 YR	55
MACALLAN RARE CASK	60
OBAN 14 YR	16
GLENLIVET FOUNDER'S RESERVE	11
GLENLIVET 12 YR	13
GLENLIVET 15 YR	15
GLENLIVET 18 YR	20
ABERFELDY 21 YR	36
GLENFIDDICH 12 YR	13
GLENFIDDICH 30 YR	75
GLENMORANGIE 10 YR	10
BALVENIE 12 YR	15
BALVENIE 14 YR (CARIBBEAN CASK)	17
TALISKER 10 YR	15
LAGAVULIN 16 YR	19

#### TEQUILA

CLASE AZUL REPOSADO	24
CASAMIGOS ANEJO	18
CASAMIGOS BLANCO	16
DON JULIO 1942	25
DON JULIO REPOSADO	15
PATRON SILVER	14
PATRON REPOSADO	16

### HANDCRAFTED COCKTAILS

<b>MIDAS MARGARITA</b>	<b>12</b>	<b>ASPRO MANHATTAN</b>	<b>12</b>
Hornitos plata tequila, blackberry syrup, organic fig preserves, fresh lime juice, muddled mint		'White Manhattan' A Greek twist on the American classic cocktail: Tsipouro, Dolin's blanc vermouth, orange bitters, expressed citrus	
<b>THE SEVEN SAGES</b>	<b>12</b>	<b>DIONYSUS</b>	<b>11</b>
Philadelphia's Bluecoat gin, housemade lavender-sage vermouth, Greek honey, fresh lemon juice		House infused berry vodka, fresh lemon juice, sparkling wine	
<b>SPICY SPARTAN</b>	<b>12</b>	<b>MASTIHA MULE</b>	<b>11</b>
Elijah Craig bourbon, honey cayenne syrup, fresh lemon juice, orange zest		Stoli vodka, fresh lime juice and ginger beer, served in a copper mug, Mastiha rinse	
<b>RAFINA RYE</b>	<b>12</b>	<b>SANGRIA</b>	<b>11</b>
Redemption rye whiskey, St. Germain, basil, fresh grapefruit and lemon juices		Housemade with apples and cinnamon	

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

### WINE BY THE GLASS

#### WHITE

<b>MOSCHOFILERO</b>	<b>13/48</b>
Domaine Skouras, Peloponnese	
<b>ASSYRTIKO</b>	<b>14/52</b>
Atlantis, Santorini	
<b>RETSINA</b>	<b>10/40</b>
Gai'a, Ritinitis Nobilis	
<b>PINOT GRIGIO</b>	<b>9/36</b>
Cielo, delle Venezie, Italy	
<b>RIESLING</b>	<b>12/44</b>
Kreusch, Rheinessen, Germany	
<b>ALBARINO</b>	<b>12/44</b>
Ramon Bilbao, Spain	
<b>BORDEAUX BLANC</b>	<b>12/44</b>
Chateau de Matards, Bordeaux, France	
<b>SAUVIGNON BLANC</b>	<b>12/48</b>
Stoneburn, Marlborough, New Zealand	
<b>CHARDONNAY</b>	<b>11/44</b>
Backstory, California	
<b>CHARDONNAY</b>	<b>20/75</b>
Chalk Hill, Sonoma Coast, California	

#### RED

<b>XINOMAVRO</b>	<b>12/46</b>
Thymiopoulos, Young Vines, Naoussa	
<b>AGIORGITIKO</b>	<b>13/48</b>
Saint George, Domaine Skouras, Nemea	
<b>PINOT NOIR</b>	<b>12/46</b>
Tarrica, Monterey, California	
<b>PINOT NOIR</b>	<b>16/60</b>
Etude 'Lyric', Santa Barbara, California	
<b>SUPER TUSCAN</b>	<b>15/58</b>
Conti di San Bonifacio, Italy	
<b>MALBEC</b>	<b>12/48</b>
Waterbrook, Washington	
<b>COTES DU RHONE</b>	<b>12/48</b>
Les Planes des Moines, France	
<b>CABERNET SAUVIGNON</b>	<b>14/54</b>
Heritage, Browne Family, Washington	
<b>CABERNET SAUVIGNON</b>	<b>21/80</b>
B Side, Napa Valley, California	

#### ROSÉ & SPARKLING

<b>CHAMPAGNE</b>	<b>25/65</b>	<b>ROSÉ (XINOMAVRO/CABERNET)</b>	<b>13/52</b>
Veuve Clicquot, NV (375 ml)		Apla, Drama, Greece	
<b>PROSECCO</b>	<b>11/44</b>	<b>SPARKLING ROSÉ</b>	<b>13/50</b>
Ca' Furlan, Veneto		Croix de Roche, Bordeaux, France	

FULL WINE LIST AVAILABLE

#### BEER

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

#### MOCKTAILS

<b>SANTORINI SODA</b>	<b>5</b>	<b>HERBAL TEA COOLER</b>	<b>5</b>
Cucumber, fresh mint, club soda		Iced tea, fresh squeezed lemonade, fresh mint	

# Happy HOUR

At the Bar and Hightops  
Monday-Friday  
4:30 p.m. – 6:30 p.m.

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