





# Estia®

G R E E K T A V E R N A

## HOT APPETIZERS

<b>AVGOLEMONO</b> Traditional egg lemon soup with rice	7
<b>OCTOPUS</b> Mediterranean octopus charcoal grilled, served over fava puree with pickled red onion, capers and peppers	19
<b>SPINACH PIE</b>  Leeks, scallions, spinach, and feta baked in housemade phyllo dough	13
<b>CHEESE SAGANAKI</b>  Traditional pan fried Kefalograviera cheese served with lemon	14
<b>GRILLED SHRIMP</b> Jumbo shrimp charcoal grilled with ladolemono	19
<b>SHRIMP SAGANAKI</b> Premium shrimp sautéed with fresh tomato sauce, garlic and grated feta	17



<b>ESTIA CHIPS</b>  Thinly sliced zucchini and eggplant lightly fried served with tzatziki	16
<b>CALAMARI</b> Choice of pan fried or grilled calamari served with spicy tomato sauce and lemon	15
<b>SARDINES</b> Deboned and grilled with ladolemono and oregano	15
<b>CRAB CAKE</b> Jumbo lump crab, Beluga lentils, Dijon aioli	19
<b>MUSSELS</b> PEI mussels sautéed with Ouzo, white wine, spicy marinara, garlic, grated feta, fried pita sticks	18
<b>GREEK MEATBALLS</b> Lamb meatballs stuffed with feta in tomato sauce	16



## COLD APPETIZERS

<b>TUNA TARTARE</b> Yellowfin sushi grade tuna over avocado in a soy honey ginger dressing served with fried pita	19
<b>DOLMADES</b>  Valencia rice, pine nuts, currants, fennel and dill stuffed in grape leaves served with tzatziki	13
<b>BEETS</b>  Marinated red and golden beets, skordalia, horta	14
<b>MEDITERRANEAN SPREADS</b> 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	14

SPREADS ARE ALSO AVAILABLE INDIVIDUALLY \$5 EACH

## SALADS

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

<b>ROMAINE</b>  Baby green romaine, oregano croutons, grated feta, creamy caper dill dressing	14
<b>KALE</b>  Baby kale, sliced apples, fried chickpeas, red onions, olives, cucumbers, cherry tomatoes, grated feta, dijon sherry vinaigrette	16

### ADD TO ANY SALAD

CHICKEN	6	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 SERVED WITH LADOLEMONO, OREGANO, AND CAPERS. OUR CHEFS REMOVE THE MIDDLE BONE UNLESS OTHERWISE REQUESTED. SOME SMALL BONES MAY REMAIN. WE RECOMMEND ONE POUND OF FISH PER PERSON. FISH ARE PRICED BY THE POUND.

<b>LAVRAKI</b> European sea bass, lean white meat with moist tender flakes, served with horta	29/lb
<b>TSIPOURA</b> "Royal Dorado" moist with a mild flavor, served with horta	28/lb
<b>FAGRI</b> Firm and flavorful Mediterranean white snapper, served with horta	38/lb
<b>DOVER SOLE</b> Fresh Dover Sole from Holland lightly floured and pan sautéed	48/lb
<b>LOBSTER</b> Fresh Maine lobster in shell grilled with ladolemono, served with Greek fried potatoes	38/lb

<b>KARAVIDES</b> "Langoustines" a Mediterranean delicacy with a sweet and succulent flavor	50/lb
<b>JUMBO AFRICAN PRAWNS</b> Butterflied and grilled with ladolemono	49/lb
<b>BLACK SEA BASS</b> Baked in sea salt, served with grilled vegetables and parsley purée	37/lb
<b>BARBOUNI</b> "Portuguese Red Mullet" with sweet flavor and aroma served on the bone, pan fried in olive oil	44/lb

## RAW BAR

<b>ESTIA GRAND PLATEAU 60</b> Chilled Maine lobster, jumbo shrimp, oysters, mussels and crab cocktail with traditional accoutrements
<b>OYSTERS 18 / 32</b> Chef's daily selection served with cocktail and mignonette sauces
<b>OCTOPUS CARPACCIO 19</b> Thinly sliced braised octopus, cucumber, apple, radish, Kalamata olive, extra virgin olive oil, fresh lime
<b>SASHIMI PLATE 19</b> Choice of Bluefin tuna with Kalamata olive or Salmon with diced cucumber and radish
<b>SHRIMP COCKTAIL 19</b> Four jumbo shrimp served with cocktail sauce


## FROM THE SEA

<b>YELLOWFIN TUNA</b> Sesame seed encrusted sushi grade tuna grilled rare, sautéed horta, marinated beets, and almond skordalia	34
<b>LOBSTER LINGUINI</b> Whole lobster sautéed with cherry tomatoes and linguini in a brandy infused spicy tomato sauce topped with grated feta and fresh basil	39
<b>SWORDFISH KEBAB</b> Wild caught swordfish skewered with tomatoes, onions and peppers, simply grilled with ladolemono and capers	30
<b>SHRIMP ORZO</b> Premium shrimp sautéed with white wine, tomatoes and orzo pasta topped with grated feta	28
<b>ORGANIC SALMON</b> Simply grilled with ladolemono, capers and spinach rice	29
<b>CHILEAN SEA BASS PLAKI</b> Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, and thyme	39

## FROM THE LAND

<b>LAMB CHOPS</b> Three lamb chops marinated in olive oil, fresh herbs and lemon, served with Greek fried potatoes and tzatziki ADD AN EXTRA LAMB CHOP 10	35
<b>MOUSSAKA</b> A traditional Greek casserole layered with seasoned ground beef, sliced eggplant and potatoes, topped with Kefalograviera béchamel	19
<b>PRIME BONE-IN FILET MIGNON</b> 14oz, charcoal broiled with grilled asparagus	54
<b>PAPOUTSAKIA</b>  Roasted eggplant over tomato sauce topped with vegetable souvlaki and grated feta	19
<b>ORGANIC CHICKEN</b> Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus	29
<b>PASTA A LA GRECCA</b>  Rigatoni tossed with tomato sauce and fresh spinach topped with grated feta ADD CHICKEN 5 / SHRIMP 9	18

## SIDES

<b>HORTA</b>  Wild wilted greens with lemon and olive oil	10
<b>ROASTED POTATOES</b> Oven roasted yukons with Greek oregano	9
<b>GRILLED ASPARAGUS</b>  Olive oil, feta and pickled red onion	10
<b>GRILLED VEGETABLES</b>  Served with mint yogurt	10
<b>GREEK FRIED POTATOES</b>  Fried potatoes with Greek oregano	9
<b>SPINACH RICE</b> 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.



### FEATURED COCKTAILS

**FROSE 12**  
Frozen Rosé wine blended with fresh lemon juice and St. Germain

**AXIOS 25**  
Absolut Elyx vodka, fresh watermelon juice, chili basil syrup, fresh lime  
SERVED IN A COPPER PINEAPPLE FOR TWO

### MOCKTAILS

**WATERMELON BASIL SODA 5**  
Fresh watermelon, basil, simple syrup and club soda

**HERBAL TEA COOLER 5**  
Iced tea, fresh squeezed lemonade, fresh mint

**GINGER LIME SODA 5**  
Fresh lime juice, ginger simple syrup, club soda

### DAILY SPECIALS

**MONDAY CHEF'S FISH 29**  
Chef's seasonal preparation

**TUESDAY ARNI TRAHANA 29**  
Boneless lamb shank served over trahana pasta with tomato kampana, pine nuts and currants, topped with grated feta

**WEDNESDAY GRILLED HALIBUT 31**  
Kalamata olive, fennel and cherry tomato salata, white wine reduction, fresh lemon

**THURSDAY GRILLED SCALLOPS 29**  
Jumbo sea scallops grilled with lemon and olive oil, fresh citrus, roasted zucchini and balsamic reduction

**FRIDAY MIXED SEAFOOD LINGUINI 29**  
Fresh mussels, shrimp and calamari sautéed in a spicy tomato sauce topped with grated feta

**SATURDAY LAMB SHANK 32**  
Slow braised lamb shank served on the bone with tomatoes and orzo topped with grated feta

**SUNDAY KING SALMON 32**  
Red quinoa, green lentils, leeks, crispy red beets

### OUZO

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

### SCOTCH (SINGLE MALT SELECTION)

**MACALLAN 12 13**  
**MACALLAN 18 45**  
**GLENLIVET FOUNDER'S RESERVE 11**  
**GLENLIVET 12 12**  
**GLENLIVET 15 15**  
**GLENLIVET 18 20**  
**ABERFELDY 21 36**  
**GLENFIDDICH 12 12**  
**GLENFIDDICH 30 75**  
**GLENMORANGIE 10 10**  
**BALVENIE 12 13**  
**BALVENIE 14 (Caribbean Cask) 17**  
**TALISKER 10 13**  
**LAGAVULIN 16 19**

### HAND CRAFTED COCKTAILS

<b>RAFINA RYE 12</b> Redemption rye whiskey, St. Germain, basil, fresh grapefruit and lemon juices	<b>ESTIA MARTINI 13</b> Philadelphia's Stateside vodka served straight up with a feta stuffed olive
<b>SPICY SPARTAN 11</b> Elijah Craig bourbon, honey cayenne syrup, fresh lemon juice, orange zest	<b>DIONYSUS 11</b> House infused berry vodka, fresh lemon, topped with champagne
<b>MASTIKA MULE 12</b> Stoli vodka, fresh lime juice and ginger beer served in a copper mule with a Mastika rinse	<b>SUMMER SANGRIA 11</b> Housemade with fresh fruit
<b>NOBLE TONIC 10</b> Junipero gin, Gai'a Retsina, fresh citrus, splash of tonic	<b>FATHER THYME 12</b> Thyme infused Hornitos tequila, Amara liqueur, blood orange soda, fresh lime juice, thyme sprig
	<b>GREEK NEGRONI 12</b> Tsilili Tsipouro, Contratto Aperitivo, Carpano Antica, expressed grapefruit

### WINE BY THE GLASS

#### WHITE

**MOSCHOFILERO 13/48**  
Domaine Skouras, Peloponnese

**ASSYRTIKO 14/52**  
Atlantis, Santorini

**RETSINA 10/40**  
Gai'a, Ritinitis Nobilis

**PINOT GRIGIO 9/36**  
Cielo, delle Venezie, Italy

**RIESLING 12/44**  
Kreusch, Rheinessen, Germany

**ALBARINO 12/44**  
Ramon Bilbao, Spain

**BORDEAUX BLANC 12/44**  
Chateau de Matards, Bordeaux, France

**SAUVIGNON BLANC 12/48**  
Stoneburn, Marlborough, New Zealand

**CHARDONNAY 11/44**  
Backstory, California

**CHARDONNAY 20/75**  
Chalk Hill, Sonoma Coast, California

#### RED

**XINOMAVRO 12/46**  
Thymiopoulos, Young Vines, Naoussa

**AGIORGITIKO 13/48**  
Saint George, Domaine Skouras, Nemea

**PINOT NOIR 12/46**  
Tarrica, Monterey, California

**PINOT NOIR 16/60**  
Etude 'Lyric', Santa Barbara, California

**SUPERTUSCAN 15/58**  
Conti di San Bonifacio, Italy

**MALBEC 12/48**  
Waterbrook, Washington

**COTES DU RHONE 12/48**  
Les Planes des Moines, France

**CABERNET SAUVIGNON 14/54**  
Heritage, Browne Family, Washington

**CABERNET SAUVIGNON 21/80**  
B Side, Napa Valley, California

### ROSÉ & SPARKLING

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

FULL WINE LIST AVAILABLE

### BEER

<b>MYTHOS 6</b> Greece	<b>SAISON DUPONT 8</b> Belgium
<b>FIX HELLAS 6</b> Greece	<b>STELLA ARTOIS 6</b> Belgium
<b>ALLAGASH WHITE 6</b> Maine	<b>SWEETWATER IPA DRAFT 7</b> Georgia
<b>COORS LIGHT 4</b> Colorado	<b>LOCAL DRAFT 7</b> Please ask your server for our current offering
<b>CORONA 6</b> Mexico	<b>SEASONAL DRAFT 7</b> Please ask your server for our current offering
<b>NEW BELGIUM FAT TIRE 6</b> Colorado	<b>STAFF SELECTION DRAFT MP</b> Please ask your server for our current offering

*happy*  
**HOUR**

*At the Bar and Hightops*  
**Monday-Friday**  
**4:00 p.m. – 6:00 p.m.**

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