



HOT APPETIZERS

SOUP OF THE DAY Chef's seasonal preparation	8
OCTOPUS Charcoal grilled over fava puree with pickled red onion, capers and peppers	20
SPINACH PIE	14
CHEESE SAGANAKI Traditional pan fried Kefalograviera cheese served with lemon	14
GRILLED SHRIMP Jumbo shrimp charcoal grilled with ladolemono	20
SHRIMP SAGANAKI Gulf shrimp sautéed with fresh tomato sauce, garlic and grated feta	17

ESTIA CHIPS Thinly sliced zucchini and eggplant lightly fried served with tzatziki	16
CALAMARI Choice of pan fried or grilled served with spicy tomato sauce and lemon	16
SARDINES Deboned and grilled with ladolemono and oregano	16
CRAB CAKE Jumbo lump crab, Beluga lentils, 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

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 stuffed 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: • TZATZIKI Yogurt, cucumber, dill and garlic • HTIPITI Roasted red peppers, cayenne, feta • MELITZANO SALATA Roasted eggplant • TARAMASALATA Carp roe and potato • SKORDALIA Potato and garlic • FAVA Lemon and olive oil	14

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, 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.

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
BLACK SEA BASS Baked in sea salt, served with grilled vegetables and parsley purée	MARKET PRICE
BARBOUNI "Portuguese Red Mullet" with sweet flavor and aroma served on the bone, pan fried in olive oil	44/lb

RAW BAR

SEAFOOD TOWER 65 Chilled Maine lobster, jumbo shrimp, oysters, mussels and crab cocktail, traditional accoutrements
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 grilled 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 A LA GRECCA Rigatoni tossed with tomato sauce and fresh spinach topped with grated feta	18

ADD CHICKEN 5 / SHRIMP 9

SIDES

HORTA Wild wilted greens with lemon and olive oil	10
ROASTED POTATOES Oven roasted Yukon Golds with Greek oregano	9
GRILLED ASPARAGUS Olive oil, feta and pickled red onion	10
GRILLED VEGETABLES Served with mint yogurt	10
GREEK FRIED POTATOES Fried potatoes with 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



DAILY SPECIALS

MONDAY CHEF'S FISH	29
Chef's seasonal preparation	
TUESDAY ROASTED LAMB	29
Tender lamb braised in white wine and herbs, artichokes, zucchini, carrots, onions, fresh tomato, lemon emulsion	
WEDNESDAY GRILLED HALIBUT	32
Ladolemono, capers, grilled vegetables, Kalamata olive tapenade	
THURSDAY GRILLED SCALLOPS	32
Red and yellow cherry tomatoes, fava, caper and Kalamata olive relish, parsley purée	
FRIDAY MIXED SEAFOOD LINGUINI	30
Fresh mussels, shrimp and calamari sautéed in a spicy tomato sauce topped with grated feta	
SATURDAY LAMB SHANK	32
Six hour braised bone-in lamb shank, orzo pasta, roasted tomato sauce, grated feta	
SUNDAY SHORT RIBS	30
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	14
MACALLAN 18	55
MACALLAN RARE CASK	60
OBAN 14	16
GLENLIVET FOUNDER'S RESERVE	11
GLENLIVET 12	13
GLENLIVET 15	15
GLENLIVET 18	20
ABERFELDY 21	36
GLENFIDDICH 12	13
GLENFIDDICH 30	75
GLENMORANGIE 10	10
BALVENIE 12	15
BALVENIE 14 (CARIBBEAN CASK)	17
TALISKER 10	15
LAGAVULIN 16	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

MOCKTAILS

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

HAND CRAFTED COCKTAILS

MIDAS MARGARITA	12	ASPRO MANHATTAN	12
Hornitos plata tequila, blackberry syrup, organic fig preserves, fresh lime juice, fresh mint		'White Manhattan' A Greek twist on the American classic cocktail: Tsipouro, Dolin's blanc vermouth, orange bitters, expressed citrus	
THE SEVEN SAGES	12	DIONYSUS	11
Philadelphia's Bluecoat gin, housemade lavender-sage vermouth, fresh lemon juice		House infused berry vodka, fresh lemon juice, sparkling wine	
SPICY SPARTAN	12	MASTIHA MULE	11
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	
RAFINA RYE	12	AUTUMN AXIOS	25
Redemption rye whiskey, St. Germain, basil, fresh grapefruit and lemon juices		Cinnamon and vanilla infused Absolut Elyx vodka, Crown Royal apple whiskey, local cider, ginger beer SERVED IN A COPPER PINEAPPLE FOR TWO	
SANGRIA	11		
Housemade with fresh fruit			

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

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	

ROSÉ & SPARKLING

CHAMPAGNE	25/65
Veuve Clicquot, NV (375 ml)	
PROSECCO	11/44
Ca' Furlan, Veneto	

BEER

MYTHOS	6
Greece	
FIX HELLAS	6
Greece	
COORS LIGHT	4
Colorado	
CORONA	6
Mexico	
NEW BELGIUM FAT TIRE	6
Colorado	

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	

FULL WINE LIST AVAILABLE

ROSÉ	13/52
Domaine Spiropoulos, Greece	
SPARKLING ROSÉ	13/50
Croix de Roche, France	

happy HOUR

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

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