



# Estia®

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

## HOT APPETIZERS

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

## SALADS

|   |    |
|---|----|
| <b>GREEK</b> 🌿<br>Vine ripened tomatoes, cucumbers, green peppers, red onions, olives, feta, red wine vinaigrette | 16 |
| <b>ARUGULA</b> 🌿<br>Arugula, almonds, cherry tomatoes, grated feta, balsamic vinaigrette                          | 14 |

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

|   |    |
|---|----|
| <b>ROMAINE</b> 🌿<br>Baby green romaine, oregano croutons, grated feta, creamy caper dill dressing   | 14 |
| <b>KALE</b> 🌿<br>Baby kale, sliced apples, fried chickpeas, red onions, olives, cucumbers, cherry tomatoes, grated feta, dijon sherry vinaigrette | 15 |

## COLD APPETIZERS

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

SPREADS ARE ALSO AVAILABLE INDIVIDUALLY \$5 EACH

ADD TO ANY SALAD:

CHICKEN 5 / SHRIMP 9

SALMON 9 / 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><br>European sea bass, lean white meat with moist tender flakes, served with horta         | 29/lb |
| <b>TSIPOURA</b><br>"Royal Dorado" moist with a mild flavor, served with horta                            | 28/lb |
| <b>FAGRI</b><br>Firm and flavorful Mediterranean white snapper, served with horta                        | 38/lb |
| <b>DOVER SOLE</b><br>Fresh Dover Sole from Holland lightly floured and pan sautéed                       | 48/lb |
| <b>LOBSTER</b><br>Fresh Maine lobster in shell grilled with ladolemono, served with Greek fried potatoes | 38/lb |

|   |       |
|---|-------|
| <b>KARAVIDES</b><br>"Langoustines" a Mediterranean delicacy with a sweet and succulent flavor                     | 49/lb |
| <b>JUMBO AFRICAN PRAWNS</b><br>Butterflied and grilled, served with arugula, tomato and feta salad                | 47/lb |
| <b>BLACK SEA BASS</b><br>Baked in sea salt, served with grilled vegetables and parsley purée                      | 37/lb |
| <b>BARBOUNI</b><br>"Portuguese Red Mullet" with sweet flavor and aroma served on the bone, pan fried in olive oil | 43/lb |

## RAW BAR

|   |
|---|
| <b>ESTIA GRAND PLATEAU 55</b><br>Chilled Maine lobster, jumbo shrimp, oysters, mussels and crab cocktail with traditional accoutrements   |
| <b>OYSTERS 18 / 32</b><br>Chef's daily selection served with cocktail and mignonette sauces   |
| <b>OCTOPUS CARPACCIO 19</b><br>Thinly sliced braised octopus, cucumber, apple, radish, Kalamata olive, extra virgin olive oil, fresh lime |
| <b>SASHIMI PLATE 19</b><br>Choice of Bluefin tuna with Kalamata olive or Salmon with diced cucumber and radish                            |
| <b>SHRIMP COCKTAIL 19</b><br>Four jumbo shrimp served with cocktail sauce   |

## FROM THE SEA

|   |    |
|---|----|
| <b>YELLOWFIN TUNA</b><br>Sesame seed encrusted sushi grade tuna grilled rare, sautéed horta, marinated beets, and almond skordalia                                | 33 |
| <b>LOBSTER LINGUINI</b><br>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><br>Wild caught swordfish skewered with tomatoes, onions and peppers, simply grilled with ladolemono and capers                             | 30 |
| <b>SHRIMP ORZO</b><br>Premium shrimp sautéed with white wine, tomatoes and orzo pasta topped with grated feta   | 28 |
| <b>ORGANIC SALMON</b><br>Simply grilled with ladolemono, capers and spinach rice  | 29 |
| <b>CHILEAN SEA BASS PLAKI</b><br>Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, and thyme                            | 34 |

## FROM THE LAND

|   |    |
|---|----|
| <b>LAMB CHOPS</b><br>Three lamb chops marinated in olive oil, fresh herbs and lemon, served with Greek fried potatoes and tzatziki<br>ADD AN EXTRA LAMB CHOP 10 | 35 |
| <b>MOUSSAKA</b><br>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><br>14oz, charcoal broiled with grilled asparagus  | 54 |
| <b>PAPOUTSAKIA</b> 🌿<br>Roasted eggplant over tomato sauce topped with vegetable souvlaki and grated feta   | 19 |
| <b>ORGANIC CHICKEN</b><br>Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus   | 28 |
| <b>PASTA A LA GRECCA</b> 🌿<br>Rigatoni tossed with tomato sauce and fresh spinach topped with grated feta<br>ADD CHICKEN 5 / SHRIMP 9                           | 18 |

## SIDES

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

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

### DAILY SPECIALS

|  |           |
|--|-----------|
| <b>MONDAY CHEF'S FISH</b>  | <b>29</b> |
| Chef's seasonal preparation  |           |
| <b>TUESDAY ARNI TRAHANA</b>  | <b>29</b> |
| Boneless lamb shank served over trahana pasta with tomato kampana, pine nuts and currants, topped with grated feta |           |
| <b>WEDNESDAY HALIBUT</b>   | <b>31</b> |
| Simply grilled with ladolemono, Kalamata olive, fennel and cherry tomato relish, white wine reduction              |           |
| <b>THURSDAY GRILLED SCALLOPS</b>   | <b>29</b> |
| Jumbo sea scallops grilled with lemon and olive oil, fresh citrus, roasted zucchini and balsamic reduction         |           |
| <b>FRIDAY MIXED SEAFOOD LINGUINI</b>   | <b>29</b> |
| Fresh mussels, shrimp and calamari sautéed in a spicy tomato sauce topped with grated feta                         |           |
| <b>SATURDAY LAMB SHANK</b>   | <b>32</b> |
| Slow braised lamb shank served on the bone with tomatoes and orzo topped with grated feta                          |           |
| <b>SUNDAY KING SALMON</b>  | <b>32</b> |
| Red quinoa, green lentils, leeks, crispy red beets   |           |

### OUZO

|                           |           |
|---------------------------|-----------|
| OUZO 12 <b>KALOYANNIS</b> | <b>10</b> |
| OUZO 7 <b>THRAKIS</b>     | <b>8</b>  |
| OUZO <b>MITILINI</b>      | <b>8</b>  |
| OUZO <b>METAXA</b>        | <b>9</b>  |

### SCOTCH (SINGLE MALT SELECTION)

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

### MOCKTAILS

|   |          |
|---|----------|
| WATERMELON BASIL SODA                               | <b>5</b> |
| Fresh watermelon, basil, simple syrup and club soda |          |
| HERBAL TEA COOLER                                   | <b>5</b> |
| Iced tea, fresh squeezed lemonade, fresh mint       |          |
| GINGER LIME SODA                                    | <b>5</b> |
| Fresh lime juice, ginger simple syrup, club soda    |          |

### HAND CRAFTED COCKTAILS

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

### 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 |              |

#### ROSÉ & SPARKLING

|                             |              |
|-----------------------------|--------------|
| <b>CHAMPAGNE</b>            | <b>25/65</b> |
| Veuve Clicquot, NV (375 ml) |              |
| <b>PROSECCO</b>             | <b>11/44</b> |
| Ca' Furlan, Veneto          |              |

#### BEER

|                             |          |
|-----------------------------|----------|
| <b>MYTHOS</b>               | <b>6</b> |
| Greece                      |          |
| <b>FIX HELLAS</b>           | <b>6</b> |
| Greece                      |          |
| <b>ALLAGASH WHITE</b>       | <b>6</b> |
| Maine                       |          |
| <b>COORS LIGHT</b>          | <b>4</b> |
| Colorado                    |          |
| <b>CORONA</b>               | <b>6</b> |
| Mexico                      |          |
| <b>NEW BELGIUM FAT TIRE</b> | <b>6</b> |
| Colorado                    |          |

#### 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>SUPERTUSCAN</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          |              |

FULL WINE LIST AVAILABLE

**happy HOUR**

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

**Enjoy select half price appetizers and drink specials\***

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