

# Estia®

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

## HOT APPETIZERS

SOUP OF THE DAY Chef's daily preparation	8
OCTOPUS Charcoal grilled, fava purée, pickled red onion, Holland peppers, extra virgin olive oil, caper garnish	20
SPINACH PIE 🌿 Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough	14
CHEESE SAGANAKI 🌿 Traditional pan fried Kefalograviera cheese	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 with spicy tomato sauce and 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
LAMB MEATBALLS Feta, roasted tomato sauce	16
ESTIA CHIPS 🌿 Thinly sliced zucchini and eggplant lightly fried, served with tzatziki	16

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

## COLD APPETIZERS

TUNA TARTARE Diced yellowfin tuna and avocado, soy honey dressing, crispy pita chips	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: • TZATZIKI 🌿 Greek yogurt, cucumber, dill, garlic • HTIPITI 🌿 Roasted red peppers, cayenne, feta • MELITZANOSALATA 🌿 Smoked eggplant • TARAMOSALATA Carp roe and potato • SKORDALIA 🌿 Potato and garlic • FAVA 🌿 Lemon and olive oil	14

SPREADS AVAILABLE INDIVIDUALLY \$5 EACH

## SALADS

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

ROMAINE 🌿 Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses, 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
SKUNA BAY 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 AND CAPERS. OUR CHEFS REMOVE THE MIDDLE BONE HOWEVER SOME SMALL BONES MAY REMAIN. FISH ARE PRICED BY THE POUND; WEIGHTS MAY VARY. INQUIRE WITH YOUR SERVER.

LAVRAKI European sea bass, flaky, mild white fish served with horta	30/LB
TSIPOURA "Royal Dorado" firm, mild white fish served with horta	29/LB
DOVER SOLE Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	49/LB
LOBSTER Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes	MARKET PRICE
KARAVIDES "Langoustines" a Mediterranean delicacy, sweet and succulent flavor, butterflied and grilled in shell with ladolemono	50/LB

JUMBO AFRICAN PRAWNS Sweet and firm, butterflied and grilled in shell with ladolemono	50/LB
BARBOUNI Served whole lightly floured and pan fried in olive oil, this exotic delicacy from Portugal has sweet flavor	46/LB

RECOMMENDED FOR TWO OR MORE

BLACK SEA BASS Baked whole in Mediterranean sea salt, served with grilled vegetables and parsley purée	38/LB
FAGRI Mediterranean white snapper with subtle earthy flavor and firm flakes, served with horta	39/LB

## FROM THE LAND

LAMB CHOPS Charcoal grilled Australian lamb chops marinated in olive oil, fresh herbs and lemon, served with fried potatoes and tzatziki	35
PRIME BONE-IN FILET MIGNON 14oz, charcoal broiled with grilled vegetables	54
ORGANIC CHICKEN Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus	29
LAMB SHANK Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta	32
PASTA ALLA GRECCA 🌿 Rigatoni sautéed with tomato sauce and fresh spinach topped with grated feta	19

ADD AN EXTRA LAMB CHOP 11

ADD GRILLED CHICKEN 6 / WILD CAUGHT SHRIMP 9

## FROM THE SEA

HALIBUT STEAK Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade	32
LOBSTER LINGUINI Whole lobster sautéed with cherry tomatoes and linguini in a brandy infused tomato sauce topped with grated feta and fresh basil	40
SWORDFISH SOUVLAKI Charcoal grilled with tomatoes, onions, peppers, ladolemono and capers	31
YELLOWFIN TUNA Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond skordalia	35
MIXED SEAFOOD ORZO PEI mussels, clams, wild caught shrimp, sautéed calamari, roasted tomato sauce, orzo, grated feta, fresh basil	31
SALMON Skuna Bay 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

## 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

## 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	11
GRILLED VEGETABLES 🌿 Mint yogurt	11
FRIED POTATOES 🌿 Greek oregano	9
SPINACH RICE Rice sautéed with spinach, leeks and fresh dill	9
ORZO 🌿 Choice of roasted tomato and feta or caramelized onion and Greek yogurt	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.

# Estia®

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

## PRIX FIXE 35

### APPETIZER *Choose One*

#### CALAMARI

Charcoal grilled with ladolemono

#### SPINACH PIE

Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough

#### ROMAINE SALAD

Chopped romaine hearts, oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing

#### GREEK SALAD + \$4

Vine ripened tomatoes, cucumbers, green peppers, red onions, olives, feta, red wine vinaigrette

#### OCTOPUS + \$5

Charcoal grilled, fava purée, pickled red onions, peppers, capers, extra virgin olive oil

### ENTRÉE *Choose One*

#### MOUSSAKA

Traditional layered casserole with seasoned ground beef, sliced eggplant, Yukon Gold potatoes and Kefalograviera béchamel

#### PASTA ALLA GRECCA

Rigatoni sautéed with roasted tomato sauce and fresh spinach topped with grated feta

#### FISH OF THE DAY

Chef's daily preparation

#### PAPOUTSAKIA

Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta

#### ORGANIC CHICKEN

Roasted leg and breast, caramelized onion and yogurt orzo, lemon thyme jus

#### LAMB CHOPS + \$12

Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled with Greek fried potatoes and tzatziki

### DESSERT *Choose One*

#### KARIDOPITA

Honey walnut cake, cinnamon syrup

#### SORBET

One scoop of locally made seasonal sorbet

#### BAKLAVA + \$2

Layered phyllo, pistachios, walnuts, caramel

No SUBSTITUTIONS, PLEASE.

### FINE SPIRIT SELECTION

2 OUNCES

### SCOTCH (SINGLE MALT SELECTION)

MACALLAN 12 YEAR	14
MACALLAN 18 YEAR	55
MACALLAN RARE CASK	60
OBAN 14 YEAR	16
GLENLIVET 12 YEAR	13
GLENLIVET 18 YEAR	20
GLENFIDDICH 12 YEAR	13
GLENFIDDICH 30 YEAR	75
GLENMORANGIE 10 YEAR	10
BALVENIE 12 YEAR	15
BALVENIE 14 YEAR CARIBBEAN CASK	17
TALISKER 10 YEAR	15
LAGAVULIN 16 YEAR	19

### OUZO

OUZO 12 KALOYANNIS	10
OUZO 7 THRAKIS	9
OUZO METAXA	8

## HANDCRAFTED COCKTAILS

MYKONOS MARGARITA Hornitos silver tequila, organic agave, jalapeño syrup, fresh pineapple and lime	13	FROSÉ Frozen Rosé wine blended with fresh fruit	12
APHRODITE AFFAIR Bulleit bourbon, muddled basil and strawberry, fresh lemon, Chartreuse torched rosemary	13	RAFINA RYE Redemption rye whiskey, St. Germain, rosemary syrup, muddled basil, fresh lemon	13
PLATO'S PUNCH Light rum, hibiscus syrup, ginger, fresh lemon and pineapple, blood orange soda	13	GREEK GIMLET Revivalist gin, Mastiha, fresh lime and mint	13
SANGRIA Housemade with fresh fruit	12	DIONYSUS House infused triple berry vodka, fresh lemon, sparkling wine	12
SPICY SPARTAN Elijah Craig bourbon, honey cayenne syrup, fresh lemon, orange zest	13	MASTIHA MULE Stoli vodka, fresh lime, ginger beer, Mastiha rinse, served in a copper mug	12

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

## WINE BY THE GLASS

### WHITE

MOSCHOFILERO Domaine Skouras, Peloponnese	13/48
ASSYRTIKO Atlantis, Santorini	14/52
RETSINA Gai'a, Ritinitis Nobilis	10/40
PINOT GRIGIO Cielo, delle Venezie, Italy	10/38
ALBARINO Ramon Bilbao, Spain	12/44
SAUVIGNON BLANC Stoneburn, Marlborough, New Zealand	12/48
WHITE BURGUNDY Domaine Chene, Mâcon, France	15/58
CHARDONNAY Backstory, California	11/44
CHARDONNAY Chalk Hill, Sonoma Coast, California	20/75

### RED

XINOMAVRO Thymiopoulos, Young Vines, Naoussa	12/46
AGIORGITIKO Saint George, Domaine Skouras, Nemea	13/48
XINOMAVRO/MERLOT/SYRAH Kir-Yianni, Imathia, Greece	15/58
PINOT NOIR Tarrica, Monterey, California	12/46
PINOT NOIR Etude 'Lyric', Santa Barbara, California	16/60
SUPER TUSCAN Conti di San Bonifacio, Italy	15/58
MALBEC Waterbrook, Washington	12/48
CABERNET SAUVIGNON Heritage, Browne Family, Washington	14/54
CABERNET SAUVIGNON B Side, Napa Valley, California	21/80

### ROSÉ & SPARKLING

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

### BEER

FULL WINE LIST AVAILABLE

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

### MOCKTAILS

SANTORINI SODA Strawberry, basil, blood orange soda	5	ROSEMARY COOLER Fresh squeezed lemonade, rosemary syrup	5
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# Happy HOUR

At the Bar and Hightops  
Monday-Friday  
4:30pm – 6:30pm  
Sunday 7pm-9pm

 INDICATES VEGETARIAN ITEMS.

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