



Estia®

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

HOT APPETIZERS

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

SALADS

GREEK 🌿 Vine ripened tomatoes, cucumbers, green peppers, red onions, olives, feta, red wine vinaigrette	16
ARUGULA 🌿 Arugula, almonds, cherry tomatoes, grated feta, balsamic vinaigrette	14

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

ROMAINE 🌿 Baby green romaine, 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	15

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	13
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 • TARAMOSALATA Carp roe and potato • SKORDALIA 🌿 Potato and garlic • 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

RAW BAR

OYSTERS 18 / 32
Chef's daily selection served with cocktail and mignonette sauces

OCTOPUS CARPACCIO 19
Thinly sliced braised octopus, cucumber, apple, radish, Kalamata olive, extra virgin olive oil, fresh lime

SASHIMI PLATE 19
Choice of Bluefin tuna with Kalamata olive or Salmon with diced cucumber and radish

LAVRAKI CEVICHE 19
Thinly sliced Mediterranean sea bass marinated in lime juice, dill, ginger, honey and Ouzo, served with sliced jalapeños, radish, cucumber and salmon roe

SHRIMP COCKTAIL 19
Four jumbo shrimp served with cocktail sauce

ESTIA GRAND PLATEAU 55
Chilled Maine lobster, jumbo shrimp, oysters, mussels and crab cocktail with traditional accoutrements

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 SPECIFIED. 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	29/lb
TSIPOURA "Royal Dorado" moist with a mild flavor, served with horta	28/lb
FAGRI Firm and flavorful Mediterranean white snapper, served with horta	38/lb
DOVER SOLE Fresh Dover Sole from Holland lightly floured and pan sautéed	48/lb
LOBSTER Fresh Maine lobster in shell grilled with ladolemono, served with Greek fried potatoes	38/lb

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

FROM THE SEA

YELLOWFIN TUNA Sesame seed encrusted sushi grade tuna grilled rare, sautéed horta, marinated beets, and almond skordalia	32
LOBSTER LINGUINI Whole lobster sautéed with cherry tomatoes and linguini in a brandy infused spicy tomato sauce topped with grated feta and fresh basil	38
SWORDFISH KEBAB Wild caught swordfish skewered with tomatoes, onions and peppers, simply grilled with ladolemono and capers	30
SHRIMP ORZO Premium shrimp sautéed with white wine, tomatoes and orzo pasta topped with grated feta	28
ORGANIC SALMON Simply grilled with ladolemono, capers and spinach rice	29
CHILEAN SEA BASS PLAKI Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, and thyme	34

FROM THE LAND

LAMB CHOPS Three lamb chops marinated in olive oil, fresh herbs and lemon, served with Greek fried potatoes and tzatziki ADD AN EXTRA LAMB CHOP 10	34
MOUSSAKA A traditional Greek casserole layered with seasoned ground beef, sliced eggplant and potatoes, topped with 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	28
PASTA A LA GRECCA 🌿 Rigatoni tossed with tomato sauce and fresh spinach topped with grated feta ADD CHICKEN 5 / SHRIMP 9	18

SIDES

HORTA 🌿 Wild wilted greens with lemon and olive oil	10
ROASTED POTATOES Oven roasted yukons 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



FEATURED COCKTAIL

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

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 HALIBUT	31
Simply grilled with ladolemono, Kefalograviera scalloped potatoes and olive tapenade	
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

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	

HAND CRAFTED COCKTAILS

RAFINA RYE	12	ESTIA MARTINI	13
Redemption rye whiskey, St. Germain, basil, fresh grapefruit and lemon juices		Philadelphia's Stateside vodka served straight up with feta stuffed olives	
SPICY SPARTAN	11	DIONYSUS	11
Elijah Craig bourbon, honey cayenne syrup, fresh lemon juice, orange zest		House infused berry vodka, fresh lemon, topped with champagne	
MASTIKA MULE	12	AEGEAN SANGRIA	11
Stoli vodka, fresh lime juice and ginger beer served in a copper mule with a Mastika rinse		Housemade with fresh fruit	
NOBLE TONIC	10	FATHER THYME	12
Junipero gin, Gai'a Retsina, fresh citrus, splash of tonic		Thyme infused Hornitos tequila, Amara liqueur, blood orange soda, fresh lime juice, thyme sprig	
		GREEK NEGRONI	12
		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
Salmon Run, Finger Lakes, New York	
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	
ALLAGASH WHITE	6
Maine	
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	11/44
Domaine Brunet, France	
PINOT NOIR	16/60
Etude 'Lyric', Santa Barbara, California	
NERO D'AVOLA	12/46
Rocco, Terre Siciliane, Italy	
SUPER TUSCAN	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

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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