

HOT MEZEDES

SOUP OF THE DAY Chef's daily preparation	8
OCTOPODI Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	20
SHRIMP SAGANAKI Wild caught Gulf shrimp sautéed with roasted tomato sauce, garlic and grated feta	17
SPANAKOPITA Leeks, scallions, spinach and feta baked in housemade phyllo dough	14
CHEESE SAGANAKI Traditional pan fried Kefalograviera cheese	15
GRILLED SHRIMP Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, fennel and radicchio salata	20
MEDITERRANEAN SARDINES Deboned and grilled with ladolemono and oregano	16

CHILEAN SEA BASS SOUVLAKI Charcoal grilled, roasted red pepper purée	18
CALAMARI Choice of fried with spicy tomato sauce or sautéed with white wine, olive oil, garlic and tomato	16
CRAB CAKE Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli	20
MUSSELS PEI mussels sautéed with Ouzo, white wine, spicy tomato sauce, grated feta, crispy pita sticks	19
KEFTEDES Lamb and feta meatballs in roasted tomato sauce	16
ESTIA CHIPS Thinly sliced zucchini and eggplant lightly fried served with tzatziki	17

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

COLD MEZEDES

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	14
BEETS Marinated red and golden beets, potato skordalia, seasoned horta	15
SPREADS PIKILIA Choose three of the following with grilled pita: • TZATZIKI Greek yogurt, cucumber, dill, garlic • HTIPITI Roasted red peppers, cayenne, feta • MELITZANOSALATA Smoked eggplant • TARAMASALATA Carp roe and potato purée • SKORDALIA Potato and garlic • FAVA Lemon and olive oil	16

SPREADS AVAILABLE INDIVIDUALLY 6

SALATES

GREEK Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	17
ARUGULA Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	16

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	31/LB
TSIPOURA "Royal Dorado" firm, mild white fish served with horta	30/LB
DOVER SOLE Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	49/LB
LOBSTER MARKET PRICE Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes	
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	47/LB

RECOMMENDED FOR TWO OR MORE

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

FROM THE LAND

LAMB CHOPS Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled with Greek fried potatoes and tzatziki	37
ADD AN EXTRA LAMB CHOP 11	
PRIME BONE-IN FILET MIGNON Charcoal broiled 14 ounce center cut, fresh thyme, 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 ALA GRECCA Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta	19
ADD GRILLED CHICKEN 6 / WILD CAUGHT SHRIMP 9	

FROM THE SEA

HALIBUT Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade	35
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	32
YELLOWFIN TUNA Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond skordalia	36
MIXED SEAFOOD ORZO PEI mussels, clams, wild caught shrimp, sautéed calamari, roasted tomato sauce, orzo, grated feta, fresh basil	32
SALMON Skuna Bay salmon charcoal grilled with ladolemono, capers and spanakorizo	31
CHILEAN SEA BASS PLAKI Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme	42

RAW BAR

SEAFOOD TOWER 85 Maine lobster, Alaskan king crab, oysters, jumbo shrimp, mussels, clams and crab cocktail, traditional accoutrements SERVES 2-4
OYSTERS 18 / 32 Chef's daily selection served with cocktail and mignonette sauces
ALASKAN KING CRAB LEGS 48/LB Steamed with drawn butter and fresh lemon
SHRIMP COCKTAIL 20 Four jumbo shrimp, cocktail sauce, fresh horseradish and lemon

SIDES

HORTA Wild wilted greens with lemon and olive oil	10
ROASTED POTATOES Greek oregano, fresh lemon	9
FRIED POTATOES Greek oregano	9
GRILLED ASPARAGUS Olive oil, feta, pickled red onion	11
GRILLED VEGETABLES Mint yogurt	11
SPANAKORIZO 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.

DUE TO THE HANDCRAFTED NATURE OF OUR KITCHEN, THERE IS RISK OF CROSS CONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTS AND/OR SOY. ITEMS HAVE NATURALLY OCCURRING PITS OR SEEDS. **NO SEPARATE CHECKS, PLEASE.**

Estia®

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

PRIX FIXE 35

AVAILABLE DAILY AFTER 4PM

APPETIZER Choose One

CALAMARI

Sautéed with white wine, olive oil, garlic and tomato

SPANAKOPITA

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

ROMAINE SALATA

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

GREEK SALATA + \$4

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

OCTOPODI + \$5

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

ENTRÉE Choose One

MOUSSAKA

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

PASTA ALA GRECCA

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

FISH OF THE DAY

Chef's choice of 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

Chef's choice of locally made sorbet

BAKLAVA + \$2

Layered phyllo, pistachios, walnuts, caramel

No SUBSTITUTIONS, PLEASE.

FINE SPIRIT SELECTION

2 OUNCE NEAT POUR

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
GLENMORANGIE 10 YEAR	10
BALVENIE 12 YEAR	15
BALVENIE 14 YEAR CARIBBEAN CASK	17
TALISKER 10 YEAR	15
LAGAVULIN 16 YEAR	19

TEQUILA

CLASE AZUL REPOSADO	24
CASAMIGOS ANEJO	18
CASAMIGOS BLANCO	16
DON JULIO 1942	25
DON JULIO REPOSADO	15
PATRON SILVER	14
MAESTRO DOBEL DIAMANTE CRISTALINA	15

HANDCRAFTED COCKTAILS

MYKONOS MARGARITA Hornitos silver tequila, organic agave, jalapeño syrup, fresh pineapple and lime	13	SPICY SPARTAN Tin Cup American whiskey, honey cayenne syrup, fresh lemon, orange zest	13
THE GREEK LAST WORD Housemade sage infused Mastiha, Luxardo, Green Chartreuse, fresh lime	13	THE BRONZE AGE Revivalist Harvest Expression gin, Contratto, clove, ginger, fresh lemon, Jerry Thomas bitters	13
SANGRIA Housemade with fresh fruit	12	MASTIHA MULE Mastiha rinse, vodka, fresh lime, ginger beer, served in a copper mug	12
OLD FASHIONED Pendleton whiskey, Roots Rakomelo, demerara syrup, Angostura bitters, orange peel	13	DIONYSUS House infused triple berry vodka, fresh lemon, sparkling wine	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	15/58
RETSINA Gai'a, Ritinitis Nobilis	10/40
PINOT GRIGIO Cielo, delle Venezie, Italy	10/38
ALBARINO Ethereo, Rias Baixas, Spain	13/50
SAUVIGNON BLANC Stoneburn, Marlborough, New Zealand	12/48
SAUVIGNON BLANC Les Chardonos, Touraine, Loire Valley, France	15/58
WHITE BURGUNDY Domaine Chene, Mâcon, France	15/58
CHARDONNAY Backstory, California	11/44
CHARDONNAY Chalk Hill, Sonoma Coast, California	20/75

RED

AGIORGITIKO Saint George, Domaine Skouras, Nemea	13/48
XINOMAVRO/MERLOT/SYRAH Kir-Yianni, Imathia, Greece	15/58
PINOT NOIR Sean Minor, Sonoma Coast	15/58
PINOT NOIR Domaine de L'Eveche, Burgundy, France	15/58
MALBEC Waterbrook, Washington	12/48
CABERNET SAUVIGNON Heritage, Browne Family, Washington	14/54
CABERNET SAUVIGNON Burnside, Lake County, California	20/75

SOMMELIER SELECTION 15/58

OUR SOMMELIER CONTINUOUSLY SEEKS TO PROCURE NEW AND UNIQUE WINES FROM AROUND THE WORLD. ASK YOUR SERVER FOR CURRENT OFFERING.

ROSÉ & SPARKLING

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

BEER

FULL WINE LIST AVAILABLE

MYTHOS Greece	7	ESTIA PILSNER Pennsylvania	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

HERBAL TEA COOLER Fresh squeezed lemonade, brewed tea, fresh mint	5	GINGER LEMON SODA Ginger ale, clove and ginger syrup, fresh lemon	5
--	---	--	---

Happy HOUR

At the Bar and Hightops

Monday-Friday

4:30pm – 6:30pm


Sunday 7pm-9pm

 INDICATES VEGETARIAN ITEMS.

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

DUE TO THE HANDCRAFTED NATURE OF OUR KITCHEN, THERE IS RISK OF CROSS CONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTS AND/OR SOY. ITEMS HAVE NATURALLY OCCURRING PITS OR SEEDS. **No SEPARATE CHECKS, PLEASE.**

 /EstiaTavernaRadnor

 @EstiaTaverna

 @EstiaTaverna