



Estia®



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

GLUTEN FREE MENU

APPETIZERS



SOUP OF THE DAY Chef's daily preparation	8
OCTOPUS 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
BEETS  Marinated red and golden beets, potato skordalia, seasoned horta	15
DOLMADES  Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki	14
GRILLED SHRIMP Jumbo wild caught shrimp charcoal grilled with ladolemono	20

SALADS

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

MUSSELS PEI mussels sautéed with Ouzo, white wine, spicy tomato sauce, garlic, grated feta	19
GRILLED CALAMARI Spicy tomato sauce and fresh lemon	16
SARDINES Deboned and grilled with ladolemono and oregano	16
MEDITERRANEAN SPREADS Choose three of the following served with vegetables: • TZATZIKI  Yogurt, cucumber, dill, garlic • HTIPITI  Roasted red peppers, cayenne, feta • MELITZANOSALATA  Roasted eggplant • TARAMASALATA  Carp roe and potato • SKORDALIA  Potato and garlic • FAVA  Lemon and olive oil	15

SPREADS AVAILABLE INDIVIDUALLY \$6 EACH

ROMAINE  Chopped romaine hearts, grated feta and Kefalograviera cheeses, creamy caper dill dressing	14
KALE  Baby kale, sliced apples, red onions, olives, cucumbers, cherry tomatoes, grated feta, Dijon sherry vinaigrette	16


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	JUMBO AFRICAN PRAWNS Sweet and firm, butterflied and grilled in shell with ladolemono	50/LB
TSIPOURA "Royal Dorado" firm, mild white fish served with horta	30/LB		
LOBSTER Fresh Maine lobster grilled in shell with ladolemono, served with grilled vegetables	MARKET PRICE		
KARAVIDES "Langoustines" a Mediterranean delicacy, sweet and succulent flavor, butterflied and grilled in shell with ladolemono	50/LB		
		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

RECOMMENDED FOR TWO OR MORE

ENTREES

YELLOWFIN TUNA Sesame seed encrusted sushi grade tuna grilled rare, sautéed horta, marinated beets, almond skordalia	36
CHILEAN SEA BASS PLAKI Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme	40
LAMB CHOPS Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled with grilled vegetables and tzatziki	36
PRIME BONE-IN FILET MIGNON Charcoal broiled 14 ounce center cut, fresh thyme, grilled vegetables	54
PAPOUTSAKIA  Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	19
ORGANIC CHICKEN Roasted leg and breast, grilled vegetables, lemon thyme jus	29
SWORDFISH SOUVLAKI Charcoal grilled with tomatoes, onions and peppers, ladolemono and capers	32
SALMON Skuna Bay salmon charcoal grilled with ladolemono, capers and spinach rice	31

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
SPINACH RICE Rice sautéed with spinach, leeks and fresh dill	9

MOCKTAILS

SANTORINI SODA Strawberry, basil, club soda	5
ROSEMARY COOLER Fresh squeezed lemonade, rosemary syrup	5

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 45/LB Lemon, olive oil, Dijon aioli
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, cocktail sauce, fresh horseradish

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 Ramon Bilbao, Spain	12/44
WHITE BURGUNDY Domaine Chene, Mâcon, France	15/58
SAUVIGNON BLANC Stoneburn, Marlborough, New Zealand	12/48
CHARDONNAY Backstory, California	11/44
CHARDONNAY Chalk Hill, Sonoma Coast, California	20/75

RED

XINOMAVRO Thymiopoulos, Young Vines, Naoussa	12/46
XINOMAVRO/MERLOT/SYRAH Kir-Yianni, Imathia, Greece	15/58
AGIORGITIKO Saint George, Domaine Skouras, Nemea	13/48
PINOT NOIR Tarrica, Monterey, California	11/44
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
PROSECCO Ca' Furlan, Veneto	11/44
ROSÉ (XINOMAVRO/CABERNET) Apla, Drama, Greece	13/52
SPARKLING ROSÉ Croix de Roche, Bordeaux, France	13/50

 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

DAILY SPECIALS

MONDAY SCALLOPS SANTORINI

32
Three jumbo scallops wrapped in kataifi phyllo, pan seared with white wine and diced tomatoes, finished with balsamic reduction

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, served with Kefalograviera scalloped potatoes and olive tapenade

THURSDAY SHORT RIBS

28
Red wine braised short ribs served over carrot mashed potatoes and grilled asparagus

FRIDAY MIXED SEAFOOD LINGUINI

29
Fresh mussels, shrimp and calamari sautéed in a spicy tomato sauce topped with grated

OUZO

OUZO 12 KALOYANNIS

10 OUZO 7 THRAKIS

8

OUZO MTLINI

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

MOCKTAILS

STRAWBERRY BASIL SODA

5

Fresh strawberry, basil, simple syrup and club soda

HERBAL TEA COOLER

5

Iced tea, fresh squeezed lemonade, fresh mint

HAND CRAFTED COCKTAILS

RAFINA RYE

Redemption rye whiskey, St. Germain, basil, fresh grapefruit and lemon juices

12

SPICY SPARTAN

Elijah Craig bourbon, honey cayenne syrup, fresh lemon juice, orange zest

11

MASTIKA MULE

Stoli vodka, fresh lime juice and ginger beer served in a copper mule with a Mastika rinse

12

GREEK TONIC

Junipero gin, Retsina, fresh citrus and a splash of tonic

10

APOLLO MARTINI

Philadelphia's Stateside vodka served straight up with feta stuffed olives

13

DIONYSUS

House infused berry vodka, fresh lemon, topped with sparkling wine

11

AEGEAN SANGRIA

Housemade with fresh fruit

11

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

9/36

RIESLING

Salmon Run, Finger Lakes, New York

12/44

ALBARINO

Ramon Bilbao, Spain

12/44

BORDEAUX BLANC

Chateau de Matards, Bordeaux, France

12/44

SAUVIGNON BLANC

Stoneburn, Marlborough, New Zealand

12/48

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

PINOT NOIR

Domaine Brunet, France

11/44

PINOT NOIR

Etude 'Lyric', Santa Barbara, California

16/60

NERO D'AVOLA

Rocco, Terre Siciliane, Italy

12/46

SUPER TUSCAN

Conti di San Bonifacio, Italy

15/58

MALBEC

Waterbrook, Washington

12/48

COTES DU RHONE

Les Planes des Moines, France

12/48

CABERNET SAUVIGNON

Heritage, Browne Family, Washington

14/54

CABERNET SAUVIGNON

B Side, Napa Valley, California

21/80

ROSÉ & SPARKLING

CHAMPAGNE

Veuve Cliquot, NV (375 ml)

25/65

PROSECCO

Ca' Furlan, Veneto

11/44

ROSE OF AGIORGITIKO

Gai'a 14-18, Greece

13/52

FULL WINE LIST AVAILABLE

BEER

COORS LIGHT

Golden, Colorado

4

STELLA ARTOIS

Belgium

6

OMMEGANG WITTE

Cooperstown, New York

7

CORONA

Mexico

5

YUENGLING

Pottsville, Pennsylvania

4

BUCKLER, NA

Netherlands

4

YARDS LOVE STOUT

Philadelphia, Pennsylvania

6

SWEETWATER IPA DRAFT

Atlanta, Georgia

7

SEASONAL DRAFT

Please ask your server for details

7

LOCAL DRAFT

Please ask your server for details

7

STAFF SELECTION DRAFT

Please ask your server for details

MP

STAFF SELECTION BOTTLE

Please ask your server for details

MP


happy HOUR


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


Enjoy half price appetizers and drink specials

 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

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