

GLUTEN FREE MENU

MEZEDES

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| SOUP OF THE DAY Chef's daily preparation | 8 | MUSSELS PEI mussels sautéed with Ouzo, white wine, spicy tomato sauce, garlic, grated feta | 19 |
| OCTOPODI Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil | 20 | CALAMARI Sautéed with white wine, olive oil, garlic and tomato | 16 |
| SHRIMP SAGANAKI Wild caught Gulf shrimp sautéed with roasted tomato sauce, garlic and grated feta | 17 | MEDITERRANEAN SARDINES Deboned and grilled with ladolemono and oregano | 16 |
| BEETS  Marinated red and golden beets, potato skordalia, seasoned horta | 15 | SPREADS PIKILIA Choose three of the following served with vegetables: | 15 |
| DOLMADES  Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki | 14 | • TZATZIKI  Yogurt, cucumber, dill, garlic | |
| GRILLED SHRIMP Jumbo wild caught shrimp charcoal grilled with ladolemono, fennel and radicchio salata | 20 | • HTIPITI  Roasted red peppers, cayenne, feta | |
| | | • MELITZANOSALATA  Roasted eggplant | |
| | | • TARAMASALATA  Carp roe and potato | |
| | | • SKORDALIA  Potato and garlic | |
| | | • FAVA  Lemon and olive oil | |

SPREADS AVAILABLE INDIVIDUALLY 6

SALATES


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| GREEK  Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette | 17 | ROMAINE  Chopped romaine hearts, grated feta and Kefalograviera cheeses, creamy caper dill dressing | 14 |
| ARUGULA  Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette | 16 | 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.

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| 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 | | |
| | | 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 |

ENTREES

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| 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 | 42 |
| LAMB CHOPS Charcoal grilled marinated in olive oil, fresh herbs and lemon, served with grilled vegetables and tzatziki ADD AN EXTRA LAMB CHOP 11 | 37 |
| 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 spanakorizo | 31 |

SIDES

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| 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 |
| SPANAKORIZO Rice sautéed with spinach, leeks and fresh dill | 9 |

MOCKTAILS

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

RAW BAR

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| 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 |

WINE BY THE GLASS

WHITE

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| 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 |
| WHITE BURGUNDY Domaine Chene, Mâcon, France | 15/58 |
| SAUVIGNON BLANC Stoneburn, Marlborough, New Zealand | 12/48 |
| SAUVIGNON BLANC Les Chardonos, Touraine, Loire Valley, France | 15/58 |
| CHARDONNAY Backstory, California | 11/44 |
| CHARDONNAY Chalk Hill, Sonoma Coast, California | 20/75 |

RED

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| XINOMAVRO/MERLOT/SYRAH Kir-Yianni, Imathia, Greece | 15/58 |
| AGIORGITIKO Saint George, Domaine Skouras, Nemea | 13/48 |
| PINOT NOIR Sean Minor, Sonoma Coast, California | 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 |

ROSÉ & SPARKLING

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

 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.**