



Estia®



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






GLUTEN FREE MENU

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
BEETS  Marinated red and golden beets, skordalia, horta	13
DOLMADES  Valencia rice, pine nuts, currants, fennel and dill stuffed in grape leaves served with tzatziki	13
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

MUSSELS PEI mussels sautéed with Ouzo, white wine, spicy marinara, garlic, grated feta	18
GRILLED CALAMARI Fresh calamari charcoal grilled served with spicy marinara and lemon	15
SARDINES Deboned and grilled with ladolemono and parsley	15
MEDITERRANEAN SPREADS Choose three of the following served with vegetables:	14
• 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	

SPREADS ARE ALSO AVAILABLE INDIVIDUALLY \$5 EACH

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 INSTRUCTED. 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
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 parsley purée and grilled vegetables	37/lb
LOBSTER Fresh Maine lobster in shell grilled with ladolemono, served with grilled vegetables	38/lb

ENTREES

YELLOWFIN TUNA Sesame seed encrusted sushi grade tuna grilled rare, sautéed horta, marinated beets, and almond skordalia	33
CHILEAN SEA BASS PLAKI Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme	34
LAMB CHOPS Three lamb chops marinated in olive oil, fresh herbs and lemon, served with grilled vegetables and tzatziki ADD AN EXTRA LAMB CHOP 10	35
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 with grilled vegetables	28
SWORDFISH KEBAB Wild caught swordfish skewered with tomatoes, onions and peppers, simply grilled with ladolemono and capers	30
ORGANIC SALMON Simply grilled with ladolemono, capers and spinach rice	29

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

MOCKTAILS

WATERMELON BASIL SODA Fresh watermelon, basil, simple syrup and club soda	5
HERBAL TEA COOLER Iced tea, fresh squeezed lemonade, fresh mint	5
GINGER LIME SODA Fresh lime juice, ginger simple syrup, club soda	5

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
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

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 Kreusch, Rheinessen, Germany	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 Tarrica, Monterey, California	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

 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



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 feta	
SATURDAY LAMB SHANK	31
Slow braised lamb shank served on the bone with tomatoes and orzo topped with grated feta	
SUNDAY LAMB STEFADO	29
Greek Lamb stew stewed with cippolini onions	

OUZO

OUZO 12 KALOYANNIS	10
OUZO 7 THRAKIS	8
OUZO MTILINI	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

STRAWBERRY BASIL SODA	5
Fresh strawberry, 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	APOLLO 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 sparkling wine	
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	
GREEK TONIC	10		
Junipero gin, Retsina, fresh citrus and a splash of tonic			

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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	
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Rocco, Terre Siciliane, Italy	
SUPERTUSCAN	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	

ROSÉ & SPARKLING

CHAMPAGNE	25/65	ROSE OF AGIORGITIKO	13/52
Veuve Cliquot, NV (375 ml)		Gai'a 14-18, Greece	
PROSECCO	11/44		
Ca' Furlan, Veneto			

FULL WINE LIST AVAILABLE

BEER

COORS LIGHT	4	YARDS LOVE STOUT	6
Golden, Colorado		Philadelphia, Pennsylvania	
STELLA ARTOIS	6	SWEETWATER IPA DRAFT	7
Belgium		Atlanta, Georgia	
OMMEGANG WITTE	7	SEASONAL DRAFT	7
Cooperstown, New York		Please ask your server for details	
CORONA	5	LOCAL DRAFT	7
Mexico		Please ask your server for details	
YUENGLING	4	STAFF SELECTION DRAFT	MP
Pottsville, Pennsylvania		Please ask your server for details	
BUCKLER, NA	4	STAFF SELECTION BOTTLE	MP
Netherlands		Please ask your server for details	

happy HOUR

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

Enjoy half price appetizers and drink specials

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