

Estia®

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

MEZEDES

AVGOLEMONO GF Traditional egg and lemon chicken soup with rice	9	FRIED CALAMARI Served with spicy marinara	19	BEETS GF V Marinated red and golden beets, red onion, potato skordalia	15
SPANAKOPITA V Leeks, scallions, dill, spinach and feta baked in house made phyllo dough	15	CRAB CAKE Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli	26	ESTIA CHIPS V Thinly sliced zucchini and eggplant lightly fried served with tzatziki	19
CHEESE SAGANAKI Traditional pan fried Kefalograviera cheese	18	TUNA TARTARE Diced yellowfin tuna over avocado, soy honey dressing, crispy pita chips	23	DOLMADES GF V Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki	16
GREEK MEATBALLS Lamb meatballs stuffed with feta in marinara	16	MUSSELS * PEI mussels sautéed in roasted tomato sauce with grated feta topped with crispy pita sticks	21	SPREADS PIKILIA * Choose three of the following with grilled pita:	19
GRILLED SHRIMP GF Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, garnished with shaved fennel.	23	OCTOPODI GF Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	24	• TZATZIKI Greek yogurt, cucumber, dill, garlic V	
		SHRIMP SAGANAKI GF Wild caught Gulf shrimp sautéed in roasted tomato sauce with grated feta	20	• HTIPITI Roasted red peppers, cayenne, feta V	
				• MELITZANOSALATA Smoked eggplant V	
				• FAVA Split pea purée with diced red onion V	

Spreads available individually 8

SALATES

CLASSIC GREEK GF V Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	19	ROMAINE * V Chopped romaine hearts, house made oregano croutons, grated feta & Kefalograviera cheeses, creamy caper dill dressing	16	ADD TO ANY SALAD	
ROKA GF V Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	17			Grilled Chicken	8
				Wild Caught Shrimp	11
				Grilled Salmon	12
				Yellowfin Tuna	12

WHOLE FISH SELECTIONS

ESTIA SOURCES ONLY THE FRESHEST FISH FROM GREECE AND AROUND THE WORLD. WHOLE FISH ARE CHARCOAL GRILLED WITH LADOLEMONO, CAPERS AND OREGANO. 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 GF European sea bass, flaky, mild white fish served with spinach rice	36/lb	KARAVIDES GF "Langoustines" a Mediterranean delicacy, and succulent flavor, butterflied and grilled in shell with ladolemono	55/lb
TSIPOURA GF "Royal Dorado," firm, mild white fish served with spinach rice	35/lb	JUMBO AFRICAN PRAWNS GF Sweet and firm, butterflied and grilled in shell with ladolemono	54/lb
DOVER SOLE Lightly floured and pan sautéed, this Dutch is mildly sweet and flaky	54/lb	LOBSTER * Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes	46/lb

RAW BAR

SEAFOOD TOWER GF	76
Fresh lobster, oysters, jumbo shrimp, mussels and crab cocktail, traditional accoutrements NO SUBSTITUTIONS PLEASE	
OYSTERS GF	19 / 36
Chef's daily selection served with cocktail and mignonette sauces	
SHRIMP COCKTAIL GF	22
Four jumbo shrimp, cocktail sauce, fresh horseradish and lemon	

V-VEGETARIAN

GF-GLUTEN FREE

* CAN BE MODIFIED GF

FROM THE LAND

LAMB CHOPS * Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes & tzatziki	43
ADD AN EXTRA LAMB CHOP 15	
ORGANIC CHICKEN GF Confit leg and breast, caramelized onion & yogurt orzo, lemon thyme jus	33
LAMB SHANK Red wine braised lamb shank on the bone with roasted tomato sauce & grated feta	37
PRIME NEW YORK STRIP GF 14 ounce charcoal grilled with fresh thyme and grilled vegetables	56
MOUSSAKA Traditional layered casserole with ground beef, potatoes, sliced eggplant & Kefalograviera bechamel	24
PAPOUTSAKIA GF V Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	22
PASTA ALA GRECCA V Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta	22
ADD GRILLED CHICKEN 8 / WILD CAUGHT SHRIMP 12	

FROM THE SEA

HALIBUT GF Charcoal grilled with ladolemono, capers, vegetable souvlaki, Kalamata olive tapenade	39
LOBSTER LINGUINI Fresh lobster, deshelled and sautéed, with cherry tomatoes and linguini, in a brandy infused tomato sauce; topped with grated feta and fresh basil	44
TUNA Grilled sesame encrusted tuna, served rare, with sautéed spinach, marinated beets, & almond skordalia	40
MIXED SEAFOOD ORZO Wild caught Gulf shrimp, calamari and mussels sautéed in roasted tomato sauce with orzo, grated feta & fresh basil	39
FAROE ISLAND SALMON GF Charcoal grilled Faroe Island salmon served with ladolemono, capers, & spanakorizo	34
CHILEAN SEA BASS PLAKI GF Oven baked with carrots, onions, tomatoes, peppers, potatoes, capers & thyme, tomato sauce	46
SWORDFISH SOUVLAKI GF Charcoal grilled with tomatoes, onions, peppers, ladolemono & capers	36

SIDES

ROASTED POTATOES GF V Greek oregano, fresh lemon	10
FRIED POTATOES Greek oregano	10
GRILLED VEGETABLES GF V Basil yogurt, fresh mint	12
SPANAKORIZO GF Rice sautéed with spinach, leeks & fresh dill	10
ORZO Choice of roasted tomato & feta, or caramelized onion & Greek yogurt	10

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 CROSSCONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTS AND/OR SOY. ITEMS HAVE NATURALLY OCCURRING PITSOR SEEDS. PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR RESTRICTIONS. AGRATUITY OF 20% MAY BE ADDED AT MANAGERS DISCRETION. MAXIMUM OF 4 CREDIT CARDS PER TABLE. NO SEPARATE CHECKS, PLEASE.

PRIX FIX 40

APPETIZER Choose One

FRIED CALAMARI

Spicy marinara, fresh lemon

AVGOLEMONO

Traditional egg and lemon soup with rice

ROMAINE SALATA v

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

CLASSIC GREEK SALATA v + \$6 Supplement

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

OCTOPODI + \$6 Supplement

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, Kefalograviera béchamel

PASTA ALA GRECCA v

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

ORGANIC CHICKEN

Roasted leg and breast, caramelized onion and yogurt orzo, lemon thyme jus

LAVRAKI + \$6 Supplement

European sea bass grilled and fileted with ladolemono, capers and oregano, served with spanakorizo

LAMB CHOPS + \$15 Supplement

Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki

DESSERT Choose One

GREEK YOGURT

Thyme honey and chopped almonds

SORBET v OR GELATO

Chef's choice of locally made sorbet

BAKLAVA + \$2 Supplement

Layered phyllo, pistachios, walnuts, caramel

WE KINDLY DECLINE SUBSTITUTIONS
ON THE PRIX FIXE MENU

FINE SPIRIT SELECTION

SCOTCH (SINGLE MALT SELECTION)

THE MACALLAN SHERRY OAK 12 YEAR	22
THE MACALLAN SHERRY OAK 18 YEAR	50
OBAN 14 YEAR	22
GLENLIVET 12 YEAR	15
GLENFIDDICH 15 YEAR	18
BALVENIE DOUBLEWOOD 12 YEAR	16
GLENMORANGIE 10 YEAR	15
LAGAVULIN 16 YEAR	25
LAPHROAIG 10 YEAR	16

BOURBON & RYE

ANGEL'S ENVY	18
BASIL HAYDEN'S	16
BLANTON'S WHEN AVAILABLE	18
BOOKERS	20
BUFFALO TRACE	13
WOODFORD RESERVE	15
HIGH WEST DOUBLE RYE	14
BULLEIT RYE	14
WILLET RYE	17

SIGNATURE COCKTAILS

ERIS MULE	15	ARGUS OLD FASHIONED	17
Chai infused Tito's vodka, ginger beer and fresh lime		Cooperstown select straight rye, black walnut bitters with a honey simple syrup. Orange twist and Luxardo Marachino cherry	
APATE	16	DIONYSUS	13
Bluecoat gin, vermouth, date simple syrup. Dash of Angosturo bitters		House-infused berry vodka, fresh lemon topped with sparkling wine	
KERES MARGARITA	16	SANGRIA	11
Jalapeño infused El Jimador tequila, blood orange puree, agave, fresh lime with a pink Himalayan salt rim		Seasonal house made selection with wine, fruit and liquor	

WHITE WINE

ASSYRTIKO/ATHIRI	17/66	RIESLING	11/42
Atlantis White, Santorini, Greece		Lamoreaux landing, NY	
ASSYRTIKO	13/50	CHARDONNAY	12/46
Stamnaki, Peloponnese, Greece		Saveurs du Temps, France	
MOSCHOFILERO	12/46	CHARDONNAY	17/66
Stamnaki, Peloponnese, Greece		Eshcol Napa Valley, California	
RETSINA	10/38	SAUVIGNON BLANC	13/50
Markou Estate, Attiki, Greece		Mount Fishtail, New Zealand	
MALAGOUSIA	15/58	PINOT GRIGIO	11/42
Dom Zafeirakis, Thessalia, Greece		Alverdi, Italy	

RED WINE

AGIORGITIKO/CABERNET	12/46	PRIMITIVO	13/50
Buketo Macedonia, Greece		Saseo Altemura, Italy	
LIATIKO	12/46	CABERNET SAUVIGNON	14/56
Douloufakis, Crete, Greece		Twenty Acres, CA	
BORDEAUX	13/50	CABERNET SAUVIGNON	20/78
Chateau Gillet, France		Mettler Family Vineyards, CA	
PINOT NOIR	15/60	MALBEC	13/50
Jigsaw, Willamette Valley, Oregon		Bodega Benegas Estate, Mendoza, Argentina	
		SUPER TUSCAN	16/62
		Cantina Peppucci, Italy	

ROSÉ & SPARKLING

RHONE BLEND	13/50	PROSECCO	12/46
Vignoble Francois Boyer, France		Cuvee Giuliana, Italy	
ROSATO	13/50	BLANC DE BLANCS	13/52
Ippolito, Italy		De Perriere, France	
LIMNIONA ROSE	12/44	BRUT ROSE	12/46
Dom Zafeirakis Macedonia, Greece		Domaine Bousquet, Argentina	

BEER BOTTLED

MILLER LITE	6	VICTORY BREWING CLOUD WALKER IPA	8
Milwaukee, WI		Downingtown, PA	
CORONA	7	DOUBLE NICKLE PILSNER	7
Mexico		Pennsauken, NJ	
YUENGLING	6	STELLA ARTOIS	8
Pottsville, PA		Leuven, Belgium	
STELLA ARTOIS	8	SPELLBOUND IPA	7
Leuven, Belgium		Mount Holly, NJ	
CAPE MAY BREWING-CAPE MAY THE GROVE OR		TONewood BREWING POOLSIDE LAGER	7
KEY LIME CORROSION CANS	6	Oaklyn NJ	
Cape May, NJ			
HEINEKEN 0 N/A	6	Ask your server for our seasonal draft selection	
The Netherlands			

MOCKTAILS AND ALCOHOL FREE

GRECIAN ROSE	6	SANTORINI SODA	6
Grapefruit juice, fresh mint, blood orange, club soda		Club soda, cucumber, simple syrup, fresh mint	
FAUX SPRITZ	10	Non-alcoholic Rose AZZENTA \$35 BTB	
DHOS Bittersweet Apertif, Azzenta sparkling, club soda		Non-alcoholic Sparkling AZZENTA \$42	

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