

TAKEOUT & DELIVERY

MEZEDES

AVGOLEMONO Traditional egg and lemon chicken soup with rice	8
OCTOPUS Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	19
SPINACH PIE Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough	15
GRILLED SHRIMP Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono	19
CHEESE SAGANAKI an fried traditional kefalograviera cheese with lemon	14

FRIED CALAMARI Spicy marinara, fresh lemon	15
CRAB CAKE Colossal and jumbo lump crab, grilled vegetables, Dijon aioli	19
ESTIA CHIPS Thinly sliced eggplant and zucchini lightly fried served with tzatziki	16
SALMON TARTARE Shallot, chili pepper, cilantro, fresh lime, crispy potato chips	19
TUNA TARTARE Sushi grade tuna served over avocado in a soy cucumber honey dressing with fried pita	19

DOLMADES Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki	13
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MEDITERRANEAN SPREADS Choose three of the following with grilled pita: • TZATZIKI Greek yogurt, cucumber, dill, garlic • HTIPITI Roasted red peppers, cayenne, feta • MELITZANOSALATA Smoked eggplant • FAVA Lemon and olive oil	15
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SPREADS AVAILABLE INDIVIDUALLY **6**

SALATES

CLASSIC GREEK Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	16
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ROMAINE Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing	13
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ROKA Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	14
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ADD TO ANY SALAD

GRILLED CHICKEN	6
WILD CAUGHT SHRIMP	9
GRILLED SALMON	9

LIGHT FARE

CHICKEN SOUVLAKI Charcoal grilled chicken skewers with peppers and onions, grilled pita, Greek fried potatoes and tzatziki	20
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CRAB CAKE BURGER Colossal and jumbo lump crab cake on toasted brioche with lettuce, tomato and Dijon aioli, Greek fried potatoes	22
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FAMILY STYLE SERVES 3-4

PACKAGE 1 (1) MEDITERRANEAN SPREADS WITH GRILLED PITA AND VEGGIES (TZATZIKI, HTIPITI, MELITZANOSALATA) (1) ROMAINE SALATA AND (1) FRIED CALAMARI ORGANIC CHICKEN (2 HALF CHICKENS) GRILLED SALMON (4 FILLETS)	120
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PACKAGE 2 (1) MEDITERRANEAN SPREADS WITH GRILLED PITA AND VEGGIES (TZATZIKI, HTIPITI, MELITZANOSALATA) (1) ROMAINE SALATA AND (1) OCTOPODI ORGANIC CHICKEN (2 HALF CHICKENS) LAVRAKI (2 WHOLE FISH) (1) GRILLED VEGETABLES, (1) SPANAKORIZO, (1) ROASTED POTATO	160
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PACKAGE 3 (1) MEDITERRANEAN SPREADS WITH GRILLED PITA AND VEGGIES (TZATZIKI, HTIPITI, MELITZANOSALATA) (1) CLASSIC GREEK SALATA AND (1) OCTOPODI LAVRAKI AND LAMB CHOPS (2 WHOLE FISH AND 6 CHOPS) (1) GRILLED VEGETABLES, (1) SPANAKORIZO, (1) ROASTED POTATO	200
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ALL FAMILY STYLE PACKAGES INCLUDE BREAD & HUMMUS

NO SUBSTITUTIONS, PLEASE.

HALF PANS SERVES 4-5

SHRIMP ORZO GULF SHRIMP SAUTÉED WITH ROASTED TOMATO SAUCE, ORZO AND FETA	110
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SALMON CHARCOAL GRILLED WITH LADOLEMONO AND CAPERS PASTA ALA GRECCA RIGATONI SAUTÉED WITH ROASTED TOMATO SAUCE, SPINACH AND FETA	130
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LAVRAKI MEDITERRANEAN SEA BASS GRILLED WITH LADOLEMONO AND CAPERS SWORDFISH SOUVLAKI CHARCOAL GRILLED WITH TOMATOES, PEPPERS AND ONIONS, LADOLEMONO AND CAPERS	140
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ORGANIC CHICKEN CHOPPED ROMAINE HEARTS, OREGANO CROUTONS, GRATED FETA, CREAMY CAPER DILL DRESSING	30
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CLASSIC GREEK SALATA VINE RIPENED TOMATOES, CUCUMBERS, RED ONIONS, GREEN PEPPERS, OLIVES, IMPORTED FETA, RED WINE VINAIGRETTE	50
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SIDES ROASTED OR FRIED POTATOES, GRILLED VEGETABLES, SPANAKORIZO, TOMATO FETA ORZO, OR CARAMELIZED ONION AND YOGURT ORZO	15
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A LA CARTE ENTREES

LAMB CHOPS Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki ADD AN EXTRA LAMB CHOP	37 12
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ORGANIC CHICKEN Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus	29
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MOUSSAKA Traditional layered casserole with ground beef, potatoes, sliced eggplant and Kefalograviera bechamel	21
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PAPOUTSAKIA Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	20
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PASTA ALA GRECCA Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta ADD GRILLED CHICKEN 6 / WILD CAUGHT SHRIMP 9	20
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SWORDFISH SOUVLAKI Wild caught swordfish skewer charcoal grilled with green peppers, onions, tomatoes, ladolemono and capers	32
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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	40
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SHRIMP ORZO Wild caught Gulf shrimp, roasted tomato sauce, orzo, grated feta, fresh basil	32
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SALMON Charcoal grilled with ladolemono, capers and spanakorizo	30
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LAVRAKI European sea bass, flaky, mild white fish served with spanakorizo	30
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CHILEAN SEA BASS PLAKI Oven baked with marinara, onions, capers, peppers, carrots, tomatoes, potatoes and thyme	39
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SIDES

GRILLED VEGETABLES Eggplant, zucchini, peppers, carrots and onion	10
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ROASTED POTATOES Greek oregano, fresh lemon	9
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FRIED POTATOES Greek oregano	8
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ORZO Choice of roasted tomato and feta or caramelized onion and Greek yogurt	9
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SPANAKORIZO Rice sautéed with spinach, leeks and fresh dill	9
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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, SEEDS AND BONES.

ALL ORDERS MUST BE PREPAID AT TIME OF PLACEMENT.



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