




HOT APPETIZERS

AVGOLEMONO Traditional egg and lemon chicken soup with rice	8
ESTIA CHIPS  Zucchini and eggplant lightly fried served with tzatziki	16
CALAMARI Choice of pan fried with spicy marinara OR sautéed with white wine, olive oil, garlic and tomato	15
MUSSELS PEI mussels sautéed with ouzo, white wine, marinara, fried pita sticks and a touch of feta	18
GREEK MEATBALLS Lamb meatballs stuffed with feta cheese in marinara	15
OCTOPUS Mediterranean sushi grade octopus charcoal grilled served over fava puree with pickled red onion, peppers and capers	19

SALADS






ROMAINE  Baby green romaine, creamy caper dill dressing, feta & kefalograviera cheeses and oregano croutons	13
ROKA  Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	14

SHRIMP SAGANAKI Shrimp sautéed with fresh tomato, feta and garlic	17
SPINACH PIE  Scallions, leeks, dill and feta cheese wrapped in handmade phyllo dough	13
CRAB CAKE Colossal and jumbo lump crabmeat served over Beluga lentils with dijon aioli and marinated gigandes	19
CHEESE SAGANAKI  Pan fried traditional kefalograviera cheese with lemon	14
GRILLED SHRIMP Premium quality wild white shrimp simply grilled and garnished with shaved fennel and radicchio	19
SARDINES Fresh Mediterranean sardines, deboned and grilled	15

CLASSIC GREEK  Tomato, cucumber, peppers, onions, olives and feta cheese with red wine vinaigrette	16
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ADD TO ANY SALAD:	
CHICKEN 6	SHRIMP 9
SALMON 9	TUNA 9

COLD APPETIZERS

DOLMADES  Valencia rice, pine nuts, currants, fennel and dill stuffed in grape vine leaves and served with tzatziki	13
BEETS  Roasted beets served with potato skordalia topped scallions and onions	14
TUNA TARTARE Sushi grade tuna served over avocado in a soy cucumber honey dressing with fried pita	19
SALMON TARTARE Shallot, chili pepper, cilantro, fresh lime	19
MEDITERRANEAN SPREADS Choice of three served with grilled pita:	15
•TZATZIKI  Greek yogurt, cucumber, dill, garlic	
•HTIPITI  Roasted red peppers and feta	
•MELITZANO  Smoked eggplant	
•FAVA  Yellow pea puree, lemon, olive oil	

**Spreads Available Individually 6

WHOLE FISH SELECTIONS

Estia brings in 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.

LAVRAKI Grilled Mediterranean sea bass served with spanakorizo	30/lb
DOVER SOLE Fresh Dover sole from Holland, lightly floured and pan sautéed	48/lb
KARAVIDES "Langoustines" a Mediterranean delicacy with sweet and succulent flavor	49/lb

JUMBO AFRICAN PRAWNS Butterflied and grilled	49/lb
LOBSTER Fresh Maine lobster in shell grilled with olive oil and lemon sauce served with fried potatoes	38/lb
RECOMMENDED FOR TWO OR MORE	
SALT BAKED LAVRAKI Baked whole in Mediterranean sea salt, served with parsley puree and grilled vegetables	36/lb

RAW BAR

Oyster selection varies daily. Ask your server for today's selection.

OYSTERS - half dozen/dozen Served on the half shell with cocktail and mignonette sauces	18/32
JUMBO SHRIMP COCKTAIL Four premium wild white shrimp served with cocktail sauce	19
ESTIA GRAND PLATEAU Shrimp, oysters, lobster, mussels, and crab cocktail	60

FROM THE LAND


LAMB CHOPS Three premium Australian lamb chops served with fried potatoes and tzatziki. Add an extra lamb chop \$12	37
MOUSSAKA Greek casserole layered with seasoned ground beef, sliced eggplant and potatoes, topped with béchamel	21
PRIME BONE-IN RIBEYE 16oz NY charcoal broiled served with grilled vegetables	53
ORGANIC CHICKEN Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon chicken thyme jus	29
PAPOUTSAKIA  Roasted eggplant over tomato sauce topped with shaved feta and vegetable souvlaki	20
PASTA ALA GRECCA  Rigatoni tossed with fresh spinach and tomato sauce topped with grated feta cheese. Add chicken \$6 Add shrimp \$9	20
LAMB SHANK Slow cooked lamb shank served on the bone with tomatoes, orzo, and feta cheese	32

FROM THE SEA

CHILEAN SEA BASS PLAKI Oven baked with marinara, onions, capers, peppers, carrots, tomatoes, potatoes and thyme	39
SWORDFISH KEBAB Wild swordfish grilled with tomato, onion and peppers	32
SALMON Grilled craft raised salmon served with spinach rice	30
TUNA Sesame seed crusted sushi grade tuna grilled rare served with sautéed spinach, roasted beets and almond skordalia	34
LOBSTER LINGUINI Fresh Maine lobster deshelled and served with linguini in marinara sauce topped with grated feta cheese	40
MIXED SEAFOOD ORZO Fresh mussels, clams, shrimp & calamari sautéed with orzo pasta, tomato sauce and topped with feta cheese	34
HALIBUT Simply grilled with ladolemono, served with vegetable souvlaki and olive tapenade	34

PRIX FIXE MENU

35

APPETIZER (Choose One) Soup of the day Sautéed Calamari Octopus +\$4 Romaine Salad  Classic Greek Salad  +\$3
ENTRÉE (Choose One) Fish of the Day Organic Chicken Moussaka Pasta ala Grecca  Lamb Chops +\$10
DESSERT (Choose One) Karidopita Gelato or Sorbet Baklava +\$2

SIDES

ROASTED POTATOES Oven roasted yukons with lemon and Greek oregano	9	GRILLED VEGETABLES  Served with mint yogurt	10	SPINACH RICE Fresh spinach, leeks, and dill sautéed with white rice	9
		FRIED POTATOES  Pan fried and topped with Greek oregano	8	ORZO Sautéed with tomato sauce and feta cheese	9

 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.

SIGNATURE COCKTAILS

DIONYSUS	10
House-infused berry vodka, fresh lemon, topped with sparkling wine	
SANGRIA	11
Housemade selection with wine, fruit syrup and liquor	
SOUR CHERRY MARGARITA	13
Cimarron blanco tequila, Cointreau, Greek sour cherry juice, fresh lime, sugar rim	
APPLE OF MY EYE	12
Super Cheif Bourbon, apple cider, apple butter, lemon, chocolate bitters	
CINNAMON REPOSOUR	12
Espolon reposado, cinnamon simple, lemon, mezcal mist	
FIGURE IT OUT	12
Figenza vodka, lime simple syrup, rosemary	
MYKONOS BREEZE	12
Mastiha, Yellow Chartreuse, St. Germain, agave nectar, passion fruit, lemon	

MOCKTAILS

GRECIAN ROSE	5
Grapefruit juice, mint, blood orange, club soda	
SANTORINI SODA	5
Cucumber, fresh mint, club soda	
HERBAL TEA COOLER	5
Iced tea, fresh squeezed lemonade	

BEER

DRAFT

SEASONAL (ROTATING) VICTORY HOP DEVIL	8
Downingtown, PA	
HARD CIDER (Rotating)	6
ALLAGASH WHITE	6
Portland, ME	
STELLA ARTOIS	6
Leuven, Belgium	
SPELLBOUND IPA	6
Mount Holly, NJ	

BOTTLED

ALFA	6
Greece	
CORONA	6
Mexico	
MILLER LITE	5
Milwaukee, WI	
YUENGLING LAGER	5
Pottsville, PA	
COORS LIGHT	5
Golden, CO	
BUCKLER N/A	4
Netherlands	
DOGFISH HEAD 60 MIN IPA	6
Milton, DE	
YARDS PHILADELPHIA PALE ALE	6
Philadelphia, PA	
STELLA ARTOIS	6
Leuven, Belgium	

WINE BY THE GLASS

SPARKLING WINE

PROSECCO Ruffino, Italy	10/40
BRUT ROSÉ Domaine Bousquet, Mendoza	10/40

WHITE WINE

PINOT GRIGIO Alverdi, Italy	8/32
WHITE RIOJA El Coto, Spain	10/40
ASSYRTIKO/ATHIRI Argyros Atlantis, Santorini	12/46
MOSCHOFILERO Antonopoulos, Mantinia	9/36
RETSINA Gai'a Ritinitis Nobilis, Greece	11/44
RIESLING Kung Fu Girl, Charles Smith, WA	10/40
CHARDONNAY Meiomi, CA	9/36
CHARDONNAY Stags' Leap, Napa, CA	17/68
SAUVIGNON BLANC Walnut Block, NZ	10/40
ALBARINO Paco & Lola, Galicia, Spain	11/44
VOUVRAY Marie de Beauregard, France,	14/56

WINE BY THE BOTTLE

GREEK WHITE

101 ASSYRTIKO 2018 Argyros, Santorini	68
102 ASSYRTIKO/SAUV BLANC 2018 Ktima Pavlides	48
103 ASSYRTIKO 2018 Sigalas, Santorini	75
105 ASSYRTIKO 2018 GAI'A Thalassitis, Santorini	58
106 CHARDONNAY 2016 Emphasis, Ktima Pavlidis	58
107 ROBOLA 2017 Gentilini, Cephalonia	50
108 MOSCHOFILERO 2018 Skouras, Mantinia	40
110 MALAGOUZIA 2016 Kalogeri	40

OLD WORLD WHITE

500 GAVI DI GAVI 2018 Castello Banfi, Principessa	42
501 GRECO DI TUFO 2017 Fuedi di San Gregorio	49
502 PINOT GRIGIO 2018 Santa Margherita, Italy	65
503 FALLANGHINA 2016 Rocca del Dragone, Italy	45
504 CHABLIS 2018 Joseph Drouhin, France	75
505 VERMENTINO 2018 Marchesi Antinori, Tuscany	53
506 SANCERRE , 2018 JM Crochet, Loire, France	50
509 ALBARINO 2018 Torres Pazo das Bruxas, Spain	48
510 RIESLING 2017 RK, Germany	48

OLD WORLD RED

600 CABERNET (Kosher) 2017 Tishbi, Israel	58
601 AGLIANICO 2011 Vinosia, Taurasi Riserva, Italy	82
602 BARBERA D'ALBA 2017 Viberti, Italy	45
603 BARBARESCO , 2016 La Spinetta, Bordini, Italy	115
604 BAROLO 2012 Michele Chiarlo, Tortoniano, Italy	120
605 SUPER TUSCAN 2017 Marchesi Antinori, Bruciato	63
606 ROSSO DI MONTALCINO 2016 Altesino, Italy	68
607 BRUNELLO 2013 Carpineto, Italy	110
608 CHIANTI 2015 Ruffino Santedame, Italy	55
609 RIOJA , 2014 Beronia, Spain	69
610 RIOJA , 2016 Ramon Bilbao, Spain	45
612 TEMPRANILLO 2015 Celeste, Spain	60
613 COTES DU RHONE 2017 Famille Perrin, France	40
614 PINOT NOIR 2017 Père & Fils, Burgundy, France	50
615 CHATEAUNEUF DU PAPE 2016 Chanssaud, France	75

CHAMPAGNE & SPARKLING

700 CHAMPAGNE Veuve Clicquot, France	125
701 ROSE CHAMPAGNE Veuve Clicquot, France	175

ROSÉ WINE

AGIORGITIKO Gai'a 14-18 Rose, Greece	10/40
RHONE BLEND Whispering Angel, France	14/56
ASSYRTIKO/MANDILARIA Atlantis, Santorini	11/44

RED WINE

AGIORGITIKO Skouras St. George	11/44
MAVRODAPHNE/MERLOT Antonopoulos	10/40
SYRAH/AGIORGITIKO Ktima Pavlidis Thema	15/58
XINOMAVRO Argatia Red, Greece	12/48
CABERNET SAUVIGNON Chateau St. Michele, WA	15/58
CABERNET SAUVIGNON Robert Mondavi, Napa	20/160
PINOT NOIR Angeline Reserve, CA	11/44
GARNACHA Honoro Vera, Spain	9/36
SUPER TUSCAN Conti di San Bonifacio, Italy	12/48
MERLOT Ca'Momi, Napa Valley	12/48
MALBEC Domaine Bousquet, Argentina	10/40

GREEK RED

201 AGIORGITIKO/CAB 2015 Skouras Megas Oenos	60
203 AGIORGITIKO 2017 GAI'A, Nemea	58
204 AGIORGITIKO 2015 GAI'A Estate, Koutsi, Nemea	75
206 SYRAH/XINO/MERLOT 2016 Alpha Estate	65
208 XINOMAVRO 2014 Argatia, Macedonia	60
213 XINOMAVRO/CAB/MERLOT 2016 Voyatzi, Greece	48
214 XINOMAVRO 2015 Alpha Estate Reserve, Greece	70

NEW WORLD WHITE

300 CHARDONNAY 2017 Truchard, Carneros	80
301 CHARDONNAY 2018 Broken Dreams, Napa	53
302 CHARDONNAY 2017 Baileyana, Firepeak, CA	51
303 CHARDONNAY 2016 Migration, Russian River	78
304 CHARDONNAY 2016 Nickel & Nickel, RRV	125
305 CHARDONNAY 2015 EnRoute, Russian River	120
306 SAUV BLANC 2017 Tilth, Napa Valley	52
307 SAUV BLANC 2019 Cloudy Bay, Marlborough, NZ	68
309 VIOGNIER 2016 Cristom Estate, Willamette, OR	68

NEW WORLD RED

400 CABERNET 2018 Black Stallion, Napa	66
401 CABERNET 2017 Nickel & Nickel, Napa	210
403 CABERNET 2016 Robert Mondavi, Oakville, Napa	125
404 CABERNET 2017 Cakebread, Napa	175
405 CABERNET 2017 Stags Leap ARTEMIS, Napa	145
406 CABERNET 2015 Silver Oak, Alexander Valley	195
407 RED BLEND 2014 Opus One, Napa Valley	325
408 RED BLEND NV Opus One Overture, Napa	150
412 MERLOT 2016 Hall, Napa Valley	75
413 PINOT NOIR 2016 Truchard, Carneros	65
415 PINOT NOIR 2017 Iris Vineyards, Oregon	52
416 PINOT NOIR 2015 Left Coast, Lat 45', Oregon	70
417 PINOT NOIR 2017 Illahe Estate, Willamette Val, OR	60
418 PINOTAGE 2019 Stellenbosch, South Africa	46
419 GRENACHE 2012 Latta Upland, Walla Walla, WA	85
420 PETITE SIRAH 2016 Stags Leap, Napa	90
431 MALBEC 2016 J Alberto, Patagonia, Argentina	68
439 SYRAH/ZIN 2016 Sexual Chocolate, Napa	65
440 SHIRAZ 2017 Schild, Australia	55