



MEZEDES

OCTOPODI

Charcoal grilled octopus, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil **24**

CHEESE SAGANAKI

Traditional pan fried Kefalograviera cheese **17**

GRILLED SHRIMP

Jumbo wild caught Gulf shrimp charcoal grilled with ladolemano, arugula and cherry tomatoes **21**

SPANAKOPITA MANTI

Spinach, feta, leeks, tzatziki **15**

FRIED CALAMARI

Fresh and tender calamari, lightly fried **19**

CRAB CAKE

Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli **24**

BEETS

Marinated red and golden beets, red onion, almond garlic skordalia **14**

ESTIA CHIPS

Paper thin zucchini and eggplant, lightly fried, tzatziki **19**

SPREADS PIKILIA

Choose three of the following with grilled pita **18**:

TZATZIKI Greek yogurt, cucumber, dill, garlic

HTIPITI Roasted red peppers, cayenne, feta

MELITZANOSALATA Smoked eggplant

TARAMASALATA Carp roe and potato purée

SKORDALIA Almond and garlic puree

HUMMUS Chickpea purée with olive oil

Spreads available individually **6**

RAW BAR

DUO TARTARE

Salmon, tuna, potato chips **20**

TUNA SASHIMI

Extra virgin olive oil, bee pollen, lemon, green chili paste **19**

CRISPY RICE

Tuna, avocado, olive **19**

LAVRAKI CEVICHE

Tomato, feta, gigante beans **18**

SALATES

HORIATIKI

Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette **19**

ROMAINE

Chopped romaine hearts, feta, scallions, creamy caper dill dressing **16**

ARUGULA

Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette **16**

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

Mediterranean Sea Bass - Mild & Flaky - Greece **38/lb**

BAKED IN MEDITERRANEAN SEAT SALT +6

TSIPOURA

Royal Dorado - Mild & Firm - Greece **35/lb**

KARAVIDES

Langoustines - Sweet & Succulent - Mediterranean **55/lb**

JUMBO AFRICAN PRAWNS

Tiger Prawns - Sweet & Firm - Africa **58/lb**

DOVER SOLE

Mildly Sweet & Flaky - Portugal **54/lb**

ASTAKOS

Lobster - Mildly Sweet & Firm - Maine **Market Price**

RECOMMENDED FOR TWO OR MORE

FAGRI

Mediterranean Snapper - Earthy & Firm - Greece **44/lb**

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FROM THE SEA

HALIBUT

Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade **41**

LOBSTER LINGUINI

Fresh lobster deshelled and sautéed with cherry tomatoes and linguini in a brandy infused tomato sauce topped with Calabrian chili and fresh basil **48**

TUNA

Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond garlic skordalia **41**

FAROE ISLAND SALMON

Charcoal grilled with ladolemano, capers and spanakorizo **38**

CHILEAN SEA BASS PLAKI

Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme **49**

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FROM THE LAND

LAMB CHOPS

Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki **48**
ADD AN EXTRA LAMB CHOP +15

CHICKEN

half chicken, feta brined, caramelized onion yogurt orzo **32**

LAMB SHANK

Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta **34**

PRIME NEW YORK STRIP

12 ounce center cut charcoal grilled with fresh thyme, served with grilled vegetables **58**

ARTICHOKE KEBAB

Lemon aioli, chili oil **22**

HORTA 14

ROASTED
POTATOES 11

FRIED
POTATOES 11

SPINACH
RICE 11

GRILLED
VEGETABLES 14

TOMATO &
FETA ORZO
11

Please note a 18% service charge is applied on all bills. Additional gratuity is at the discretion of each guest.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server of any food allergies.