



MEZEDES

- OCTOPODI 25 GF**
Charcoal grilled octopus, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil
- CHEESE SAGANAKI 17**
Traditional pan fried Kefalograviera cheese, served with ouzo, brandy, honey, chives
- GRILLED SHRIMP 22 GF**
Four Jumbo wild caught Gulf shrimp, charcoal grilled with ladolemano, arugula and cherry tomatoes
- SPANAKOPITA MANTI 16**
Spinach, feta, leeks, tzatziki
- FRIED CALAMARI 20**
Tender calamari, lightly fried , served with marinara and parsley aioli
- CRAB CAKE 25**
Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli

- BEETS 15 V**
Marinated red and golden beets, red onion, almond garlic skordalia
- ESTIA CHIPS 19**
Paper thin zucchini and eggplant, lightly fried, tzatziki
- SPREADS PIKILIA**
Select three of the following with grilled pita 18:

Select all five of the following with grilled pita 28:
- TZATZIKI** Greek yogurt, cucumber, dill, garlic
 - HTIPITI** Roasted red peppers, cayenne, feta
 - MELITZANOSALATA** Smoked eggplant
 - TARAMASALATA** Carp roe, salmon roe
 - SKORDALIA** Almond and garlic puree
- Spreads available individually 6

RAW BAR

- DUO TARTARE 21**
Salmon, tuna, potato chips
- TUNA SASHIMI 19 GF**
Extra virgin olive oil, bee pollen, lemon, green chili paste
- CRISPY RICE 19**
Tuna, avocado, olive relish
- LAVRAKI CEVICHE 19**
Tomato, feta, gigandes beans
- SHIRMP COCKTAIL 22 GF**
Four Jumbo wild caught Gulf shrimp, fresh horseradish, cocktail sauce

SALATES

- HORIATIKI 19 GF**
Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette
- ROMAINE 17 GF**
Chopped romaine hearts, feta, scallions, creamy caper dill dressing
- ARUGULA 17 GF**
Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette

KEBABS

- ARTICHOKE KEBAB 22 GF**
Lemon aioli, chili oil
- PRIME FILET STEAK KEBAB 37 GF**
Chimichurri, capers, harissa

WHOLE FISH SELECTIONS

Estia sources the freshest fish from Greece and beyond. Whole fish are charcoal-grilled with ladolemono, capers, and oregano. The main bone is removed, though small bones may remain. Priced per pound; weight may vary. Ask your server for details.

- LAVRAKI 38 GF**
1 LB Mediterranean sea bass, charcoal grilled, ladolemano

LAVRAKI 38/lb GF
Mediterranean Sea Bass - Mild & Flaky - Greece

TSIPOURA 36/lb GF
Royal Dorado - Mild & Firm - Greece
- DOVERSOLE 55/lb**
Mildly Sweet & Flaky - Mediterranean

JUMBO AFRICAN PRAWNS 59/lb GF
Tiger Prawns - Sweet & Firm - Africa

FAGRI 45/lb GF
Mediterranean Snapper - Slightly Sweet & Firm - Greece

FROM THE SEA

- HALIBUT 41 GF**
Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade
- LOBSTER LINGUINI 49**
Fresh lobster deshelled and sautéed with cherry tomatoes and linguini in a brandy infused tomato sauce topped with Calabrian chili and fresh basil
- TUNA 42**
Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond garlic skordalia
- FAROE ISLAND SALMON 38 GF**
Charcoal grilled with ladolemano, capers and spanakorizo
- CHILEAN SEA BASS PLAKI 49 GF**
Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme

FROM THE LAND

- LAMB CHOPS 49**
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 +15
- CHICKEN 32**
half chicken, feta brined, caramelized onion, yogurt orzo
- LAMB SHANK 35**
Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta
- PRIME NEW YORK STRIP 58 GF**
12 ounce center cut charcoal grilled with fresh thyme, served with grilled vegetables

MAINS

SIDES

- ROASTED POTATOES 11 GF**

FRIED POTATOES 11
- SPINACH RICE 11 GF**

GRILLED VEGETABLES 14 GF
- TOMATO & FETA ORZO 11**

HORTA 14 GF, V

Please note an 18% service charge is applied on all bills for front of house employees. 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.