

Estia®

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 ladolemono, 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, ladolemono

LAVRAKI 38/lb GF

Mediterranean Sea Bass - Mild & Flaky - Greece

TSIPOURA 36/lb GF

Royal Dorado - Mild & Firm - Greece

DOVER SOLE 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

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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 ladolemono, capers and spanakorizo

CHILEAN SEA BASS PLAKI 49 GF

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

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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

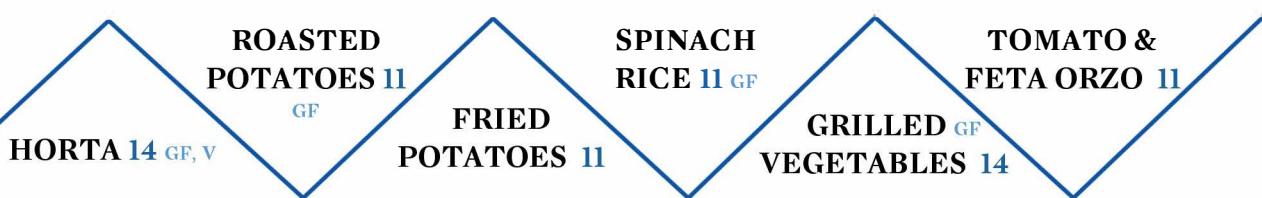
Half chicken, feta brined, caramelized onion, yogurt orzo

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



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.