



MEZEDES

- OCTOPODI** *GF*

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

Traditional pan fried Kefalograviera cheese, served with ouzo, brandy, honey **17**
- GRILLED SHRIMP** *GF*

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

Spinach, feta, leeks, tzatziki **15**
- FRIED CALAMARI**

Tender calamari, lightly fried , served with marinara and parsley aioli **20**
- 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, evoo, salmon roe

**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** *GF*

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

Tuna, avocado, olive **19**
- LAVRAKI CEVICHE** Tomato, feta, gigante beans **18**
- SHIRMP COCKTAIL (4)**

‘A la minute cocktail sauce **21**

SALATES

- HORIATIKI** *GF*

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

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

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

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** *GF*

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

**TSIPOURA** *GF*

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

**FAGRI** *GF*

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

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

**JUMBO AFRICAN PRAWNS** *GF*

Tiger Prawns - Sweet & Firm - Africa **59/lb**

MAINS SIDES

FROM THE SEA

- HALIBUT** *GF*

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** *GF*

Charcoal grilled with ladolemano, capers and spanakorizo **38**
- CHILEAN SEA BASS PLAKI** *GF*

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

1 LB Mediterranean sea bass, charcoal grilled, ladolemano **38**

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** *GF*

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

Lemon aioli, chili oil **22**

- HORTA** *GF* **14**
- ROASTED** *GF* **POTATOES 11**
- FRIED** **POTATOES 11**
- SPINACH** **RICE 11** *GF*
- GRILLED** *GF* **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.