Estia®

MEZEDES

OCTOPODI 26
Charcoal grilled octopus, fava puree, pickled red onion, holland peppers, capers, extra virgin olive oil

CHEESE SAGANAKI 18
Traditional pan fried kefalogr aviera cheese, served with ouzo, brandy, honey, chives

GRILLED SHRIMP 23
Four jumbo wild caught Gulf shrimp, charcoal grilled with ladolemano, arugula and cherry tomatoes

SPANAKOPITA MANTI 16
Spinach, feta, leeks, tzatziki

FRIED CALAMARI 21
Tender calamari, lightly fried, served with marinara and parsley aioli

CRAB CAKE 25
Colossal and jumbo lump crab, beluga lentils, marinated gigandes, dijon aioli

MUSSELS 21
PEI mussels, brandy, roasted tomato broth, grated feta, crispy pita

BEETS 16 *V*
Marinated red and golden beets, red onion, almond garlic skordalia

ESTIA CHIPS 20
Paper thin zucchini and eggplant, lightly fried, tzatziki

SPREADS PIKILIA 19 / 28
Select three OR five of the following with grilled pita:

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 7

RAW BAR

DUO TARTARE 22
Salmon, tuna, potato chips

TUNA SASHIMI 20 *GF*
Extra virgin olive oil, bee pollen, lemon, green chili paste

SHRIMP COCKTAIL 23 *GF*
Four jumbo wild caught gulf shrimp, fresh horseradish, cocktail sauce

CRISPY RICE

TUNA 20
Tuna, avocado, olive relish

FILET TARTARE 29
Prime filet tartare, trio of truffle, serrano pepper

SALATES

HORIATIKI 20 *GF*
Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette

ROMAINE 18 *GF*
Chopped romaine hearts, feta, scallions, creamy caper dill dressing

ARUGULA 18 *GF*
Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette

KEBABS

ARTICHOKE 23
Lemon aioli, chili oil

SHRIMP AND SCALLOP 34
Kalamata and tomato relish, balsamic reduction

PRIME FILET STEAK 38
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 1LB 39 *GF*
Mediterranean Sea Bass, charcoal grilled, ladolemano

LAVRAKI 39/lb *GF*
Mediterranean Sea Bass - Mild & Flaky - Greece

TSIPOURA 37/lb *GF*
Royal Dorado - Mild & Firm - Greece

DOVER SOLE 56/lb
Mildly Sweet & Flaky- Mediterranean

JUMBO AFRICAN PRAWNS 60/lb *GF*
Tiger Prawns - Sweet & Firm - Africa

FAGRI 46/lb *GF*
Mediterranean Snapper - Slightly Sweet & Firm - Greece

MAINS

FROM THE SEA

HALIBUT 42 *GF*
Charcoal grilled with ladolemono, capers, vegetable souvlaki and kalamata olive tapenade

LOBSTER LINGUINI 50
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, sauteed horta, marinated beets, almond garlic skordalia

FAROE ISLAND SALMON 39 *GF*
Charcoal grilled with ladolemano, capers and spanakorizo

CHILEAN SEA BASS PLAKI 50 *GF*
Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme

FROM THE LAND

LAMB CHOPS 36 / 66
Two/Four Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki

CHICKEN 32
Half chicken, feta brined, caramelized onion, yogurt orzo

LAMB SHANK 36
Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta

PRIME FILET MIGNON 54 *GF*
10 ounce center cut, served with mavrodaphne wine reduction, sauteed spinach, red onion

SIDES

HORTA 14 *GF, V*

ROASTED POTATOES 12 *GF*

FRIED POTATOES 12

SPINACH RICE 12 *GF*

GRILLED VEGETABLES 14 *GF*

TOMATO & FETA ORZO 12

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.