



MEZEDES

- OCTOPODI** GF
Charcoal grilled octopus, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil 25
- CHEESE SAGANAKI**
Traditional pan fried Kefalograviera cheese, served with ouzo, brandy, honey, chives 17
- GRILLED SHRIMP** GF
Four Jumbo wild caught Gulf shrimp, charcoal grilled with ladolemano, arugula and cherry tomatoes 22
- SPANAKOPITA MANTI**
Spinach, feta, leeks, tzatziki 16
- 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 25

- BEETS**
Marinated red and golden beets, red onion, almond garlic skordalia 15
- ESTIA CHIPS**
Paper thin zucchini and eggplant, lightly fried, tzatziki 19
- 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**
Salmon, tuna, potato chips 21
- TUNA SASHIMI** GF
Extra virgin olive oil, bee pollen, lemon, green chili paste 19
- CRISPY RICE**
Tuna, avocado, olive relish 19
- LAVRAKI CEVICHE**
Tomato, feta, gigante beans 19
- SHIRMP COCKTAIL** GF
Four Jumbo wild caught Gulf shrimp, fresh horseradish, cocktail sauce 22

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 17
- ARUGULA** GF
Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette 17

KEBABS

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

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
1 LB Mediterranean sea bass, charcoal grilled, ladolemano 38
- LAVRAKI** GF
Mediterranean Sea Bass - Mild & Flaky - Greece 38/lb
- TSIPOURA** GF
Royal Dorado - Mild & Firm - Greece 36/lb
- DOVER SOLE**
Mildly Sweet & Flaky - Mediterranean 55/lb
- JUMBO AFRICAN PRAWNS** GF
Tiger Prawns - Sweet & Firm - Africa 59/lb
- FAGRI** GF
Mediterranean Snapper - Slightly Sweet & Firm - Greece 45/lb

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 49
- TUNA**
Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond garlic skordalia 42
- 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

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 49
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 35
- PRIME NEW YORK STRIP** GF
12 ounce center cut charcoal grilled with fresh thyme, served with grilled vegetables 58

MAINS

SIDES

- ROASTED POTATOES** GF 11
- FRIED POTATOES** 11
- SPINACH RICE** 11 GF
- GRILLED VEGETABLES** 14 GF
- TOMATO & FETA ORZO** 11
- HORTA** 14

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.