



MEZEDES

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|--|----|--|----|---|----|
| AVGOLEMONO Traditional egg and lemon chicken soup with rice | 8 | FRIED CALAMARI Served with spicy marinara | 19 | DUO TARTARE Tuna, Salmon, avocado, served with wasabi pearls and fried pita | 22 |
| OCTOPODI Charcoal grilled octopus with red and sweet onions, dill, roasted peppers, capers, parsley | 23 | CRAB CAKE Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli | 23 | BEETS Marinated red and golden beets, red onion, almond skordalia | 14 |
| CHEESE SAGANAKI Traditional pan fried Kefalograviera cheese | 17 | SPANAKOPITA Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough | 15 | SPREADS PIKILIA Choose three of the following with grilled pita: | 18 |
| GRILLED SHRIMP Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula and cherry tomatoes | 21 | DOLMADES Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki | 16 | <ul style="list-style-type: none"> • TZATZIKI Greek yogurt, cucumber, dill, garlic • HTIPITI Roasted red peppers, cayenne, feta • MELITZANOSALATA Smoked eggplant • TARAMASALATA Carp roe and potato purée • SKORDALIA Almond and garlic | |
| SARDINES Fresh Mediterranean sardines grilled with ladolemono and oregano | 20 | ESTIA CHIPS Thinly sliced zucchini and eggplant lightly fried served with tzatziki | 20 | | |

SALATES

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| HORIATIKI Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette | 20 |
| ARUGULA Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette | 16 |

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| ROMAINE Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing | 16 |
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Spreads available individually 6

ADD TO ANY SALAD

| | | | |
|-----------------|----|--------------------|----|
| Grilled Chicken | 8 | Wild Caught Shrimp | 12 |
| Grilled Salmon | 12 | Yellowfin Tuna | 13 |

WHOLE FISH SELECTIONS

ESTIA SOURCES ONLY THE FRESHEST FISH FROM GREECE AND AROUND THE WORLD. WHOLE FISH ARE CHARCOAL GRILLED WITH LADOLEMONO, CAPERS AND OREGANO. OUR CHEFS REMOVE THE MIDDLE BONE HOWEVER SOME SMALL BONES MAY REMAIN. FISH ARE PRICED BY THE POUND; WEIGHTS MAY VARY. INQUIRE WITH YOUR SERVER.

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| LAVRAKI European sea bass, flaky, mild white fish <i>BAKED IN MEDITERRANEAN SEAT SALT +6</i> | 36/lb | DOVER SOLE Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky | 54/lb |
| TSIPOURA "Royal Dorado," firm, mild white fish | 35/lb | ASTAKOS Fresh Maine lobster grilled in shell with ladolemono | Market Price |
| KARAVIDES "Langoustines" a Mediterranean delicacy, sweet and succulent flavor, butterflied and grilled in shell with ladolemono | 58/lb | FAGRI Mediterranean white snapper with subtle earthy flavor and firm flakes, charcoal grilled with ladolemono and capers | 44/lb |
| JUMBO AFRICAN PRAWNS Sweet and firm, butterflied and grilled in shell with ladolemono | 55/lb | | |

RAW BAR

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| OYSTERS | 19/33 |
| Chef's daily selection served with cocktail and mignonette sauces | |
| SHRIMP COCKTAIL | 22 |
| Four jumbo shrimp, cocktail sauce, fresh horseradish and lemon | |

FROM THE LAND

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| LAMB CHOPS Four Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes with kefalograviera and tzatziki | 54 |
| ROASTED CHICKEN Confit leg and breast, caramelized onion and yogurt orzo, lemon thyme jus | 35 |
| LAMB SHANK Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta | 38 |
| PRIME NEW YORK STRIP 14 ounce charcoal grilled with fresh thyme, served with grilled vegetables | 60 |
| MOUSSAKA Traditional layered casserole with ground beef, potatoes, sliced eggplant and Kefalograviera bechamel | 26 |
| PAPOUTSAKIA Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta | 24 |
| PASTA ALA GRECCA Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta | 23 |

ADD GRILLED CHICKEN 7 / WILD CAUGHT SHRIMP 11

FROM THE SEA

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|---|----|
| HALIBUT Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade | 41 |
| LOBSTER LINGUINI Fresh lobster deshelled and sautéed with tomatoes, linguini, basil, garlic, marinara, and grated feta cheese | 45 |
| TUNA Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond skordalia | 41 |
| SALMON Charcoal grilled Faroe Island salmon with ladolemono, capers and spanakorizo | 37 |
| CHILEAN SEA BASS PLAKI Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme | 50 |
| SWORDFISH SOUVLAKI Charcoal grilled with tomatoes, onions, peppers, ladolemono and capers | 39 |

SIDES

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| HORTA Wild greens sautéed with lemon and olive oil | 14 |
| ROASTED POTATOES Greek oregano, fresh lemon | 11 |
| FRIED POTATOES Greek oregano and kefalograviera | 11 |
| GRILLED VEGETABLES Basil yogurt, fresh mint | 14 |
| SPINACH RICE Rice sautéed with spinach, leeks and fresh dill | 11 |
| ORZO Choice of roasted tomato and feta or caramelized onion and Greek yogurt | 11 |

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. DUE TO THE HANDCRAFTED NATURE OF OUR KITCHEN, THERE IS RISK OF CROSS CONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTS AND/OR SOY. ITEMS HAVE NATURALLY OCCURRING PITS OR SEEDS. PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR RESTRICTIONS. NO SEPARATE CHECKS, PLEASE. WE DO NOT ACCEPT DISCOVER CARDS.

Estia®

THEATER MENU 40

SIGNATURE COCKTAILS

APPETIZER Choose One

KEFTEDES

Lamb and beef meatballs stuffed with feta in marinara

SPREAD PIKILIA

Tzatziki, htipiti, and melitzanosalata served with grilled pita

SPANAKOPITA

Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough

ROMAINE SALATA

Chopped romaine hearts, oregano croutons, grated feta, creamy caper dill dressing

HORIATIKI SALATA + \$5

Vine ripened tomatoes, cucumbers, green peppers, red onions, olives, feta, red wine vinaigrette

OCTOPODI + \$7

Charcoal grilled octopus with red and sweet onions, dill, roasted peppers, capers, parsley

ENTRÉE Choose One

MOUSSAKA

Traditional layered casserole with seasoned ground beef, sliced eggplant, potatoes and Kefalograviera béchamel

SHRIMP SOUVLAKI

Grilled Shrimp, onions and cherry tomatoes served with tomato feta orzo

LAMB TRAHANA

Lamb shank served off the bone over trahana pasta with tomato and kapama, pine nuts, currants and grated feta

FISH OF THE DAY

Chef's choice of fish and side

PAPOUTSAKIA

Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta

ROASTED CHICKEN

Roasted leg and breast, caramelized onion and yogurt orzo, lemon thyme jus

LAMB CHOPS + \$15

Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki

DESSERT Choose One

KARIDOPITA

Traditional honey walnut cake

LEMON SORBET

One scoop of locally made sorbet

SALTED CARAMEL BAKLAVA +\$2

Layered phyllo, pistachios, walnuts, caramel and Feur de Sel

WE KINDLY DECLINE SUBSTITUTIONS ON THE THEATER MENU

DIONYSUS 14

Berry infused vodka, fresh lemon juice, topped with Prosecco

KAPNOS 16

Tequila, Mezcal, chipotle, pineapple, lime

GREEK OLD FASHIONED 15

Bourbon, Rakomelo, demerara, angostura bitters (SMOKED \$2)

SEASONAL SANGRIA 14

House made with fresh fruit

MELI 15

Vodka, passionfruit, honey, lemon

ALOI 15

Gin, plum, aloe vera, mint

ESTIA SPRITZ 14

Lillet, Elderflower, Prosecco, soda

POMEGRANATE MARGARITA 15

Blanco Tequila, Pomegranate Liqueur, sugar, lime

BURNT MANHATTAN 18

Bourbon, burnt brown sugar, bitters, served "perfect"

WHITE WINE

ASSYRTIKO 22/85

Atlantis White, Santorini, Greece

MOSCHOFILERO 15/58

Anastasia, Peloponnese, Greece

PINOT GRIGIO 13/48

Castelli, Delle Venezie Veneto, Italy

BORDAUEX 15/56

Chateau des Matards, France

SAUVIGNON BLANC 15/58

Rata Estate, Marlborough, New Zealand

CHARDONNAY 14/54

Cloudbreak, California

RIESLING 14/54

Prost, Mosel, Germany

RED WINE

AGIORGITIKO 19/76

Skouras, Peloponnese, Greece

RED BORDEAUX 16/62

Domaine De La Caresse, Bordeaux, France

PINOT NOIR 14/54

Alias, California

TEMPRANILLO 15/58

Faustino, Rioja, Spain

CABERNET SAUVIGNON 20/76

Liberty School, Paso Robles, California

MALBEC 14/54

San Huberto, La Rioja, Argentina

ROSÉ & SPARKLING

PROSECCO 14/54

Delle Venezie, Italy

ROSÉ 15/58

Guillaman, Gascogne, France

FULL WINE LIST AVAILABLE

BEER BOTTLED

ALFA LAGER 8.5

Greece

MICHELOB ULTRA 6

Missouri

HEINEKEN 0.0 8

Netherlands

CORONA EXTRA 6

Mexico

MILLER LITE 6

Wisconsin

YARDS PALE ALE 7

Philadelphia

ALLAGASH WHITE 8

Maine

VERGINA AMBER 7.5

Greece

MOCKTAILS

MINT PALMER 8

Fresh squeezed lemonade, brewed tea, fresh mint

CUCUMBER REFRESHER 8

Club soda, cucumber, simple syrup, lime, fresh mint

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