

MEZEDES

AVGOLEMONO 8	FRIED CALAMARI 20	BEETS 15
Traditional egg and lemon chicken soup with rice	Served with spicy marinara and parsley aioli	Marinated red and golden beets, red onion, potato skordalia
OCTOPODI 23	CRAB CAKE 24	DOLMADES 16
Charcoal grilled, pickled red onion, Holland peppers, capers, extra virgin olive oil	Colossal and jumbo lump crab, Beluga lentils, marinated Gigandes, Dijon aioli	Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki
CHEESE SAGANAKI 17	DUO TARTARE 23	SPREADS PIKILIA
Traditional pan fried Kefalograviera cheese	Diced yellowfin tuna & salmon, avocado, soy dressing with scallions, shallots, lemon juice, & chives topped with wasabi roe; crispy potato chips	Choose three of the following with grilled pita: 19 Select all five of the following with grilled pita: 28
GRILLED SHRIMP 22	SPANAKOPITA 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 Potato and garlic
Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula and cherry tomatoes	Leeks, scallions, dill, spinach and feta baked in house made phyllo dough	
SARDINES 20	ESTIA CHIPS 21	
Fresh Mediterranean sardines grilled with ladolemono and oregano	Thinly sliced zucchini and eggplant lightly fried served with tzatziki	

SALATES

HORIATIKI 20	ROMAINE 16
Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing
ARUGULA 16	
Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime	

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, SERVED FAMILY STYLE. 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.

LAVRAKI 36/lb	KARAVIDES 58/lb
European sea bass, flaky, mild white fish charcoal grilled with Ladolemono & capers.	"Langoustines" A Mediterranean delicacy, sweet and succulent in flavor; served butterflied & grilled in shell with ladolemono
TSIPOURA 35/lb	JUMBO AFRICAN PRAWNS 55/lb
"Royal Dorado," firm, mild white fish charcoal grilled with ladolemono & capers.	Sweet and firm, butterflied and grilled in shell with ladolemono
FAGRI RECOMMENDED FOR TWO OR MORE 44/lb	ASTAKOS MARKET PRICE
Mediterranean white snapper with subtle earthy flavor & firm flakes; charcoal grilled with ladolemono & capers.	Fresh Maine lobster grilled in shell with drawn butter,
DOVER SOLE 54/lb	
Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	

RAW BAR

OYSTERS 19/33

Chef's daily selection served with cocktail & mignonette sauces

SHRIMP COCKTAIL 22

Four jumbo shrimp, cocktail sauce, fresh horseradish and lemon

FROM THE LAND

LAMB CHOPS 54
Four 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
ROASTED CHICKEN 35
Confit leg and breast, caramelized onion and yogurt orzo, lemon thyme jus
LAMB SHANK 38
Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta
PRIME NY STRIP STEAK 60
Prime NY strip steak grilled with fresh thyme & grilled vegetables
MOUSSAKA 26
Traditional layered casserole with ground beef, potatoes, sliced eggplant and Kefalograviera bechamel
PAPOUTSAKIA 24
Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta
PASTA A LA GRECCA 23
Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta
ADD GRILLED CHICKEN 8 / WILD CAUGHT SHRIMP 12

FROM THE SEA

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

SIDES

HORTA 14
Wild greens sautéed with lemon and olive oil
ROASTED POTATOES 11
Greek oregano, fresh lemon
FRIED POTATOES 11
Greek oregano and kefalograviera cheese
GRILLED VEGETABLES 14
Basil yogurt, fresh mint
SPANAKORIZO 11
Rice sautéed with spinach, leeks and fresh dill
ORZO 11
Choice of roasted tomato and feta <u>OR</u> caramelized onion and Greek yogurt

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.

Estia®

BY THE GLASS

RED

AGIORGITIKO

Monograph, Peloponnese, Greece | 15/58

SANGIOVESE

Terra Viva, Marche, Italy | 14/54

PINOT NOIR

Alias, Napa, California | 14/54

CABERNET SAUVIGNON

Twenty Acres, Clarksburg, California | 14/54

CABERNET SAUVIGNON

Twenty Rows, Napa, California | 21/80

TEMPRANILLO

Faustino, Rioja, Spain | 15/58

MERLOT

Chateau Haut - Garriga, Bordeaux, France | 15/58

WHITE

ASSYRTIKO

Atlantis White, Santorini, Greece | 22/85

MOSCHOFILERO

Stamnaki, Peloponnese, Greece | 15/58

SAUVIGNON BLANC

Rai Valley, Marlborough, New Zealand | 15/58

PINOT GRIGIO

Castelli, Delle Venezie Veneto, Italy | 13/48

CHARDONNAY

Circle Creek, California | 14/54

CHARDONNAY

Deloach, Russian River Valley 19/76

COTES DE GASCOGNE BLANC

Domaine Guillaman, France | 15/58

ROSE & SPARKLING

ROSÉ

Cielo, Veneto, Italy | 14/54

PROSECCO

Canal Grando, Italy | 14/54

ALFA

Greece | 8.5

MICHELOB ULTRA

Missouri | 6

MILLER LIGHT

Wisconsin | 6

CORONA EXTRA

Mexico | 6

HEINEKEN 0.0

Netherlands | 8

YARDS PALE ALE

Philadelphia | 7

ALLAGASH WHITE

Maine | 8

STELLA ARTOIS

Belgium | 8

VICTORY ROTATING

Philadelphia | 7

MINT PALMER

Fresh squeezed lemonade, brewed tea, fresh mint | 8

CUCUMBER REFRESHER

Club soda, cucumber, simple syrup, lime, fresh mint | 8

BEER

DRAFTS

MOCKTAILS

COCKTAILS

ESTIA OLD FASHIONED



Bourbon, peach bitters, vanilla, ginger (SMOKED *\$2) | 18

XENIA



Tequila, strawberry, mint, lime | 17

MELI



Vodka, passion fruit, almond liqueur, honey, lemon | 17

SANTORINI SPRITZ



Gin, hibiscus, basil, lemon, topped with club soda | 17

DYONISUS



Berry infused vodka, fresh lemon juice, topped with Prosecco | 17

SEASONAL SANGRIA



Red wine, peach, citrus, strawberry | 15

PRIX FIXE MENU—40

APPETIZER

KEFTEDES

Lamb and beef meatballs stuffed with feta cheese in a marinara

SPREAD PIKILIA

Tzatziki, htipiti, and melitzanosalata served with grilled pita

SPANAKOPITA

Leeks, scallions, dill, spinach & feta baked in house-made phyllo dough

ROMAINE SALAD

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

HORIATIKI SALATA \$6 supplement

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

OCTOPODI \$7 supplement

Charcoal grilled, pickled red onion, capers, Holland peppers, extra virgin olive oil

ENTREE

MOUSSAKA

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

LAMB TRAHANA

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

PAPOUTSAKIA

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

DESSERT

KARIDOPITA

Honey walnut cake

LEMON

One scoop of locally made sorbet

ROASTED CHICKEN

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

FISH OF THE DAY

Chef's choice of fish and side

LAMB CHOPS \$15 supplement

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

SHRIMP SOUVLAKI

Grilled shrimp, onions and cherry tomatoes served with tomato orzo

BAKLAVA \$2 supplement

Layered phyllo, pistachios, walnuts, caramel