



MEZEDES

AVGOLEMONO Traditional egg and lemon chicken soup with rice	8	FRIED CALAMARI Served with spicy marinara	19	TUNA TARTARE Diced yellowfin tuna over avocado, soy honey dressing, crispy pita chips	21
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	SALMON TARTARE Shallot, chili pepper, cilantro, fresh lime, crispy potato chips	20
CHEESE SAGANAKI Traditional pan fried Kefalograviera cheese	17	SPANAKOPITA Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough	15	BEETS Marinated red and golden beets, red onion, potato skordalia	14
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	SPREADS PIKILIA Choose three of the following with grilled pita:	18
SARDINES Fresh Mediterranean sardines grilled with ladolemono and oregano	20	ESTIA CHIPS Thinly sliced zucchini and eggplant lightly fried served with tzatziki	20	<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 	

SALATES

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

Spreads available individually 6

ADD TO ANY SALAD

Grilled Chicken	7	Wild Caught Shrimp	11
Grilled Salmon	11	Yellowfin Tuna	11

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.

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

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

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 FILET MIGNON 12 ounce center cut charcoal grilled with fresh thyme, served with grilled vegetables	62
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

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

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.

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

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

BARBERA 13/50

Rocco, Piemonte, Italy

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

VERGINA AMBER 7.5

Greece

HEINEKEN 0.0 8

Netherlands

CORONA EXTRA 6

Mexico

MILLER LITE 6

Wisconsin

YARDS PALE ALE 7

Philadelphia

ALLAGASH WHITE 8

Maine

AMSTEL LIGHT 6

Netherlands

MOCKTAILS

MINT PALMER 8

Fresh squeezed lemonade, brewed tea, fresh mint

CUCUMBER REFRESHER 8

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

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.