



MEZEDES

AVGOLEMONO Traditional egg and lemon chicken soup with rice	8	FRIED CALAMARI Served with parsley aioli and a spicy marinara	20	DUO TARTARE Tuna, Salmon, avocado, served with wasabi pearls and potato chips	23
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	24	BEETS Marinated red and golden beets, red onion, potato skordalia	15
CHEESE SAGANAKI Traditional pan fried Kefalograviera cheese with ouzo –honey emulsion and lemon zest.	17	SPANAKOPITA Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough	16	SPREADS PIKILIA Choose three of the following with grilled pita:	19
GRILLED SHRIMP Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula and cherry tomatoes	22	DOLMADES Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki	16	• 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	
SARDINES Fresh Mediterranean sardines grilled with ladolemeno and oregano	20	ESTIA CHIPS Thinly sliced zucchini and eggplant lightly fried served with tzatziki	21		

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	ADD TO ANY SALAD	
ARUGULA Arugula, marinated red and golden beets ,almonds, manouri cheese, honey lime vinaigrette	16			Grilled Chicken 8	Wild Caught Shrimp 12
				Grilled Salmon 12	Yellowfin Tuna 13

Spreads available individually 6

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	<i>RECOMMENDED FOR TWO OR MORE</i>	
JUMBO AFRICAN PRAWNS Sweet and firm, butterflied and grilled in shell with ladolemono	55/lb	FAGRI Mediterranean white snapper with subtle earthy flavor and firm flakes, charcoal grilled with ladolemono and capers	44/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 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

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



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	MELI	15
Berry infused vodka, fresh lemon juice, topped with Prosecco		Vodka, passionfruit, honey, lemon	
KAPNOS	16	ALOI	15
Tequila, Mezcal, chipotle, pineapple, lime		Gin, plum, aloe vera, mint	
GREEK OLD FASHIONED	15	ESTIA SPRITZ	14
Bourbon, Rakomelo, demerara, angostura bitters (SMOKED \$2)		Lillet, Elderflower, Prosecco, soda	
SEASONAL SANGRIA	14	POMEGRANATE MARGARITA	15
House made with fresh fruit		Blanco Tequila, Pomegranate Liqueur, sugar, lime	
		BURNT MANHATTAN	18
		Bourbon, burnt brown sugar, bitters, served "perfect"	

WHITE WINE

ASSYRTIKO	22/85	SAUVIGNON BLANC	15/58
Atlantis White, Santorini, Greece		Rata Estate, Marlborough, New Zealand	
MOSCHOFILERO	15/58	CHARDONNAY	14/54
Anastasia, Peloponnese, Greece		Cloudbreak, California	
PINOT GRIGIO	13/48	RIESLING	14/54
Castelli, Delle Venezie Veneto, Italy		Prost, Mosel, Germany	
BORDEAUX	16/60		
Chateau des Matards, France			

RED WINE

AGIORGITIKO	19/76	TEMPRANILLO	15/58
Skouras, Peloponnese, Greece		Faustino, Rioja, Spain	
BORDEAUX	16/62	CABERNET SAUVIGNON	19/76
Domaine De La Caresse, Bordeaux, France		Sean Minor, Paso Robles, California	
PINOT NOIR	14/54	MALBEC	14/54
Alias, California		San Huberto, La Rioja, Argentina	

ROSÉ & SPARKLING

PROSECCO	14/54		
Delle Venezie, Italy			
ROSÉ	15/58		
Fiquiere, La Londe les Maures, France			

FULL WINE LIST AVAILABLE

BEER BOTTLED

ALFA LAGER	8.5	MILLER LITE	6
Greece		Wisconsin	
MICHELOB ULTRA	6	YARDS PALE ALE	7
Missouri		Philadelphia	
HEINEKEN 0.0	8	ALLAGASH WHITE	8
Netherlands		Maine	
CORONA EXTRA	6		
Mexico			

MOCKTAILS

MINT PALMER	8	CUCUMBER REFRESHER	8
Fresh squeezed lemonade, brewed tea, fresh mint		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.