



MEZEDES

AVGOLEMONO Traditional egg and lemon chicken soup with rice	8	FRIED CALAMARI Served with spicy marinara and parsley aioli	20	BEETS Marinated red and golden beets, red onion, potato skordalia	15
OCTOPODI Charcoal grilled, pickled red onion, Holland peppers, capers, extra virgin olive oil	23	CRAB CAKE Colossal and jumbo lump crab, Beluga lentils, marinated Gigandes, Dijon aioli	24	DOLMADES Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki	16
CHEESE SAGANAKI Traditional pan fried Kefalograviera cheese	17	DUO TARTARE Diced yellowfin tuna & salmon, avocado, soy dressing with scallions, shallots, lemon juice, & chives topped with wasabi roe; crispy potato chips	23	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	SPANAKOPITA Leeks, scallions, dill, spinach and feta baked in house made phyllo dough	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	16			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 European sea bass, flaky, mild white fish charcoal grilled with Ladolemono & capers.	36/lb	KARAVIDES “Langoustines” A Mediterranean delicacy, sweet and succulent in flavor; served butterflied & grilled in shell with ladolemono	58/lb
TSIPOURA “Royal Dorado,” firm, mild white fish charcoal grilled with ladolemono & capers.	35/lb	JUMBO AFRICAN PRAWNS Sweet and firm, butterflied and grilled in shell with ladolemono	55/lb
FAGRI <i>RECOMMENDED FOR TWO OR MORE</i> Mediterranean white snapper with subtle earthy flavor & firm flakes; charcoal grilled with ladolemono & capers.	44/lb	ASTAKOS MARKET PRICE Fresh Maine lobster grilled in shell with drawn butter,	
DOVER SOLE Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	54/lb		

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 Four Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki	54
ADD AN EXTRA LAMB CHOP	15
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 NY STRIP STEAK Prime NY strip steak grilled with fresh thyme & 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 A LA GRECCA Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta	23
ADD GRILLED CHICKEN 8 / WILD CAUGHT SHRIMP 12	

FROM THE SEA

HALIBUT 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 grated feta and fresh basil	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 cheese	11
GRILLED VEGETABLES Basil yogurt, fresh mint	14
SPANAKORIZO 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.

Estia®

BY THE GLASS

RED

AGIORGITIKO

Skouras, Peloponnese, Greece | 19/76

BORDEAUX

Domaine De La Caresse, Bordeaux, France | 16/62

PINOT NOIR

Alias, California | 14/54

CABERNET SAUVIGNON

Sean Minor, Paso Robles, California | 19/76

TEMPRANILLO

Faustino, Rioja, Spain | 15/58

MALBEC

San Huberto, La Rioja, Argentina | 14/54

WHITE

ASSYRTIKO

Atlantis White, Santorini, Greece | 22/85

MOSCHOFILERO

Anastasia, Peloponnese, Greece | 15/58

SAUVIGNON BLANC

Rata Estate, Marlborough, New Zealand | 15/58

PINOT GRIGIO

Castelli, Delle Venezie Veneto, Italy | 13/48

CHARDONNAY

Cloudbreak, California | 14/54

BORDEAUX BLANC

Chateau des Matards, Bordeaux, France | 16/60

RIESLING

Prost, Mosel, Germany 14/54

ROSE' & SPARKLING

ROSÉ

Fiquiere, La Londe Les Maures, France | 15/58

PROSECCO

Delle Venezie 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 BROTHERLY LOVE

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



Rosé, 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