



TAKEOUT & DELIVERY

MEZEDES

AVGOLEMONO Traditional egg and lemon chicken soup with rice	8
OCTOPODI Charcoal grilled, pickled red onion, Holland peppers, capers, extra virgin olive oil	21
FRIED CALAMARI Spicy marinara, fresh lemon	17
GRILLED SHRIMP Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono	20
CRAB CAKE Colossal and jumbo lump crab, gigante beans, lentil, and mustard aioli	21

ESTIA CHIPS Thinly sliced eggplant and zucchini lightly fried served with tzatziki	18
SPANAKOPITA Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough	15
SPREADS PIKILIA Choose three of the following with grilled pita: • TZATZIKI Greek yogurt, cucumber, dill, garlic • HTIPITI Roasted red peppers, cayenne, feta • MELITZANOSALATA Smoked eggplant	17

SPREADS AVAILABLE INDIVIDUALLY 6

SALATES

CLASSIC GREEK Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	19
ROMAINE Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing	14
ARUGULA Arugula, beets, almonds, manouri cheese, honey lime vinaigrette	16

ADD TO ANY SALAD

GRILLED CHICKEN	6
WILD CAUGHT SHRIMP	9
GRILLED SALMON	9

FAMILY STYLE SERVES 3-4

PACKAGE 1 (1) MEDITERRANEAN SPREADS WITH GRILLED PITA AND VEGGIES (TZATZIKI, HTIPITI, MELITZANOSALATA) (1) ROMAINE SALATA AND (1) FRIED CALAMARI ORGANIC CHICKEN (2 HALF CHICKENS) GRILLED SALMON (4 FILLETS) (1) GRILLED VEGETABLES, (1) SPANAKORIZO, (1) ROASTED POTATO	120
PACKAGE 2 (1) MEDITERRANEAN SPREADS WITH GRILLED PITA AND VEGGIES (TZATZIKI, HTIPITI, MELITZANOSALATA) (1) ROMAINE SALATA AND (1) OCTOPODI ORGANIC CHICKEN (2 HALF CHICKENS) LAVRAKI (2 WHOLE FISH) (1) GRILLED VEGETABLES, (1) SPANAKORIZO, (1) ROASTED POTATO	160
PACKAGE 3 (1) MEDITERRANEAN SPREADS WITH GRILLED PITA AND VEGGIES (TZATZIKI, HTIPITI, MELITZANOSALATA) (1) CLASSIC GREEK SALATA AND (1) OCTOPODI LAVRAKI AND LAMB CHOPS (2 WHOLE FISH AND 6 CHOPS) (1) GRILLED VEGETABLES, (1) SPANAKORIZO, (1) ROASTED POTATO	200

ALL FAMILY STYLE PACKAGES INCLUDE BREAD, HUMMUS AND GREEK COOKIES

NO SUBSTITUTIONS, PLEASE.

HALF PANS SERVES 4-5

SHRIMP ORZO GULF SHRIMP SAUTÉED WITH ROASTED TOMATO SAUCE, ORZO AND FETA	110
SALMON CHARCOAL GRILLED WITH LADOLEMONO AND CAPERS	130
PASTA ALA GRECCA RIGATONI SAUTÉED WITH ROASTED TOMATO SAUCE, SPINACH AND FETA	35
LAVRAKI MEDITERRANEAN SEA BASS GRILLED WITH LADOLEMONO AND CAPERS	140
SWORDFISH SOUVLAKI CHARCOAL GRILLED WITH TOMATOES, PEPPERS AND ONIONS, LADOLEMONO AND CAPERS	140
ORGANIC CHICKEN ROASTED LEG AND BREAST, LEMON THYME JUS	110
CHICKEN SOUVLAKI PER DOZEN CHARCOAL GRILLED CHICKEN SKEWERS WITH PEPPERS AND ONIONS	40
ROMAINE SALATA CHOPPED ROMAINE HEARTS, OREGANO CROUTONS, GRATED FETA, CREAMY CAPER DILL DRESSING	30
CLASSIC GREEK SALATA VINE RIPENED TOMATOES, CUCUMBERS, RED ONIONS, GREEN PEPPERS, OLIVES, IMPORTED FETA, RED WINE VINAIGRETTE	50
SIDES ROASTED OR FRIED POTATOES, GRILLED VEGETABLES, SPANAKORIZO, TOMATO FETA ORZO, OR CARAMELIZED ONION AND YOGURT ORZO	25

LIGHT FARE

CHICKEN SOUVLAKI Charcoal grilled chicken skewers with peppers and onions, grilled pita, Greek fried potatoes and tzatziki	20
MIXED SEAFOOD SOUVLAKI Charcoal grilled shrimp and swordfish skewers with tomatoes and onions served with feta tomato orzo	24
CRAB CAKE BURGER Colossal and jumbo lump crab cake on toasted brioche with lettuce, tomato, and Dijon aioli, Greek fried potatoes	22
FISH OF THE DAY Chef's choice fish and side	21

A LA CARTE ENTREES

LAMB CHOPS 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 12	47
ORGANIC CHICKEN Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus	29
MOUSSAKA Traditional layered casserole with ground beef, potatoes, sliced eggplant and Kefalograviera bechamel	21
PAPOUTSAKIA Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	21
PASTA ALA GRECCA Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta ADD GRILLED CHICKEN 6 / WILD CAUGHT SHRIMP 9	21

SWORDFISH SOUVLAKI Wild caught swordfish skewer charcoal grilled with green peppers, onions, tomatoes, ladolemono and capers	33
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	40
SHRIMP ORZO Wild caught Gulf shrimp, roasted tomato sauce, orzo, grated feta, fresh basil	35
SALMON Charcoal grilled with ladolemono, capers and spanakorizo	32
LAVRAKI European sea bass, flaky, mild white fish deboned and grilled with ladolemono, capers and oregano	31

SIDES

GRILLED VEGETABLES Eggplant, zucchini, peppers, carrots and onion	13
ROASTED POTATOES Greek oregano, fresh lemon	10
FRIED POTATOES Greek oregano	10
ORZO Choice of roasted tomato and feta or caramelized onion and Greek yogurt	10
SPANAKORIZO Rice sautéed with spinach, leeks and fresh dill	10

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

DOE 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, SEEDS AND BONES.

