

# Estia®

## 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