Dinner Restaurant Week \$60 Menu January 19th-January 19th, 2025

Estia 1405 Locust Street Philadelphia, PA 19102 215-735-7700

First Course (choice of one)

Spanakopita

Spinach pie with feta, leeks baked in homemade phyllo

Octopodi

Grilled octopus served over red and sweet onions

Mussels Saganki

PEI mussels sautéed in white wine sauce, ouzo, garlic, shallots with feta and fresh herbs Horiatiki Salata

Greek salad with tomatoes, cucumber, peppers, onions, olives and feta chees

Second Course (choice of one)

Lavraki

Choice of whole fish charcoal grilled topped with ladolemeno and capers, served with spinach

rice

Arni Paidakia

Lamb chops marinated for three days in olive oil, lemon and fresh herbs served with roasted potatoes and tzatziki

Organic Roasted Chicken

Organic roasted chicken served over orzo with caramelized onions and Greek yogurt

Papoutsakia

Roasted eggplant served over tomato sauce with skewered vegetables and feta cheese

Halibut

Charcoal grilled with ladolemono, capers, vegetable souvlaki and kalamata olive tapenade

Third Course

(choice of one)

Baklava Rolls

Traditional Baklava, rolled into cigar shape, sliced and served with vanilla gelato **Kourmo** In house made chocolate fudge rolled with tea cookies served with vanilla gelato

Estia Specialty Cocktail

Estia Sour Old Overholt Rye, lemon, lime, basil mint and triple sec