

**Dinner Restaurant Week \$60 Menu  
January 19th-February 1st, 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 cheese

**Second Course  
(choice of one)**

**Lavraki**  
Choice of whole fish charcoal grilled topped with ladolemono 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**

**Flight to Crete**  
Jim Beam Black Bourbon, Rakomelo, Amaro, Aperol and lemon juice