



MEZEDES

AVGOLEMONO Traditional egg and lemon chicken soup with rice	9	FRIED CALAMARI Served with spicy marinara	19	TUNA TARTARE Diced yellowfin tuna over avocado, soy honey dressing, crispy pita chips	23
OCTOPODI Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	24	CRAB CAKE Colossal and jumbo lump crab, Beluga lentils, marinated Gigantes, Dijon aioli	24	SALMON TARTARE Shallot, chili pepper, cilantro, fresh lime, crispy potato chips	22
SHRIMP SAGANAKI Wild caught Gulf shrimp sautéed in roasted tomato sauce, grated feta	20	SPANAKOPITA Leeks, scallions, dill, spinach and feta, baked in house made phyllo dough	16	SPREADS PIKILIA Choose three of the following with grilled pita:	19
CHEESE SAGANAKI Traditional pan fried Kefalograviera cheese	16	DOLMADES Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki	16	<ul style="list-style-type: none"> 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 FAVA Split pea purée with diced red onion HUMMUS Chickpea purée with olive oil 	
GRILLED SHRIMP Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula, cherry tomatoes	22	ESTIA CHIPS Thinly sliced zucchini and eggplant lightly fried served with tzatziki	20		
MUSSELS PEI mussels sautéed in roasted tomato sauce with grated feta topped with crispy pita sticks	21	BEETS Marinated red and golden beets, red onion, potato skordalia	16		

Spreads available individually 8

SALATES

CLASSIC GREEK Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	19	ROMAINE Chopped romaine hearts, house made oregano croutons, grated feta & Kefalograviera cheeses, creamy caper dill dressing	16	ADD TO ANY SALAD
ROKA Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	19			Grilled Chicken 8 Wild Caught Shrimp 12 Grilled Salmon 12 Yellowfin Tuna 12

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. 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 35/lb European sea bass; flaky & mild white fish served with horta	DOVER SOLE 53/lb Lightly floured & pan sautéed, this Dutch delicacy is mildly sweet and flaky
TSIPOURA 34/lb "Royal Dorado," firm, mild white fish served with horta	LOBSTER MARKET PRICE Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes
KARAVIDES 54/lb "Langoustines" A Mediterranean delicacy, sweet and succulent in flavor; served butterflied & grilled in shell with ladolemono	RECOMMENDED FOR TWO OR MORE
JUMBO AFRICAN PRAWNS 54/lb Sweet and firm; butterflied and grilled in shell with ladolemono	FAGRI 44/lb Mediterranean white snapper with subtle earthy flavor & firm flakes; charcoal grilled with ladolemono & capers, served with horta

RAW BAR

SEAFOOD TOWER 92

Fresh lobster, oysters, jumbo shrimp, mussels and crab cocktail, traditional accoutrements

PLEASE NO SUBSTITUTIONS

OYSTERS 18 / 36

Chef's daily selection served with cocktail and mignonette sauces

SHRIMP COCKTAIL 22

Four jumbo shrimp, cocktail sauce, fresh horseradish and lemon

FROM THE LAND

LAMB CHOPS 42 Three Australian lamb chops marinated in olive oil, fresh herbs & lemon, charcoal grilled served with Greek fried potatoes, & tzatziki ADD EXTRA LAMB CHOP 12
ROASTED CHICKEN 34 Confit leg and breast, caramelized onion & yogurt orzo, lemon thyme jus
LAMB SHANK 37 Red wine braised lamb shank on the bone with orzo, roasted tomato sauce & grated feta
PRIME NY STRIP STEAK 58 12 ounce center cut charcoal grilled with fresh thyme & grilled vegetables
MOUSSAKA 25 Traditional layered casserole with ground beef, potatoes, sliced eggplant, & Kefalograviera bechamel
PAPOUTSAKIA 24 Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta
PASTA ALA GRECCA 22 Rigatoni sautéed with roasted tomato sauce & spinach topped with grated feta ADD GRILLED CHICKEN 8 / WILD CAUGHT SHRIMP 12

FROM THE SEA

HALIBUT 40 Charcoal grilled with ladolemono, capers, vegetable souvlaki, & Kalamata olive tapenade
LOBSTER LINGUINI 43 Fresh lobster, deshelled and sautéed, with cherry tomatoes and linguini, in a brandy infused tomato sauce; topped with grated feta and fresh basil
TUNA 40 Grilled sesame encrusted tuna, served rare, with sautéed horta, marinated beets, & almond skordalia
MIXED SEAFOOD ORZO 38 Wild caught Gulf shrimp, calamari & mussels sautéed in roasted tomato sauce with orzo, grated feta, & fresh basil
SALMON 35 Charcoal grilled Faroe Island salmon served with ladolemono, capers, & spanakorizo
CHILEAN SEA BASS PLAKI 48 Oven baked with carrots, onions, tomatoes, green peppers, potatoes, capers & thyme, tomato sauce
SWORDFISH SOUVLAKI 37 Charcoal grilled with tomatoes, onions, peppers, & ladolemono

SIDES

HORTA 11 Wild greens sautéed with lemon & olive oil
ROASTED POTATOES 10 Greek oregano, fresh lemon
FRIED POTATOES 10 Greek oregano
GRILLED VEGETABLES 12 Basil, yogurt, fresh mint
SPANAKORIZO 10 Rice sautéed with spinach, leeks, fresh dill
ORZO 10 Choice of roasted tomato & feta or caramelized onion & Greek yogurt

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. PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR RESTRICTIONS. MAXIMUM OF 4 CREDIT CARDS PER TABLE. NO SEPARATE CHECKS, PLEASE.

PRIX FIX 40

AVAILABLE IN HOUSE ONLY
FOR PARTIES OF 6 OR LESS

APPETIZER Choose One

FRIED CALAMARI

Spicy marinara, fresh lemon

SPANAKOPITA

Leeks, scallions, dill, spinach & feta baked in house made phyllo dough

ROMAINE SALATA

Chopped romaine hearts, oregano croutons, grated feta & Kefalograviera cheeses, creamy caper dill dressing

CLASSIC GREEK SALATA + \$6 Supplement

Vine ripened tomatoes, cucumbers, green peppers, red onions, olives, feta, red wine vinaigrette

OCTOPODI + \$7 Supplement

Charcoal grilled, fava purée, pickled red onion, capers, Holland peppers, extra virgin olive oil

ENTRÉE Choose One

MOUSSAKA

Traditional layered casserole with seasoned ground beef, sliced eggplant, potatoes, Kefalograviera béchamel

PASTA ALA GRECCA

Rigatoni sautéed with roasted tomato sauce & fresh spinach topped with grated feta

PAPOUTSAKIA

Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta

ORGANIC CHICKEN

Roasted leg and breast, caramelized onion and yogurt orzo, lemon thyme jus

LAVRAKI + \$6 Supplement

European sea bass grilled and fileted with ladolemeno, capers & oregano, served with spanakorizo

LAMB CHOPS + \$13 Supplement

Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki

DESSERT Choose One

KARIDOPITA

Honey walnut cake, cinnamon syrup

SORBET

Chef's choice of locally made sorbet

BAKLAVA + \$2 Supplement

Layered phyllo, pistachios, walnuts, caramel

WE KINDLY DECLINE SUBSTITUTIONS

FINE SPIRIT SELECTION

SCOTCH (SINGLE MALT SELECTION)

THE MACALLAN SHERRY OAK 12 YEAR	22
THE MACALLAN SHERRY OAK 18 YEAR	50
THE MACALLAN HARMONY RICH CACAO	60
OBAN 14 YEAR	22
GLENLIVET 12 YEAR	16
GLENLIVET 18 YEAR	25
BALVENIE 12 YEAR	16
LAGAVULIN 16 YEAR	25

TEQUILA & MEZCAL

CLASE AZUL PLATA	40
CLASE AZUL REPOSADO	45
CLASE AZUL DURANGO	85
CLASE AZUL GUERRERO	85
CLASE AZUL GOLD	90
CLASE AZUL SAN LOUIS POTOSÍ	90
CLASE AZUL AÑEJO	100
DON JULIO 1942	40
CANTERA NEGRA EXTRA AÑEJO	35

SIGNATURE COCKTAILS

MAVRO MAURO Bourbon, blackberries, cinnamon, & lime	17	MEDUSA'S AFFAIR Gin, mastiha, & lime	16
ESTIA OLD FASHIONED Elijah Crag Bourbon 10 year private barrel, Rakomelo, banana, chocolate & bitters (SMOKED \$2)	18	WINTER SANGRIA Red wine, brandy, fruit, citrus, & spice	15
PERSEPHONE'S KISS Tequila, Aperol, pomegranate, vanilla, lime & Peychaud's	17	MELI Vodka, passion fruit, honey, & lemon ***CONTAINS ALMONDS	17
		ZEUS' MISTRESS Pear vodka, mastiha, elderflower, lemon, ginger, & basil	17

WHITE WINE

ASSYRTIKO Atlantis White, Santorini, Greece	20/75	PINOT GRIGIO Barone Fini, Valdadige, Italy	13/52
MOSCHOFILERO Skouras, Peloponnese, Greece	16/60	ALBARINO Abadia de San Campio, Rias Baixas, Spain	16/60
RETSINA Markou Estate, Attiki, Greece	13/52	CHARDONNAY La Crema, Russian River Valley, California	20/75
SAUVIGNON BLANC Echo Bay, Marlborough, New Zealand	15/56	CHARDONNAY Diatom, Santa Barbara County, California	16/60
		BORDEAUX BLANC Chateau des Matards, Bordeaux, France	17/64

RED WINE

AGIORGITIKO Skouras, Peloponnese, Greece	18/70	SANGIOVESE San Polo, Montalcino, Italy	16/60
XINOMAVRO Young Vines, Thymiopoulos, Greece	15/56	CABERNET SAUVIGNON Substance, Columbia Valley, Washington	15/56
RED BORDEAUX BLEND Font-Merlet, Bordeaux, France	16/60	NEBBIOLO Ricossa, Langhe, Italy	20/75
PINOT NOIR Pike Road, Willamette Valley, Oregon	15/56	MALBEC Chacra La Papay, Patagonia, Argentina	15/56

ROSÉ & SPARKLING

PROSECCO Elmo Pio, Veneto, Italy	12/48	SPARKLING ROSÉ Bisol, Veneto, Italy	15/56
ROSÉ Belleruche, Côtes du Rhone, France	15/56	CHAMPAGNE (375mL) Veuve Cliquot, Gold Label, NV	64

FULL WINE LIST AVAILABLE

BEER BOTTLED

MYTHOS Greece	10	'ESTIA' PILSNER Hershey	8
CORONA LIGHT Mexico	8	STELLA ARTOIS Belgium	8
STONE IPA California	8	ALLAGASH WHITE Maine	8
HEINEKEN 00 Netherlands	8	CAPE MAY IPA New Jersey	8

DRAFT

MOCKTAILS

CRETAN PALMER Greek mountain tea, lavender syrup & lemonade	6	SANTORINI SODA Club soda, cucumber, simple syrup, fresh mint	6
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