

19

MEZEDES		
AVGOLEMONO	9	FRIED CALAMARI
Traditional egg & lemon chicken soup with rice		Served with spicy mari
OCTOPODI	24	CRAB CAKE
Charcoal grilled, fava purée, pickled red onion,		Colossal and jumbo lur
Holland peppers, capers, extra virgin olive oil		marinated Gigantes, Di
SHRIMP SAGANAKI	20	SPANAKOPITA
Wild caught Gulf shrimp sautéed in roasted		Leeks, scallions, dill, sp
tomato sauce, grated feta		in house made phyllo o
CHEESE SAGANAKI	16	DOLMADES
Traditional pan fried Kefalograviera cheese		Valencia rice, pine nuts
GRILLED SHRIMP	22	dill wrapped in grape l
Jumbo wild caught Gulf shrimp charcoal grilled		ESTIA CHIPS
with ladolemono, arugula , cherry tomatoes		Thinly sliced zucchini a
MUSSELS	21	Fried served with tzatz
PEI mussels sautéed in roasted tomato sauce		BEETS
with grated feta topped with crispy pita sticks		Marinated red and golo potato skordalia

Served with spicy marinara	
CRAB CAKE	24
Colossal and jumbo lump crab, Beluga lentils,	
marinated Gigantes, Dijon aioli	
SPANAKOPITA	10
Leeks, scallions, dill, spinach and feta, baked	
in house made phyllo dough	
DOLMADES	10
Valencia rice, pine nuts, currants, fennel &	
dill wrapped in grape leaves, served with tzatziki	
ESTIA CHIPS	20
Thinly sliced zucchini and eggplant lightly	
Fried served with tzatziki	
BEETS	10
Marinated red and golden beets, red onion,	

DUO TARTARE	2
Diced yellowfin tuna & avocado tossed in a	
soy dressing with scallions, alongside diced salm	101
shallots, lemon juice, & chives topped with	
wasabi roe; served with fried pita	
SPREADS PIKILIA	1
Choose three of the following with grilled pita:	
• TZATZIKI Greek yogurt, cucumber, dill, gar	lic

- 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

Spreads available individually 8

SALATES

CLASSIC GREEK	19
Vine ripened tomatoes, cucumbers, olives, green	
peppers, red onions, feta, red wine vinaigrette	
ROKA	19

Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette

ROMAINE

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

ADD TO ANY SALAD

Grilled Chicken 8 Wild Caught Shrimp 12 Grilled Salmon 12 Yellowfin Tuna 12

RAW BAR

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.

54/lb

35/lb LAVRAKI

European sea bass; flaky & mild white fish served with horta

TSIPOURA 34/lb

"Royal Dorado," firm, mild white fish served with horta

KARAVIDES 54/lb

"Langoustines" A Mediterranean delicacy, sweet and succulent in flavor; served butterflied & grilled in shell with ladolemono

JUMBO AFRICAN PRAWNS

Sweet and firm; butterflied and grilled in shell with ladolemono

DOVER SOLE

Lightly floured & pan sautéed, this Dutch delicacy is mildly sweet and flaky

LOBSTER MARKET PRICE Fresh Maine lobster grilled in shell with

ladolemono, served with Greek fried potatoes

RECOMMENDED FOR TWO OR MORE

FAGRI 44/lb

Mediterranean white snapper with subtle earthy flavor & firm flakes; charcoal grilled with ladolemono & capers, served with horta

SEAFOOD TOWER 92

Fresh lobster, oysters, jumbo shrimp, mussels &crab cocktail, traditional accoutrements PLEASE NO SUBSTITUTIONS

OYSTERS 18 / 36

Chef's daily selection served with cocktail & 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 and lemon, charcoal grilled served with Greek fried potatoes, & tzatziki

ADD EXTRA LAMB CHOP 12

ROASTED CHICKEN Confit leg and breast, caramelized onion & yogurt orzo, lemon thyme jus

LAMB SHANK Red wine braised lamb shank on the bone with

orzo. roasted tomato sauce & grated feta PRIME NY STRIP STEAK 58

Prime NY strip steak grilled with fresh thyme & grilled vegetables

Traditional layered casserole with ground beef, potatoes, sliced eggplant, & Kefalograviera bechamel

PAPOUTSAKIA

Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta PASTA A LA GRECCA

MOUSSAKA

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

ADD GRILLED CHICKEN 8 / WILD CAUGHT SHRIMP 12

FROM THE SEA

HALIBUT Charcoal grilled with ladolemono, capers, vegetable souvlaki, & Kalamata olive tapenade

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 TUNA

Grilled sesame encrusted tuna, served rare, with sautéed horta, marinated beets, & almond

skordalia MIXED SEAFOOD ORZO

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, & capers

SIDES

53/lb

40

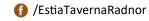
43

38

HORTA Wild greens sautéed with lemon & olive oil	11
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	

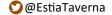
NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

DUE TO THE HANDCRAFTED NATURE OF OUR KITCHEN THERE ISRISK OF CROSS CONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTS AND/OR SOY. SOME 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,



25

22







PRIX FIX 40

AVAILABLE IN HOUSE ONLY FOR PARTIES OF 6 OR LESS

APPETIZER Choose One

FRIED CALAMARI

picy 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 ladolemono, 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 ON THE PRIX FIXE MENU

SIGNATURE COCKTAILS

ESTIA OLD FASHIONED

Elijah Criag Bourbon 10 year private label, Rakomelo, banana, chocolate, & bitters (SMOKED \$2)

PERSEPHONE'S KISS

Tequila, Aperol, pomegranate, vanilla, lime, &

ZEUS' MISTRESS

Pear vodka, mastiha, Elderflower, lemon, ginger, & basil

MEDUSA'S AFFAIR 18 Gin, Mastiha, & lime

WINTER SANGRIA 15

16

17

13/52

16/60

20/75

16/60

17/64

Red wine, brandy, fruit, citrus, & spice

17 Vodka, passion fruit, honey, lemon

***CONTAINS ALMONDS **MAVRO MAURO**

Bourbon, blackberries, lime, & cinnamon

WHITE WINE

Echo Bay, Marlborough, New Zealand

PINOT GRIGIO ASSYRTIKO 20/75 Atlantis White, Santorini, Greece Barone Fini, Valdadige, Italy **ALBARINO MOSCHOFILERO** 16/60 Abadia de San Campio, Rias Baixas, Spain Skouras, Peloponnese, Greece CHARDONNAY **RETSINA** 13/52 Markou Estate, Attiki, Greece La Crema, Russian River Valley, California **CHARDONNAY SAUVIGNON BLANC**

17

17

15/56 Diatom, Santa Barbara County, California

BORDEAUX BLANC Chateau des Matards, Bordeaux, France

RED WINE

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

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

TEOUILA & MEZCAL

CANTERA NEGRA EXTRA AÑEJO

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

ROSÉ & SPARKLING

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

DRAFT

BEER BOTTLED

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

MOCKTAILS

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

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