



MEZEDES

AVGOLEMONO Traditional egg & lemon chicken soup with rice	9	FRIED CALAMARI Served with spicy marinara	19	DUO TARTARE Diced yellowfin tuna & avocado tossed in a soy dressing with scallions, alongside diced salmon, shallots, lemon juice, & chives topped with wasabi roe; served with fried pita	24
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	SPREADS PIKILIA Choose three of the following with grilled pita:	19
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	• TZATZIKI Greek yogurt, cucumber, dill, garlic	
CHEESE SAGANAKI Traditional pan fried Kefalograviera cheese	16	DOLMADES Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki	16	• HTIPITI Roasted red peppers, cayenne, feta	
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	• MELITZANOSALATA Smoked eggplant	
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	• 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 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	<i>RECOMMENDED FOR TWO OR MORE</i>
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 & crab cocktail, traditional accompaniments <i>PLEASE NO SUBSTITUTIONS</i>
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 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 Prime NY strip steak 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 A LA 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, & capers

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. 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.

Estia®

G R E E K T A V E R N A

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 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)

18

MEDUSA'S AFFAIR

Gin, Mastiha, & lime

16

WINTER SANGRIA

Red wine, brandy, fruit, citrus, & spice

15

MELI

Vodka, passion fruit, honey, lemon

17

***CONTAINS ALMONDS

MAVRO MAURO

Bourbon, blackberries, lime, & cinnamon

17

PERSEPHONE'S KISS

Tequila, Aperol, pomegranate, vanilla, lime, & Peychaud's

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

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	

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

HEINEKEN

Netherlands

8

MOCKTAILS

CRETAN PALMER

Greek mountain tea, lavender syrup & lemonade

6

SANTORINI SODA

Club soda, cucumber, simple syrup, fresh mint

6

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