

### MEZEDES

AVGOLEMONO	9	FRIED CALAMARI	19	DUO TARTARE
Traditional egg & lemon chicken soup with rice		Served with spicy marinara		Diced yellowfin tuna & avocado
OCTOPODI	24	CRAB CAKE	24	soy dressing with scallions, alon
Charcoal grilled, fava purée, pickled red onion,		Colossal and jumbo lump crab, Beluga lentils,		shallots, lemon juice, & chives to
Holland peppers, capers, extra virgin olive oil		marinated Gigantes, Dijon aioli		wasabi roe; served with fried pit
SHRIMP SAGANAKI	20	SPANAKOPITA	16	SPREADS PIKILIA
Wild caught Gulf shrimp sautéed in roasted		Leeks, scallions, dill, spinach and feta, baked		Choose three of the following w
tomato sauce, grated feta		in house made phyllo dough		TZATZIKI Greek yogurt, cu
CHEESE SAGANAKI	16	DOLMADES	16	HTIPITI Roasted red pepper
Traditional pan fried Kefalograviera cheese		Valencia rice, pine nuts, currants, fennel &		MELITZANOSALATA Smok
GRILLED SHRIMP	22	dill wrapped in grape leaves, served with tzatziki		TARAMASALATA Carp roe
Jumbo wild caught Gulf shrimp charcoal grilled		ESTIA CHIPS	20	•
with ladolemono, arugula, cherry tomatoes		Thinly sliced zucchini and eggplant lightly		<ul> <li>SKORDALIA Almond and g</li> </ul>
MUSSELS	21	Fried served with tzatziki		<ul> <li>FAVA Split pea puree with</li> </ul>
PEI mussels sautéed in roasted tomato sauce		BEETS	16	<ul> <li>HUMMUS Chickpea purée</li> </ul>
with grated feta topped with crispy pita sticks		Marinated red and golden beets, red onion,		Spreads available in

# do tossed in a

ongside diced salmon, topped with oita

24

# 19

with grilled pita:

- cucumber, dill, garlic
- pers, cavenne, feta
- oked eggplant
- oe and potato purée
- garlic
- th diced red onion
- e 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**

skordalia

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

16

#### ADD TO ANY SALAD

Grilled Chicken 8 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

**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**

53/lb 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

Wild Caught Shrimp 12

### **RAW BAR**

#### **SEAFOOD TOWER 92**

Fresh lobster, oysters, jumbo shrimp, mussels & crab cocktail, traditional accoutrements PLFASE

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

#### FROM THE SEA LAMB CHOPS 42

37

58

54/lb

### 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 Prime NY strip steak grilled with fresh thyme & grilled vegetables

**MOUSSAKA** 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** Rigatoni sautéed with roasted tomato sauce & spinach topped with grated feta ADD GRILLED CHICKEN 8 / WILD CAUGHT SHRIMP 12 **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 & 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 Oven baked with carrots, onions, tomatoes, green peppers, potatoes, capers, thyme, & tomato sauce

SWORDFISH SOUVLAKI Charcoal grilled with tomatoes, onions, peppers,

ladolemono. & capers

### **SIDES**

40

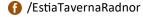
43

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	

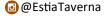
NOTICE: THE CONSUMPTION OF RAWOR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

DUE TO THE HANDCRAFTED NATURE OF OUR KITCHEN, THERE ISRISK OF CROSSCONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTSAND/OR SOY. ITEMSHAVE NATURALLY OCCURRINGPITSOR SEEDS.

PLEASE ALERT YOUR SERVER OF ANY ALLERGIESO STRICTIONS. . MAXIMUM OF 4 CREDIT CARDSPER 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

### + \$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

### 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, & Pevchaud's

#### **7FUS' MISTRESS**

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

#### **MEDUSA'S AFFAIR** 18 Gin, Mastiha, & lime

SPRING SANGRIA 15

Red wine, brandy, fruit, citrus, & spice

MELI 17 Vodka, passion fruit, honey, lemon

\*\*\*CONTAINS ALMONDS

MAVRO MAURO Bourbon, blackberries, lime, & cinnamon

### WHITE WINE

Atlantis White, Santorini, Greece

Skouras, Peloponnese, Greece

Markou Estate, Attiki, Greece

Echo Bay, Marlborough, New Zealand

SAUVIGNON BLANC

**MOSCHOFILERO** 

**RETSINA** 

#### **PINOT GRIGIO** 20/75

Barone Fini, Valdadige, Italy **ALBARINO** 16/60

16/60

16

17

13/52

20/75

16/60

17/64

16/60

**15/56** 

20/75

15/56

18/70

15/56

17

17

Abadia de San Campio, Rias Baixas, Spain **CHARDONNAY** 

13/52 La Crema, Russian River Valley, California

**CHARDONNAY** 

Diatom, Santa Barbara County, California **BORDEAUX BLANC** 

Chateau des Matards, Bordeaux, France

### RED WINE

# AGIORGITIKO

Skouras, Peloponnese, Greece **XINOMAVRO** 

Ricossa, Langhe, Italy

**PINOT NOIR** 

Young Vines, Thymiopoulos, Greece NEBBIOLO

Pike Road, Willamette Valley, Oregon

20/75 15/56

### **SANGIOVESE** San Polo, Montalcino, Italy

**CABERNET SAUVIGNON** Substance, Columbia Valley, Washington

**CABERNET SAUVIGNON** Daou, Paso Robles, California

MALBEC 15/56 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

### TEOUILA & MEZCAL

**LAGAVULIN 16 YEAR** 

TEQUITAT WILLION	
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 AÑEJO	35

### **ROSÉ & SPARKLING**

PROSECCO	13/52	SPARKLING ROSÉ	15/56
Elmo Pio, Veneto, Italy	-	Bisol, Veneto, Italy	
ROSÉ	16/60	CHAMPAGNE (375mL)	64
The Language of Yes, Salinas, California	•	Veuve Cliquot, Gold Label, NV	
		FULL WINE LIST AVAILABLE	

## BEER BOTTLED

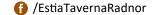
DELIK BOTTLED		DRIII	
MYTHOS Greece	10	'ESTIA' PILSNER Hershey	8
CORONA LIGHT Mexico	8	STELLA ARTOIS Belgium	8
STONE IPA California	8	ALLAGASH WHITE Maine	8
HEINEKEN 00 Netherlands	8	CAPE MAY IPA New Jersey	8
<b>HEINEKEN</b> Netherlands	8		

DRAFT

### **MOCKTAILS**

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

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 A RISK OF CROSS CONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTS, AND/OR SOY, SOME ITEMS MAY HAVE NATURALLY OCCURRING PITS OR SEEDS PLEASE ALERT YOUR SERVER OF ANY & ALL ALLERGIES OR DIETARY RESTRICTIONS. A MAXIMUM OF 4 CREDIT CARDS PER TABLE. NO SEPARATE CHECKS, PLEASE



25

