

AVGOLEMONO	9	FRIED CALAMARI	19	DUO TARTARE 2	4
Traditional egg & lemon chicken soup with rice		Served with spicy marinara		Diced yellowfin tuna & salmon avocado, soy	
OCTOPODI	24	CRAB CAKE	24	dressing with scallions, shallots, lemon juice, &	
Charcoal grilled, fava purée, pickled red onion,		Colossal and jumbo lump crab, Beluga lentils,		chives topped with wasabi roe; crispy potato chips	
Holland peppers, capers, extra virgin olive oil		marinated Gigantes, Dijon aioli		SPREADS PIKILIA 1	9
SHRIMP SAGANAKI	20	SPANAKOPITA	16	Choose three of the following with grilled pita:	
Wild caught Gulf shrimp sautéed in roasted		Leeks, scallions, dill, spinach and feta, baked		<ul> <li>TZATZIKI Greek yogurt, cucumber, dill, garlic</li> </ul>	
tomato sauce, grated feta		in house made phyllo dough		HTIPITI Roasted red peppers, cayenne, feta	
CHEESE SAGANAKI	16	DOLMADES	16	MELITZANOSALATA Smoked eggplant	
Traditional pan fried Kefalograviera cheese		Valencia rice, pine nuts, currants, fennel &		TARAMASALATA Carp roe and potato purée	
GRILLED SHRIMP	22	dill wrapped in grape leaves, served with tzatziki		SKORDALIA Potato and garlic	
Jumbo wild caught Gulf shrimp charcoal grilled		ESTIA CHIPS	20	FAVA Split pea puree with diced red onion	
with ladolemono, arugula, cherry tomatoes	24	Thinly sliced zucchini and eggplant lightly			
MUSSELS	21	Fried served with tzatziki		HUMMUS Chickpea purée with olive oil	
PEI mussels sautéed in roasted tomato sauce		BEETS	16	Spreads available individually 8	
with grated feta topped with crispy pita sticks		Marinated red and golden beets, red onion, potato skordalia			
SALATES		·			

with horta

**ROMAINE** 16 CLASSIC GREEK 19 Vine ripened tomatoes, cucumbers, olives, green Chopped romaine hearts, house made oregano peppers, red onions, feta, red wine vinaigrette croutons, grated feta & Kefalograviera cheeses, creamy caper dill dressing Arugula, marinated red and golden beets.

# 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.

35/lb LAVRAKI European sea bass; flaky & mild white fish served

**TSIPOURA** 34/lb

"Royal Dorado," firm, mild white fish served

almonds, manouri cheese, honey lime vinaigrette

with horta

**KARAVIDES** 54/lb

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

JUMBO AFRICAN PRAWNS 54/lb 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

Wild Caught Shrimp 12

# RAW BAR

#### **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 & lemon

# FROM THE LAND

#### FROM THE SEA LAMB CHOPS 42 **HALIBUT**

**37** 

58

### 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

Confit leg & 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 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**

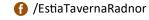
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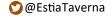
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NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

DUE TO THE HANDCRAFTED NATURE OF OUR KITCHEN, THERE IS RISK OF CROSSCONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTS AND/OR SOY. ITEMS HAVE NATURALLY OCCURRING ITS 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

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

# **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 ANÊJO	35

## SIGNATURE COCKTAILS

ESTIA OLD FASHIONED	18	SPRING SANGRIA	15
Bourbon, peach bitters, vanilla, & ginger (SMOKED \$2)		Rosé, peach, citrus, & strawberry	
		MELI	17
MERAKI	17	Vodka, passion fruit, almond liquor, honey,	
Tequila, watermelon, mint, lime, & a pinch of salt		& lemon	
		POMONA	17
SANTORINI SPRITZ	17	Tequila, mango, lime, & coconut, tajin rim	
Gin, hibiscus, basil, & lemon, topped with club soda			

# WHITE WINE

ASSYRTIKO	20/75	PINOT GRIGIO	13/52
Atlantis White, Santorini, Greece		Barone Fini, Valdadige, Italy	
MOSCHOFILERO	16/60	CHARDONNAY	20/75
Skouras, Peloponnese, Greece	•	La Crema, Russian River Valley, California	
RETSINA	12/34	CHARDONNAY	16/60
Malamatina, Asopia of Tanagra, Greece	•	Diatom, Santa Barbara County, California	
SAUVIGNON BLANC	15/56	BORDEAUX BLANC	17/64
Echo Bay, Marlborough, New Zealand	•	Chateau des Matards, Bordeaux, France	

# **RED WINE**

POSÉ

AGIORGITIKO	18/70	CABERNET SAUVIGNON	15/56
Skouras, Peloponnese, Greece	-	Substance, Columbia Valley, Washington	
XINOMAVRO	17/64	CABERNET SAUVIGNON	20/75
Alpha Estate, Amyndeon, Greece		Daou, Paso Robles, California	
NEBBIOLO	20/75	MALBEC	15/56
Ricossa, Langhe, Italy		Chacra La Papay, Patagonia, Argentina	
PINOT NOIR	15/56		
Pike Road, Willamette Valley, Oregon	-		

16/60

**PROSECCO** 

# ROSÉ & SPARKLING

The Language of Yes, Salinas, California SPARKLING ROSÉ Bisol, Veneto, Italy	15/56	Bisol, Veneto, Italy	13/32
BEER BOTTLED		DRAFT	
MYTHOS Greece	10	STELLA ARTOIS Belgium	9
CORONA LIGHT Mexico	9	ALLAGASH WHITE Maine	9
STONE IPA California	9	CAPE MAY IPA New Jersey	9
RUN WILD NON ALCOHOLIC IPA Connecticut	10		

# **MOCKTAILS**

CRETAN PALMER	8	SANTORINI SODA	8
Greek mountain tea, lavender syrup & lemonade		Club soda, cucumber, simple syrup, fresh mint	

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13/52