

9	FRIED CALAMARI	19	DUO TARTARE	24
	Served with spicy marinara		Diced yellowfin tuna & salmon avocado, soy	
24	CRAB CAKE	24	dressing with scallions, shallots, lemon juice, &	
	Colossal and jumbo lump crab, Beluga lentils,		chives topped with wasabi roe; crispy potato chips	i
	marinated Gigantes, Dijon aioli		SPREADS PIKILIA	19
20	SPANAKOPITA	16	Choose three of the following with grilled pita:	
	Leeks, scallions, dill, spinach and feta, baked		 TZATZIKI Greek yogurt, cucumber, dill, garlic 	
	in house made phyllo dough		HTIPITI Roasted red peppers, cayenne, feta	
16	DOLMADES	16	MELITZANOSALATA Smoked eggplant	
	Valencia rice, pine nuts, currants, fennel &		55.	
22	dill wrapped in grape leaves, served with tzatziki			
	ESTIA CHIPS	20	· · · · · · · · · · · · · · · · · · ·	
	Thinly sliced zucchini and eggplant lightly			
21	Fried served with tzatziki		HUMMUS Chickpea purée with olive oil	
	BEETS	16	Spreads available individually 8	
	Marinated red and golden beets, red onion, potato skordalia			
	24	24 CRAB CAKE Colossal and jumbo lump crab, Beluga lentils, marinated Gigantes, Dijon aioli 20 SPANAKOPITA Leeks, scallions, dill, spinach and feta, baked in house made phyllo dough 16 DOLMADES Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki ESTIA CHIPS Thinly sliced zucchini and eggplant lightly Fried served with tzatziki BEETS Marinated red and golden beets, red onion,	Served with spicy marinara 24 CRAB CAKE Colossal and jumbo lump crab, Beluga lentils, marinated Gigantes, Dijon aioli 20 SPANAKOPITA Leeks, scallions, dill, spinach and feta, baked in house made phyllo dough 16 DOLMADES Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki ESTIA CHIPS Thinly sliced zucchini and eggplant lightly Fried served with tzatziki BEETS Marinated red and golden beets, red onion,	24 CRAB CAKE Colossal and jumbo lump crab, Beluga lentils, marinated Gigantes, Dijon aioli 29 SPANAKOPITA Leeks, scallions, dill, spinach and feta, baked in house made phyllo dough 10 DOLMADES Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki ESTIA CHIPS Thinly sliced zucchini and eggplant lightly Fried served with tzatziki BEETS Marinated red and golden beets, red onion, Diced yellowfin tuna & salmon avocado, soy dressing with scallions, shallots, lemon juice, & chives topped with wasabi roe; crispy potato chips SPREADS PIKILIA Choose three of the following with grilled pita: • TZATZIKI Greek yogurt, cucumber, dill, garlic • HIPITI Roasted red peppers, cayenne, feta • MELITZANOSALATA Smoked eggplant • TARAMASALATA Carp roe and potato purée • SKORDALIA Potato and garlic • FAVA Split pea puree with diced red onion • HUMMUS Chickpea purée with olive oil Spreads available individually 8

CLASSIC GREEK	19	ROMAINE	16	ADD TO A
Vine ripened tomatoes, cucumbers, olives, green		Chopped romaine hearts, house made oregano		Grilled C
peppers, red onions, feta, red wine vinaigrette		croutons, grated feta & Kefalograviera cheeses,		Wild Caugh
ROKA	19	creamy caper dill dressing		Grilled Sa
Arugula, marinated red and golden beets,				
almonds, manouri cheese, honey lime vinaigrette				Yellowfir

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

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

ANY SALAD

hicken 8 t Shrimp 12 almon 12 Yellowfin Tuna 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

Red wine braised lamb shank on the bone with

Traditional layered casserole with ground beef,

Roasted eggplant, vegetable souvlaki, roasted

potatoes, sliced eggplant, Kefalograviera bechamel

orzo, roasted tomato sauce, & grated feta

Prime NY strip steak grilled with fresh

orzo, lemon thyme jus

PRIME NY STRIP STEAK

thyme & grilled vegetables

LAMB SHANK

MOUSSAKA

PAPOUTSAKIA

FROM THE SEA LAMB CHOPS 42 **HALIBUT** 40 Three Australian lamb chops marinated in olive oil, Charcoal grilled with ladolemono, capers, fresh herbs & lemon, charcoal grilled served with vegetable souvlaki, Kalamata olive tapenade Greek fried potatoes, & tzatziki **LOBSTER LINGUINI** 43

ADD EXTRA LAMB CHOP 12 Fresh lobster, deshelled and sautéed, with cherry **ROASTED CHICKEN** tomatoes and linguini, in a brandy infused tomato Confit leg & breast, caramelized onion & yogurt sauce; topped with grated feta & fresh basil

37

58

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

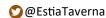
SIDES

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	

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 tomatoes, onions, peppers, ladolemono. & capers

/EstiaTavernaRadnor



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

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

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

ROSÉ

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	•		

ROSÉ & SPARKLING

The Language of Yes, Salinas, California SPARKLING ROSÉ Bisol, Veneto, Italy	15/56	Bisol, Veneto, Italy		
		FULL WINE LIST AVAILABLE		
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			

16/60

PROSECCO

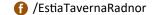
MOCKTAILS

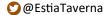
CRETAN PALMER	8	SANTORINI SODA	8
Greek mountain tea, lavender syrup & lemonade		Club soda, cucumber, simple syrup, fresh mint	

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13/52