

Estia®

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

MEZEDES

AVGOLEMONO Traditional egg and lemon chicken soup with rice	9	CALAMARI Choice of fried or grilled served with spicy marinara	18	TUNA TARTARE Diced yellowfin tuna over avocado, soy honey dressing, crispy pita chips	22
OCTOPODI Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	22	CRAB CAKE Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli	22	SALMON TARTARE Shallot, chili pepper, cilantro, fresh lime, crispy potato chips	21
SHRIMP SAGANAKI Wild caught Gulf shrimp sautéed in roasted tomato sauce with grated feta	19	SPANAKOPITA Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough	15	BEETS Marinated red and golden beets, red onion, potato skordalia	15
CHEESE SAGANAKI Traditional pan fried Kefalograviera cheese	16	DOLMADES Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki	15	SPREADS PIKILIA Choose three of the following with grilled pita: • TZATZIKI Greek yogurt, cucumber, dill, garlic • 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	17
GRILLED SHRIMP Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula and cherry tomatoes	21	ESTIA CHIPS Thinly sliced zucchini and eggplant lightly fried served with tzatziki	18		
MUSSELS PEI mussels sautéed in roasted tomato sauce with grated feta topped with crispy pita sticks	20				

OUR SIGNATURE ESTIA CHIPS ARE HANDMADE TO ORDER; PLEASE ALLOW TIME FOR PREPARATION.

SPREADS AVAILABLE INDIVIDUALLY **8**

SALATES

CLASSIC GREEK Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	18	ROMAINE Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing	14	ADD TO ANY SALAD	
ROKA Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	16			GRILLED CHICKEN 8	WILD CAUGHT SHRIMP 11
				GRILLED SALMON 11	YELLOWFIN TUNA 11

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, SERVED FAMILY STYLE. 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 European sea bass, flaky, mild white fish served with horta	33/LB	DOVER SOLE Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	51/LB
TSIPOURA "Royal Dorado," firm, mild white fish served with horta	32/LB	LOBSTER Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes	MARKET PRICE
KARAVIDES "Langoustines" a Mediterranean delicacy, sweet and succulent flavor, butterflied and grilled in shell with ladolemono	52/LB	BARBOUNIA <small>LIMITED AVAILABILITY</small> Served on the bone, lightly floured and pan fried in olive oil, this exotic delicacy from Portugal has sweet flavor	49/LB
JUMBO AFRICAN PRAWNS Sweet and firm, butterflied and grilled in shell with ladolemono	52/LB		

RAW BAR

SEAFOOD TOWER 90 Fresh lobster, oysters, jumbo shrimp, mussels, clams and crab cocktail, traditional accoutrements <small>NO SUBSTITUTIONS, PLEASE</small>
OYSTERS 18 / 32 Chef's daily selection served with cocktail and mignonette sauces
SHRIMP COCKTAIL 21 Four jumbo shrimp, cocktail sauce, fresh horseradish and lemon
ALASKAN KING CRAB LEGS MARKET PRICE Butterflied and grilled in shell with drawn butter <small>LIMITED AVAILABILITY</small>

FROM THE LAND

LAMB CHOPS Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki <small>ADD AN EXTRA LAMB CHOP 12</small>	40
ROASTED CHICKEN Confit leg and breast, caramelized onion and yogurt orzo, lemon thyme jus	32
LAMB SHANK Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta	35
PRIME BONE-IN RIBEYE 16 ounce cut charcoal grilled with fresh thyme, served with grilled vegetables	55
MOUSSAKA Traditional layered casserole with ground beef, potatoes, sliced eggplant and Kefalograviera bechamel	22
PAPOUTSAKIA Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	22
PASTA ALA GRECCA Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta <small>ADD GRILLED CHICKEN 8 / WILD CAUGHT SHRIMP 11</small>	22

FROM THE SEA

HALIBUT Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade	37
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	41
TUNA Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond skordalia	38
MIXED SEAFOOD ORZO Wild caught Gulf shrimp, calamari, mussels and clams sautéed with roasted tomato sauce, orzo, grated feta, fresh basil	36
SALMON Charcoal grilled with ladolemono, capers and spanakorizo	34
CHILEAN SEA BASS PLAKI Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme	45
SWORDFISH SOUVLAKI Charcoal grilled with tomatoes, onions, peppers, ladolemono and capers	34

SIDES

HORTA Wild greens sautéed with lemon and olive oil	10
ROASTED POTATOES Greek oregano, fresh lemon	9
FRIED POTATOES Greek oregano	9
GRILLED ASPARAGUS Olive oil, feta, pickled red onion	11
GRILLED VEGETABLES Basil yogurt, fresh mint	11
SPANAKORIZO Rice sautéed with spinach, leeks and fresh dill	9
ORZO Choice of roasted tomato and feta or caramelized onion and Greek yogurt	9

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. ITEMS HAVE NATURALLY OCCURRING PITS OR SEEDS. PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR RESTRICTIONS. A GRATUITY OF 20% MAY BE ADDED AT MANAGERS DISCRETION. 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 FIXE 40

AVAILABLE DAILY; IN HOUSE ONLY
3PM-5PM

APPETIZER Choose One

FRIED CALAMARI

Spicy marinara, fresh lemon

SPANAKOPITA

Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough

ROMAINE SALATA

Chopped romaine hearts, oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing

CLASSIC GREEK SALATA + \$5 SUPPLEMENT

Vine ripened tomatoes, cucumbers, green peppers, red onions, olives, feta, red wine vinaigrette

OCTOPODI + \$6 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 and Kefalograviera béchamel

PASTA ALA GRECCA

Rigatoni sautéed with roasted tomato sauce and 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 + \$5 SUPPLEMENT

European sea bass grilled and fileted with ladolemono, capers and oregano, served with spanakorizo

LAMB CHOPS + \$12 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

2 OUNCE NEAT POUR

SCOTCH (SINGLE MALT SELECTION)

LAPHROAIG 10 YEAR	15
MACALLAN 12 YEAR	18
MACALLAN 18 YEAR	55
OBAN 14 YEAR	16
GLENLIVET 12 YEAR	14
GLENLIVET 18 YEAR	24
GLENMORANGIE 10 YEAR	13
BALVENIE 12 YEAR	16
BALVENIE 14 YEAR CARIBBEAN CASK	18
TALISKER 10 YEAR	16
LAGAVULIN 16 YEAR	23

TEQUILA & MEZCAL

CLASE AZUL REPOSADO	25
CASAMIGOS ANEJO	18
CASAMIGOS BLANCO	16
CASAMIGOS MEZCAL	18
DON JULIO 1942	27
DON JULIO REPOSADO	17
PATRON SILVER	14

SIGNATURE COCKTAILS

THYME IN SANTORINI	14	STREETS OF ATHENS	14
Casamigos Blanco tequila, Aperol, agave, muddled strawberries, fresh thyme, fresh lime		Knob Creek rye, Campari, mastiha, Tentoura Castro	
MIDAS TOUCH	14	GREEK OLD FASHIONED	14
Bombay Sapphire gin infused with fresh rosemary, St. Germain, mastiha, fresh lemon		Bulleit bourbon, Tentoura Castro, demerara, Angostura bitters, orange peel	
SEASONAL SANGRIA	13	GRECIAN VESPER	14
Housemade with fresh fruit		Hendricks gin, Grey Goose vodka, Lillet, Green chartreuse, mastiha	
APHRODITE AFFAIR	14	SECRET OF KIOS	14
Ketel one vodka infused with fresh ginger and blackberry, Campari, mastiha, fresh lemon		Mastiha, Green chartreuse, Carpano Antica sweet vermouth, fresh lemon, honey, grapefruit juice	

OUR COCKTAILS ARE CAREFULLY
CRAFTED TO ORDER AND CANNOT BE MODIFIED.

WHITE WINE

ASSYRTIKO	15/58	GRÜNER VELTLINER	13/52
Atma, Thymiopoulos, Greece		Schmidt, Niederrfabbach, Austria	
MOSCHOFILERO	13/52	WHITE BURGUNDY	15/58
Anastasia, Peloponnese, Greece		Domaine Creusserome, France	
RETSINA	11/40	CHARDONNAY	12/48
Tetramythos, Peloponnese, Greece		Sagelands, Walla Walla, Washington State	
PINOT GRIGIO	12/48	CHARDONNAY	20/75
Ca' del Sarto, Friuli, Italy		Crossbarn by Paul Hobbs, Sonoma, California	
SAUVIGNON BLANC	12/48		
Rata, Marlborough, New Zealand			

RED WINE

AGIORGITIKO	13/52	CÔTES DU RHÔNE	15/58
Anastasia, Peloponnese, Greece		Le Mas de Flauzieres, Cuvee Julien, Seguret, France	
XINOMAVRO	15/58	RED BLEND	15/58
Young Vines, Thymiopoulos, Greece		Somos, McLaren Vale, Australia	
PINOT NOIR	15/58	CABERNET SAUVIGNON	14/54
Sean Minor, Sonoma, California		Heritage, Browne Family, Washington	
PINOT NOIR	20/75	CABERNET SAUVIGNON	20/75
Eugene b2, Willamette Valley, Oregon		Burnside, Sonoma, California	

ROSÉ & SPARKLING

PROSECCO	11/44	ROSÉ	13/52
Ca' Furlan, Veneto, Italy		Belle Année, France	
		SPARKLING ROSÉ	13/52
		Croix de Roche, Bordeaux, France	

FULL WINE LIST AVAILABLE

BEER BOTTLED

MYTHOS	7	ESTIA PILSNER	7
Greece		Philadelphia	
FIX HELLAS	7	IPA	7
Greece		Ask your server for current selection	
CHIMAY WHITE	12	ALLAGASH WHITE	7
Belgium		Maine	
CORONA	6	STELLA ARTOIS	7
Mexico		Belgium	

MOCKTAILS

HERBAL TEA COOLER	5	SANTORINI SODA	5
Fresh squeezed lemonade, brewed tea, fresh mint		Club soda, cucumber, simple syrup, fresh mint	

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