

# Estia®

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

## MEZEDES

<b>AVGOLEMONO</b> Traditional egg and lemon chicken soup with rice	<b>8</b>	<b>CALAMARI</b> Choice of fried or grilled served with spicy marinara	<b>16</b>	<b>TUNA TARTARE</b> Diced yellowfin tuna over avocado, soy honey dressing, crispy pita chips	<b>19</b>
<b>OCTOPODI</b> Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	<b>20</b>	<b>CRAB CAKE</b> Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli	<b>20</b>	<b>SALMON TARTARE</b> Shallot, chili pepper, cilantro, fresh lime, crispy potato chips	<b>19</b>
<b>SHRIMP SAGANAKI</b> Wild caught Gulf shrimp sautéed in roasted tomato sauce with grated feta	<b>18</b>	<b>SPANAKOPITA</b> Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough	<b>15</b>	<b>BEETS</b> Marinated red and golden beets, red onion, potato skordalia	<b>15</b>
<b>CHEESE SAGANAKI</b> Traditional pan fried Kefalograviera cheese	<b>15</b>	<b>DOLMADES</b> Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki	<b>15</b>	<b>SPREADS PIKILIA</b> Choose three of the following with grilled pita: • <b>TZATZIKI</b> Greek yogurt, cucumber, dill, garlic • <b>HTIPITI</b> Roasted red peppers, cayenne, feta • <b>MELITZANOSALATA</b> Smoked eggplant • <b>TARAMASALATA</b> Carp roe and potato purée • <b>SKORDALIA</b> Potato and garlic • <b>FAVA</b> Lemon and olive oil	<b>17</b>
<b>GRILLED SHRIMP</b> Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula and cherry tomatoes	<b>20</b>	<b>ESTIA CHIPS</b> Thinly sliced zucchini and eggplant lightly fried served with tzatziki	<b>18</b>	<b>SPREADS AVAILABLE INDIVIDUALLY 8</b>	
<b>MUSSELS</b> PEI mussels sautéed in roasted tomato sauce with grated feta topped with crispy pita sticks	<b>19</b>				

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

## SALATES

<b>CLASSIC GREEK</b> Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	<b>18</b>	<b>ROMAINE</b> Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing	<b>14</b>	<b>ADD TO ANY SALAD</b>	
<b>ROKA</b> Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	<b>16</b>	<b>MEDITERRANEAN</b> Crispy calamari atop chopped romaine hearts, grilled eggplant, cherry tomatoes, red peppers, olives, grated feta and balsamic vinaigrette	<b>24</b>	<b>GRILLED CHICKEN</b>	<b>6</b>
				<b>WILD CAUGHT SHRIMP</b>	<b>9</b>
				<b>GRILLED SALMON</b>	<b>9</b>
				<b>YELLOWFIN TUNA</b>	<b>9</b>

## 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.**

<b>LAVRAKI</b> European sea bass, flaky, mild white fish served with horta	<b>31/LB</b>	<b>DOVER SOLE</b> Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	<b>49/LB</b>
<b>TSIPOURA</b> "Royal Dorado," firm, mild white fish served with horta	<b>30/LB</b>	<b>LOBSTER</b> Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes	<b>MARKET PRICE</b>
<b>KARAVIDES</b> "Langoustines" a Mediterranean delicacy, sweet and succulent flavor, butterflied and grilled in shell with ladolemono	<b>50/LB</b>	<b>BARBOUNIA</b> LIMITED AVAILABILITY Served on the bone, lightly floured and pan fried in olive oil, this exotic delicacy from Portugal has sweet flavor	<b>47/LB</b>
<b>JUMBO AFRICAN PRAWNS</b> Sweet and firm, butterflied and grilled in shell with ladolemono	<b>50/LB</b>		

## RAW BAR

<b>SEAFOOD TOWER 85</b> Fresh lobster, Alaskan king crab, oysters, jumbo shrimp, mussels, clams and crab cocktail, traditional accoutrements SERVES 2-4
<b>OYSTERS 18 / 32</b> Chef's daily selection served with cocktail and mignonette sauces
<b>SHRIMP COCKTAIL 20</b> Four jumbo shrimp, cocktail sauce, fresh horseradish and lemon
<b>ALASKAN KING CRAB LEGS 49/LB</b> Butterflied and grilled in shell with drawn butter

## FROM THE LAND

<b>LAMB CHOPS</b> Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki ADD AN EXTRA LAMB CHOP 12	<b>38</b>
<b>PRIME BONE-IN FILET MIGNON</b> Charcoal broiled 14 ounce center cut, fresh thyme, grilled vegetables	<b>54</b>
<b>MOUSSAKA</b> Traditional layered casserole with ground beef, potatoes, sliced eggplant and Kefalograviera bechamel	<b>21</b>
<b>PAPOUTSAKIA</b> Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	<b>21</b>
<b>PASTA ALA GRECCA</b> Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta ADD GRILLED CHICKEN 6 / WILD CAUGHT SHRIMP 9	<b>21</b>

## FROM THE SEA

<b>HALIBUT</b> Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade	<b>36</b>
<b>SHRIMP ORZO</b> Wild caught shrimp sautéed with roasted tomato sauce, orzo, grated feta, fresh basil	<b>35</b>
<b>SALMON</b> Charcoal grilled with ladolemono, capers and spanakorizo	<b>32</b>
<b>CHILEAN SEA BASS PLAKI</b> Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme	<b>42</b>
<b>SWORDFISH SOUVLAKI</b> Charcoal grilled with tomatoes, onions, peppers, ladolemono and capers	<b>34</b>

## SIDES

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

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. NO SEPARATE CHECKS, PLEASE.

# Estia®

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

## LIGHT FARE

AVAILABLE 12PM-3PM

<b>CRAB CAKE BURGER</b>	<b>21</b>
Maryland style jumbo lump crab cake served on toasted brioche with lettuce, tomato, red onion, Dijon aioli, served with Greek fried potatoes	
<b>MEDITERRANEAN SALATA</b>	<b>24</b>
Crispy calamari atop chopped romaine hearts, grilled eggplant, cherry tomatoes, red peppers, olives, grated feta and balsamic vinaigrette	
<b>ESTIA BURGER</b>	<b>19</b>
LaFreida ground beef on toasted brioche with lettuce, tomato, caramelized onion, Gruyere cheese, served with Greek fried potatoes	
<b>CHICKEN SOUVKLAKI</b>	<b>19</b>
Charcoal grilled chicken skewers with peppers and onions, grilled pita, sliced tomato, served with Greek fried potatoes	
<b>LAMB GYRO</b>	<b>19</b>
Braised tender lamb shank wrapped in pita with tzatziki, lettuce, tomato and caramelized onion, served with Greek fried potatoes	
<b>GREEK FRENCH TOAST</b>	<b>16</b>
Traditional Tsoreki bread, maple syrup	

## BRUNCH COCKTAILS

<b>MIMOSA</b>	<b>11</b>
Champagne with choice of cold pressed orange or grapefruit juice	
<b>BELLINI</b>	<b>11</b>
Champagne with fresh peach purée	
<b>BLOODY MARY</b>	<b>11</b>
Housemade recipe	

### FINE SPIRIT SELECTION

2 OUNCE NEAT POUR

#### SCOTCH (SINGLE MALT SELECTION)

<b>LAPHROAIG 10 YEAR</b>	<b>12</b>
<b>MACALLAN 12 YEAR</b>	<b>16</b>
<b>MACALLAN 18 YEAR</b>	<b>55</b>
<b>MACALLAN RARE CASK</b>	<b>60</b>
<b>OBAN 14 YEAR</b>	<b>16</b>
<b>GLENLIVET 12 YEAR</b>	<b>14</b>
<b>GLENLIVET 18 YEAR</b>	<b>22</b>
<b>GLENMORANGIE 10 YEAR</b>	<b>13</b>
<b>BALVENIE 12 YEAR</b>	<b>16</b>
<b>BALVENIE 14 YEAR CARIBBEAN CASK</b>	<b>18</b>
<b>TALISKER 10 YEAR</b>	<b>16</b>
<b>LAGAVULIN 16 YEAR</b>	<b>21</b>

#### TEQUILA & MEZCAL

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

## SIGNATURE COCKTAILS

<b>APOLLO COOLER</b>	<b>13</b>	<b>MYKONOS MARGARITA</b>	<b>14</b>
Aperol, Campari, Ouzo 12, mint, raspberry, fresh lime		Casamigos Blanco tequila, St. Germain, Yellow Chartreuse, organic agave, jalapeño, passion fruit purée, fresh lime	
<b>GARDEN OF ATHENS</b>	<b>14</b>	<b>AEGEAN BREEZE</b>	<b>13</b>
Hendricks gin, Green Chartreuse, Mastiha, cucumber, mint, fresh lime		Ketel One vodka, St. Germain, muddled strawberry, fresh lemon and grapefruit	
<b>SEASONAL SANGRIA</b>	<b>13</b>	<b>TROUBLE MAKER</b>	<b>14</b>
Housemade with fresh fruit		Bulleit bourbon, Aperol, Yellow Chartreuse, Amaro Nonino	

## ANCIENT CLASSIC COCKTAILS

<b>COSMOPOLITAN</b>	<b>14</b>	<b>CLASSIC MARGARITA</b>	<b>14</b>
Grey Goose vodka, triple sec, cranberry, fresh lime		Casamigos Blanco tequila, triple sec, organic agave, fresh lime	
<b>FRENCH 75</b>	<b>14</b>	<b>HUGO</b>	<b>13</b>
Hendricks gin, fresh lemon, organic simple syrup		Prosecco, St. Germain, mint, fresh lime	

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

## WHITE WINE

<b>MOSCHOFILERO</b>	<b>13/52</b>	<b>SAUVIGNON BLANC</b>	<b>12/48</b>
Domaine Skouras, Peloponnese, Greece		Rātā, Marlborough, New Zealand	
<b>ASSYRTIKO</b>	<b>15/58</b>	<b>WHITE BURGUNDY</b>	<b>15/58</b>
Atlantis, Santorini, Greece		Mâcon Péronne, Burgundy, France	
<b>RETSINA</b>	<b>11/40</b>	<b>CHARDONNAY</b>	<b>12/48</b>
Tetramythos, Peloponnese, Greece		Sagelands, Walla Walla, Washington State	
<b>MALAGOUSIA</b>	<b>14/54</b>	<b>CHARDONNAY</b>	<b>20/75</b>
Lykos, Evia, Greece		Duckhorn, Napa Valley, California	
<b>PINOT GRIGIO</b>	<b>12/48</b>	<b>ALBARIÑO</b>	<b>13/52</b>
Bacaro, Friuli, Italy		Ethereo, Rias Baixas, Spain	

## RED WINE

<b>AGIORGITIKO</b>	<b>13/52</b>	<b>MALBEC</b>	<b>12/48</b>
Saint George, Domaine Skouras, Nemea, Greece		High Note, Mendoza, Argentina	
<b>XINOMAVRO/MERLOT/SYRAH</b>	<b>15/58</b>	<b>CHIANTI</b>	<b>15/58</b>
Kir-Yianni, Imathia, Greece		Ticciaia, Tuscany, Italy	
<b>PINOT NOIR</b>	<b>15/58</b>	<b>BORDEAUX</b>	<b>15/58</b>
Sean Minor, Sonoma, California		Domaine de La Cresse, Castillon, France	
<b>PINOT NOIR</b>	<b>18/64</b>	<b>CABERNET SAUVIGNON</b>	<b>14/54</b>
North Point, Willamette Valley, Oregon		Heritage, Browne Family, Washington	
		<b>CABERNET SAUVIGNON</b>	<b>20/75</b>
		Burnside, Sonoma, California	

## ROSÉ & SPARKLING

<b>CHAMPAGNE</b>	<b>25/65</b> (375ML)	<b>ROSÉ</b>	<b>13/52</b>
Veuve Clicquot, NV		Les Dauphins, Rhône Valley, France	
<b>PROSECCO</b>	<b>11/44</b>	<b>SPARKLING ROSÉ</b>	<b>13/52</b>
Ca' Furlan, Veneto, Italy		Croix de Roche, Bordeaux, France	

FULL WINE LIST AVAILABLE

## BEER BOTTLED

<b>MYTHOS</b>	<b>7</b>
Greece	
<b>FIX HELLAS</b>	<b>7</b>
Greece	
<b>CHIMAY WHITE</b>	<b>12</b>
Belgium	
<b>DUVEL</b>	<b>12</b>
Belgium	
<b>COORS LIGHT</b>	<b>4</b>
Colorado	

## DRAFT

<b>ESTIA PILSNER</b>	<b>7</b>
Philadelphia	
<b>IPA</b>	<b>7</b>
Ask your server for current selection	
<b>ALLAGASH WHITE</b>	<b>7</b>
Maine	
<b>STELLA ARTOIS</b>	<b>7</b>
Belgium	

## MOCKTAILS

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

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