

GLUTEN FREE MENU

MEZEDES

AVGOLEMONO	9
Traditional egg and lemon chicken soup with rice	
OCTOPODI	24
Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	
SHRIMP SAGANAKI	20
Wild caught Gulf shrimp sautéed with roasted tomato sauce, garlic & grated feta	
BEETS	16
Marinated red and golden beets, potato skordalia, seasoned Horta	
DOLMADES	16
Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki	
GRILLED SHRIMP	22
Jumbo wild caught shrimp charcoal grilled with ladolemono, fennel, & radicchio	

MUSSELS	21
PEI mussels sautéed in a roasted tomato sauce with garlic, & grated feta	
SPREADS PIKILIA	19
Choose three of the following with vegetables:	
- TZATZIKI Yogurt, cucumber, dill, garlic	
- HTIPIITI Roasted red peppers, cayenne, feta	
- MELITZANOSALATA Roasted eggplant	
- TARAMASALATA Carp roe and potato	
- FAVA Split pea purée with diced red onion	
- HUMMUS Chickpea purée with olive oil	
SPREADS AVAILABLE INDIVIDUALLY	8

RAW BAR

SEAFOOD TOWER **90**

Fresh lobster, oysters, jumbo shrimp, mussels, & crab cocktail, traditional accoutrements
NO SUBSTITUTIONS, PLEASE

OYSTERS **18/36**

Chef's daily selection served with cocktail & mignonette sauces

SHRIMP COCKTAIL **22**

Four jumbo shrimp, cocktail sauce, fresh horseradish, & lemon

SALATES

GREEK	19	ROKA	19	ROMAINE	16
Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, & feta cheese, red wine vinaigrette		Arugula, marinated red and golden beets, almonds, manouri cheese, & honey lime vinaigrette		Chopped romaine hearts, grated feta, & Kefalograviera cheeses, creamy caper dill dressing	

WHOLE FISH SELECTIONS

ESTIA SOURCES ONLY THE FRESHEST FISH FROM GREECE AND AROUND THE WORLD. WHOLE FISH ARE CHARCOAL GRILLED WITH LADOLEMONO, CAPERS, & OREGANO. OUR CHEFS' REMOVE THE MIDDLE BONE; HOWEVER, SOME SMALL BONES MAY REMAIN. FISH ARE PRICED BY THE POUND; WEIGHTS MAY VARY.

LAVRAKI	35/LB	KARAVIDES	54/LB
European sea bass, flaky, mild white fish served with Horta		"Langoustines" a Mediterranean delicacy, sweet & succulent flavor, butterflied & grilled in shell with ladolemono	
TSIPOURA	34/LB	JUMBO AFRICAN PRAWNS	54/LB
"Royal Dorado," firm & mild white fish served with Horta		Sweet and firm, succulent flavor, butterflied & grilled in shell with ladolemono	
LOBSTER	Market Price		
Fresh Maine lobster grilled in shell with ladolemono, served with a side of grilled vegetables			

ENTRÉES

TUNA	40
Sesame seed encrusted sushi grade tuna grilled rare, sautéed Horta, marinated beets, & crispy parsley	
CHILEAN SEA BASS PLAKI	48
Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers, & thyme	
LAMB CHOPS	42
Three charcoal grilled marinated in olive oil, fresh herbs and lemon, served with grilled vegetables & tzatziki	
ADD EXTRA LAMB CHOP	12
PRIME NY STRIP STEAK	58
Prime cut NY strip steak charcoal grilled with grilled vegetables & fresh thyme	

PAPOUTSAKIA	24
Roasted eggplant, vegetable souvlaki, roasted tomato sauce, & grated feta	
ORGANIC CHICKEN	34
Roasted leg and breast, grilled vegetables, in a lemon thyme jus	
SWORDFISH SOUVLAKI	37
Charcoal grilled with tomatoes, onions, peppers, & ladolemono	
SALMON	35
Charcoal grilled with ladolemono, capers, & spanakorizo	

SIDES

HORTA	11
Wild wilted greens with lemon, & olive oil	
ROASTED POTATOES	10
Greek oregano, & fresh lemon	
GRILLED VEGETABLES	12
Basil, yogurt, & fresh mint	
SPANAKORIZO	10
Rice sautéed with spinach, leeks, & fresh dill	