

Estia®

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

HOT MEZEDES

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

SPREADS AVAILABLE INDIVIDUALLY 8

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

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	MEDITERRANEAN Crispy calamari atop chopped romaine hearts, grilled eggplant, cherry tomatoes, red peppers, olives, grated feta and balsamic vinaigrette	24	GRILLED CHICKEN 6	WILD CAUGHT SHRIMP 9
				GRILLED SALMON 9	YELLOWFIN TUNA 9

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	31/LB	KARAVIDES "Langoustines" a Mediterranean delicacy, sweet and succulent flavor, butterflied and grilled in shell with ladolemono	50/LB
TSIPOURA "Royal Dorado," firm, mild white fish served with horta	30/LB	JUMBO AFRICAN PRAWNS Sweet and firm, butterflied and grilled in shell with ladolemono	50/LB
DOVER SOLE Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	49/LB		
LOBSTER Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes	MARKET PRICE		
		FAGRI Mediterranean white snapper with subtle earthy flavor and firm flakes, served with horta	39/LB

RECOMMENDED FOR TWO OR MORE

RAW BAR

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

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 ADD AN EXTRA LAMB CHOP 12	38
PRIME BONE-IN RIBEYE 16 ounce charcoal broiled with fresh thyme, served with grilled vegetables	53
ORGANIC CHICKEN Roasted leg and breast served over caramelized onion and yogurt orzo with a lemon thyme jus	30
LAMB SHANK Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta	34
MOUSSAKA Traditional layered casserole with ground beef, potatoes, sliced eggplant and Kefalograviera bechamel	21
PAPOUTSAKIA Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	21
PASTA ALA GRECCA Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta ADD GRILLED CHICKEN 6 / WILD CAUGHT SHRIMP 9	21

FROM THE SEA

HALIBUT Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade	36
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	40
SWORDFISH SOUVLAKI Charcoal grilled with tomatoes, onions, peppers, ladolemono and capers	34
TUNA Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond skordalia	36
MIXED SEAFOOD ORZO Wild caught shrimp, clams, mussels, sautéed calamari, roasted tomato sauce, orzo, grated feta, fresh basil	33
SALMON Charcoal grilled with ladolemono, capers and spanakorizo	32
CHILEAN SEA BASS PLAKI Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme	42

SIDES

HORTA Wild wilted greens 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. NO SEPARATE CHECKS, PLEASE.

Estia®

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

PRIX FIXE 35

AVAILABLE IN HOUSE ONLY

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 + \$4 SUPPLEMENT

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

OCTOPODI + \$5 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

FISH OF THE DAY

Chef's choice of preparation with side

PAPOUTSAKIA

Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta

ORGANIC CHICKEN

Roasted leg and breast, caramelized onion and yogurt orzo, lemon thyme jus

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

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

FALL IN SANTORINI 14	AEGEAN FIZZ 13
Tito's vodka, Aperol, Mastiha, strawberry, ginger, rosemary, fresh lemon	Bombay Sapphire gin, Mastiha, Prosecco, raspberry, fresh lemon
GREEK OLD FASHIONED 14	APRHODITE AFFAIR 14
Bulleit bourbon infused with cinnamon and clove, Grand Mariner, orange peel	Casamigos blanco tequila, Aperol, Green Chartreuse, agave, thyme, blackberry, fresh lime
MYKONOS BREEZE 13	MESSAGE FROM HERMES 14
Mastiha, Yellow Chartreuse, St. Germain, organic agave, passion fruit purée, fresh lemon	Casamigos mezcal, Ouzo 12, fresh pressed ginger, honey, fresh lemon
SEASONAL SANGRIA 13	
Housemade with fresh fruit	

ANCIENT CLASSIC COCKTAILS

VIEUX CARRÉ 14	OLD FASHIONED 14
Knob Creek rye, Remy Martin VSOP, Carpano Antica, Benedictine, Angostura and Peychaud's bitters, orange peel	Elijah Craig bourbon, demerara, Angostura bitters, orange peel
VESPER 14	NEGRONI 14
Grey Goose vodka, Hendricks gin, Lillet, lemon peel	Hendrick's, Campari, Carpano Antica, orange peel

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

WHITE WINE

MOSCHOFILERO 13/52	SAUVIGNON BLANC 12/48
Domaine Skouras, Peloponnese, Greece	Rātā, Marlborough, New Zealand
ASSYRTIKO 15/58	WHITE BURGUNDY 15/58
Atlantis, Santorini, Greece	Mâcon Péronne, Burgundy, France
RETSINA 11/40	CHARDONNAY 11/44
Tetramythos, Peloponnese, Greece	Backstory, California
MALAGOUSIA 14/54	CHARDONNAY 20/75
Lykos, Evia, Greece	Duckhorn, Napa Valley, California
PINOT GRIGIO 12/48	ALBARIÑO 13/52
Bacaro, Friuli, Italy	Ethereo, Rias Baixas, Spain

RED WINE

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

ROSÉ & SPARKLING

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

FULL WINE LIST AVAILABLE

BEER BOTTLED

MYTHOS 7	DRAFT
Greece	ESTIA PILSNER 7
FIX HELLAS 7	Philadelphia
Greece	IPA 7
CHIMAY WHITE 12	Ask your server for current selection
Belgium	ALLAGASH WHITE 7
DUVEL 12	Maine
Belgium	STELLA ARTOIS 7
COORS LIGHT 4	Belgium
Colorado	

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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