

Estia®

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

MEZEDES

OCTOPODI 20 Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	SHRIMP SAGANAKI 17 Wild caught Gulf shrimp sautéed with roasted tomato sauce, garlic and grated feta	TUNA TARTARE 19 Diced yellowfin tuna over avocado, soy honey dressing, crispy pita chips
SPANAKOPITA 15 Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough	FRIED CALAMARI 16 Spicy marinara, fresh lemon	SALMON TARTARE 19 Shallot, chili pepper, cilantro, fresh lime, crispy potato chips
ESTIA CHIPS 18 Thinly sliced eggplant and zucchini lightly fried served with tzatziki	GRILLED SHRIMP 20 Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono	DOLMADES 15 Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki
CRAB CAKE 20 Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli	SPREADS PIKILIA 16 Choose three of the following with grilled pita: • TZATZIKI Greek yogurt, cucumber, dill, garlic • HTIPITI Roasted red peppers, cayenne, feta • MELITZANOSALATA Smoked eggplant • SKORDALIA Potato and garlic • FAVA Lemon and olive oil	BEETS 15 Marinated red and golden beets, potato skordalia, seasoned horta
AVGOLEMONO 8 Traditional egg and lemon chicken soup with rice	CHEESE SAGANAKI 15 Traditional pan fried Kefalograviera cheese served with fresh lemon	OYSTERS 18 / 32 Chef's daily selection served with cocktail and mignonette sauces

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. WE RECOMMEND ABOUT 1 LB/PERSON. INQUIRE WITH YOUR SERVER.**

LAVRAKI 31/LB European sea bass, flaky, mild white fish served with horta	JUMBO AFRICAN PRAWNS 50/LB Sweet and firm, butterflied and grilled in shell with ladolemono
DOVER SOLE 49/LB Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	KARAVIDES 50/LB "Langoustines" a Mediterranean delicacy, sweet and succulent flavor, butterflied and grilled in shell with ladolemono
LOBSTER MARKET PRICE Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes	

SALATES

CLASSIC GREEK 18 Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	ROKA 16 Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette
ROMAINE 14 Chopped romaine hearts, housemade oregano croutons, grated feta, creamy caper dill dressing	

ADD TO ANY SALAD

GRILLED CHICKEN 6	WILD CAUGHT SHRIMP 9
GRILLED SALMON 9	YELLOWFIN TUNA 9

A LA CARTE ENTREES

LAMB CHOPS 37 Three 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	SWORDFISH SOUVLAKI 33 Wild caught swordfish skewer charcoal grilled with green peppers, onions, tomatoes, ladolemono and capers	TUNA 36 Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond skordalia
ORGANIC CHICKEN 30 Roasted leg and breast served over caramelized onion and yogurt orzo, lemon thyme jus	LOBSTER LINGUINI 40 Fresh lobster deshelled and sautéed with cherry tomatoes and linguini in a brandy infused tomato sauce topped with grated feta and fresh basil	HALIBUT 36 Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade
MOUSSAKA 21 Traditional layered casserole with ground beef, potatoes, sliced eggplant and Kefalograviera bechamel	SHRIMP ORZO 35 Wild caught Gulf shrimp, roasted tomato sauce, orzo, grated feta, fresh basil	SALMON 32 Charcoal grilled with ladolemono, capers and spanakorizo
PASTA ALA GRECCA 21 Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta ADD GRILLED CHICKEN 6 / WILD CAUGHT SHRIMP 9	PAPOUTSAKIA 21 Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	CHILEAN SEA BASS PLAKI 42 Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme

SIDES

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

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, SEEDS AND BONES.

Estia®

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

HAPPY HOUR

AVAILABLE ON THE PATIO ONLY
MONDAY-FRIDAY 4PM-5PM

LIGHT FARE

CHEESE SAGANAKI 8
Traditional pan fried Kefalograviera cheese

SPANAKOPITA 8
Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough

ESTIA CHIPS 8
Thinly sliced eggplant and zucchini lightly fried served with tzatziki

DOLMADES 8
Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki

FRIED CALAMARI 8
Spicy marinara, fresh lemon

SALMON TARTARE 12
Shallot, chili pepper, cilantro, fresh lime, crispy potato chips

OYSTERS 6/12
Daily selection, cocktail and mignonette

CHICKEN SOUVLAKI 19
Charcoal grilled chicken skewers with peppers and onions, grilled pita, Greek fried potatoes, tzatziki

HANDCRAFTED COCKTAILS 5

CLASSIC MARGARITA
Silver tequila, triple sec, fresh lime, agave

HUGO
St. Germain, prosecco, fresh lime and mint

SANGRIA
Housemade with fresh fruit

WINE 7

PINOT GRIGIO, Bacaro, Friuli, Italy

PROSECCO, Ca'Furlan, Veneto, Italy

MALBEC, High Note, Mendoza, Argentina

BEER 4

DOCK STREET GOLDEN IPA, Philadelphia

ESTIA PILSNER, Colorado

STELLA ARTOIS, Belgium

ALLAGASH WHITE, Maine

COORS LIGHT, Colorado BOTTLED

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

MYKONOS MARGARITA 14
Casamigos blanco tequila infused with strawberry, cucumber, jalapeño, St. Germain, agave, fresh lime

ESPRESSO OLD FASHIONED 14
Bulleit rye, Grand Mariner, orange bitters, demerara, orange peel

IT'S GREEK TO ME 14
Ouzo, Amaretto, fresh lemon, strawberry, cucumber and basil

ROSÉ SANGRIA 13
Housemade with fresh fruit

GARDEN OF ATHENS 14
Homeric mastiha infused with ginger, Green chartreuse, fresh lime, pear, Greek honey, fresh mint

AEGEAN BREEZE 13
House infused cucumber and ginger vodka, St. Germain, mastiha, fresh lime

LAZY DAY IN SANTORINI SERVED FROZEN 12
Vodka, passionfruit liqueur, fresh squeezed lemonade

ANCIENT CLASSIC COCKTAILS

COSMOPOLITAN 14
Grey Goose vodka, Cointreau, fresh lime, cranberry

CLASSIC MARGARITA 14
Casamigos blanco, Cointreau, fresh lime, agave

FRENCH 75 14
Hendrick's gin, fresh lemon, Prosecco

MANHATTAN 14
Knob Creek rye, Carpano Antica vermouth, Angostura bitters, orange peel

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

WHITE WINE

MOSCHOFILERO 13/52
Domaine Skouras, Peloponnese, Greece

ASSYRTIKO 15/58
Atlantis, Santorini, Greece

RETSINA 10/40
Gai'a, Ritinitis Nobilis, Greece

PINOT GRIGIO 12/48
Bacaro, Friuli, Italy

ALBARIÑO 13/52
Ethereo, Rias Baixas, Spain

SAUVIGNON BLANC 12/48
Rātā, Marlborough, New Zealand

WHITE BURGUNDY 15/58
Mâcon Péronne, Burgundy, France

CHARDONNAY 11/44
Backstory, California

CHARDONNAY 20/75
Duckhorn, Napa Valley, California

RED WINE

AGIORGITIKO 13/52
Saint George, Domaine Skouras, Nemea, Greece

XINOMAVRO/MERLOT/SYRAH 15/58
Kir-Yianni, Imathia, Greece

PINOT NOIR 15/58
Sean Minor, Sonoma, California

PINOT NOIR 18/64
O.P.P., Willamette Valley, Oregon

MALBEC 12/48
High Note, Mendoza, Argentina

PRIMITIVO 13/52
Piantaferro, Puglia, Italy

BORDEAUX 15/58
Domaine de La Cresse, Castillon, France

CABERNET SAUVIGNON 14/54
Heritage, Browne Family, Washington

CABERNET SAUVIGNON 20/75
Burnside, Sonoma, California

ROSÉ & SPARKLING

CHAMPAGNE 25/65
Veuve Clicquot, NV (375 ml)

PROSECCO 11/44
Ca' Furlan, Veneto, Italy

ROSÉ 13/52
Les Dauphins, Rhône Valley, France

SPARKLING ROSÉ 13/52
Croix de Roche, Bordeaux, France

FULL WINE LIST AVAILABLE

BEER BOTTLED

MYTHOS 7
Greece

FIX HELLAS 7
Greece

CHIMAY WHITE 12
Belgium

DUVEL 12
Belgium

COORS LIGHT 4
Colorado

DRAFT

ESTIA PILSNER 7
Philadelphia

DOCK STREET GOLDEN IPA 7
Philadelphia

ALLAGASH WHITE 7
Maine

STELLA ARTOIS 7
Belgium

MOCKTAILS

HERBAL TEA COOLER 5
Fresh squeezed lemonade, brewed tea, fresh mint

SANTORINI SODA 5
Club soda, cucumber, simple syrup, fresh mint

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NO SEPARATE CHECKS, PLEASE.

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