

MAIN LINE RESTAURANT WEEK



ESTIA TAVERNA
222N RADNOR CHESTER ROAD
RADNOR PA, 19087

\$55/PERSON
NOT INCLUDING TAX OR GRATUITY

FIRST COURSE

(choice of one)

Spanakopita

Fresh spinach, leeks, scallions, dill, & feta cheese
baked in homemade phyllo

Octopodi

Charcoal grilled, fava purée, pickled red onion, Holland peppers,
capers, & extra virgin olive oil

Spreads Pikilia

Tzatziki, Htpiti, Melitzano served with grilled pita & veggies

Greek Salad

Vine ripened tomatoes, cucumber, green peppers, red onions, olives,
& feta cheese in red wine vinaigrette

SECOND COURSE

(choice of one)

Lavraki

Charcoal grilled Mediterranean sea bass topped with oregano,
ladolemono, & capers; served with spanakorizo

Lamb Chops

Charcoal grilled Australian lamb chops marinated for three days in olive oil,
lemon, & fresh herbs, served with Greek fried potatoes & tzatziki

Roasted Chicken

Roasted chicken served over caramelized onion
& Greek yogurt orzo, lemon thyme jus

Papoutsakia

Roasted eggplant in tomato sauce with
skewered vegetables & feta cheese

THIRD COURSE

(choice of one)

Baklava Rolls

Traditional Baklava, rolled into a cigar shape,
sliced & served with vanilla gelato

Kormo

House made chocolate fudge rolled with tea cookies,
served with vanilla gelato