

GLUTEN FREE MENU

MEZEDES

AVGOLEMONO Traditional egg and lemon chicken soup with rice	9
OCTOPODI Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	21
SHRIMP SAGANAKI Wild caught Gulf shrimp sautéed with roasted tomato sauce, garlic and grated feta	19
BEETS Marinated red and golden beets, potato skordalia, seasoned horta	15
DOLMADES Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki	15
GRILLED SHRIMP Jumbo wild caught shrimp charcoal grilled with ladolemono, fennel and radicchio salata	21

MUSSELS PEI mussels sautéed with Ouzo, white wine, spicy tomato sauce, garlic, grated feta	20
GRILLED CALAMARI Spicy marinara, fresh lemon	17
SPREADS PIKILIA Choose three of the following served with vegetables:	17
• TZATZIKI Yogurt, cucumber, dill, garlic	
• HTIPITI Roasted red peppers, cayenne, feta	
• MELITZANOSALATA Roasted eggplant	
• TARAMASALATA Carp roe and potato	
• SKORDALIA Potato and garlic	
• 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, clams and crab cocktail, traditional accoutrements
No SUBSTITUTIONS, PLEASE

OYSTERS 18 / 32
Chef's daily selection served with cocktail and mignonette sauces

SHRIMP COCKTAIL 21

Four jumbo shrimp, cocktail sauce, fresh horseradish and lemon

ALASKAN KING CRAB LEGS MARKET PRICE
Butterflied and grilled in shell with drawn butter

LIMITED AVAILABILITY

SALATES

GREEK Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	18
ROKA Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	16

ROMAINE Chopped romaine hearts, grated feta and Kefalograviera cheeses, creamy caper dill dressing	14
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WINE BY THE GLASS

WHITE

MOSCHOFILERO Domaine Skouras, Peloponnese	13/52
RETSINA Gai'a, Ritinitis Nobilis, Greece	10/40
PINOT GRIGIO Cielo, delle Venezie, Italy	10/38
GRÜNER VELTLINER Schmidt, Niederrfabbach, Austria	13/52
WHITE BORDEAUX Chateau le Camplat, Bordeaux, France	15/58
SAUVIGNON BLANC Sileni, Marlborough, New Zealand	12/48
CHARDONNAY Sagelands, Walla Walla, Washington State	12/48
CHARDONNAY Crossbarn by Paul Hobbs, Sonoma, California	20/75

RED

RED BLEND Somos, McLaren Vale, Australia	15/58
AGIORGITIKO Saint George, Domaine Skouras, Nemea	13/52
PINOT NOIR Sean Minor, Sonoma Coast, California	15/58
PINOT NOIR Eugene b2, Willamette Valley, Oregon	20/75
CÔTES DU RHÔNE Le Mas de Flauzieres, Cuvee Julien, Seguret, France	15/58
MALBEC Trumpeter, Mendoza, Argentina	12/48
CABERNET SAUVIGNON Heritage, Browne Family, Washington	14/54
CABERNET SAUVIGNON Burnside, Lake County, California	20/75

ROSÉ & SPARKLING

CHAMPAGNE Veuve Clicquot, NV (375 ml)	25/65
PROSECCO Ca' Furlan, Veneto, Italy	11/44
ROSÉ Belle Année, France	13/52
SPARKLING ROSÉ Croix de Roche, Bordeaux, France	13/52

WHOLE FISH SELECTIONS

ESTIA SOURCES ONLY THE FRESHEST FISH FROM GREECE AND AROUND THE WORLD. WHOLE FISH ARE CHARCOAL GRILLED WITH LADOLEMONO AND CAPERS. 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
LOBSTER Fresh Maine lobster grilled in shell with ladolemono, served with grilled vegetables	MARKET PRICE		

ENTREES

TUNA Sesame seed encrusted sushi grade tuna grilled rare, sautéed horta, marinated beets, almond skordalia	37
CHILEAN SEA BASS PLAKI Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme	43
LAMB CHOPS Three charcoal grilled marinated in olive oil, fresh herbs and lemon, served with grilled vegetables and tzatziki ADD AN EXTRA LAMB CHOP 12	39
PRIME BONE-IN FILET MIGNON 14 ounce center cut charcoal grilled with fresh thyme, served with grilled vegetables	55
PRIME BONE-IN RIBEYE 16 ounce cut charcoal grilled with fresh thyme, served with grilled vegetables	55
PAPOUTSAKIA Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	22
ORGANIC CHICKEN Roasted leg and breast, grilled vegetables, lemon thyme jus	32
SWORDFISH SOUVLAKI Charcoal grilled with tomatoes, onions and peppers, ladolemono and capers	34
SALMON Charcoal grilled with ladolemono, capers and spanakorizo	34

SIDES

HORTA Wild wilted greens with lemon and olive oil	10
ROASTED POTATOES Greek oregano, fresh lemon	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

MOCKTAILS

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

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 BONES, PITS, SHELLS OR SEEDS.

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR RESTRICTIONS. A GRATUITY OF 20% MAY BE ADDED TO PARTIES OF 6 OR MORE. MAXIMUM OF 4 CREDIT CARDS PER TABLE. NO SEPARATE CHECKS, PLEASE.