



MEZEDES

AVGOLEMONO 8	FRIED CALAMARI 19	TUNA TARTARE 21
Traditional egg and lemon chicken soup with rice	Served with spicy marinara	Diced yellowfin tuna over avocado, soy honey dressing, crispy pita chips
OCTOPODI 23	CRAB CAKE 23	SALMON TARTARE 20
Charcoal grilled octopus with red and sweet onions, dill, roasted peppers, capers, parsley	Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli	Shallot, chili pepper, cilantro, fresh lime, crispy potato chips
CHEESE SAGANAKI 17	SPANAKOPITA 15	BEETS 14
Traditional pan fried Kefalograviera cheese	Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough	Marinated red and golden beets, red onion, potato skordalia
GRILLED SHRIMP 21	DOLMADES 16	SPREADS PIKILIA 18
Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula and cherry tomatoes	Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki	Choose three of the following with grilled pita:
SARDINES 20	ESTIA CHIPS 20	<ul style="list-style-type: none"> • TZATZIKI Greek yogurt, cucumber, dill, garlic • HTIPITI Roasted red peppers, cayenne, feta • MELITZANOSALATA Smoked eggplant • TARAMASALATA Carp roe and potato purée • SKORDALIA Potato and garlic
Fresh Mediterranean sardines grilled with ladolemono and oregano	Thinly sliced zucchini and eggplant lightly fried served with tzatziki	

SALATES

HORIATIKI 20	ROMAINE 16	ADD TO ANY SALAD	
Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing	Grilled Chicken 7	Wild Caught Shrimp 11
ARUGULA 16		Grilled Salmon 11	Yellowfin Tuna 11
Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette			

Spreads available individually 6

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. 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 36/lb	DOVER SOLE 54/lb
European sea bass, flaky, mild white fish <i>BAKED IN MEDITERRANEAN SEAT SALT +6</i>	Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky
TSIPOURA 35/lb	ASTAKOS Market Price
"Royal Dorado," firm, mild white fish	Fresh Maine lobster grilled in shell with ladolemono
KARAVIDES 58/lb	<i>RECOMMENDED FOR TWO OR MORE</i>
"Langoustines" a Mediterranean delicacy, sweet and succulent flavor, butterflied and grilled in shell with ladolemono	FAGRI 44/lb
JUMBO AFRICAN PRAWNS 55/lb	Mediterranean white snapper with subtle earthy flavor and firm flakes, charcoal grilled with ladolemono and capers
Sweet and firm, butterflied and grilled in shell with ladolemono	

RAW BAR

OYSTERS 19/33
Chef's daily selection served with cocktail and mignonette sauces
SHRIMP COCKTAIL 22
Four jumbo shrimp, cocktail sauce, fresh horseradish and lemon

FROM THE LAND

LAMB CHOPS 52
Four Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes with kefalograviera and tzatziki <i>ADD AN EXTRA LAMB CHOP 13</i>
ROASTED CHICKEN 35
Confit leg and breast, caramelized onion and yogurt orzo, lemon thyme jus
LAMB SHANK 38
Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta
PRIME FILET MIGNON 62
12 ounce center cut charcoal grilled with fresh thyme, served with grilled vegetables
MOUSSAKA 26
Traditional layered casserole with ground beef, potatoes, sliced eggplant and Kefalograviera bechamel
PAPOUTSAKIA 24
Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta
PASTA ALA GRECCA 23
Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta <i>ADD GRILLED CHICKEN 7 / WILD CAUGHT SHRIMP 11</i>

FROM THE SEA

HALIBUT 40
Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade
LOBSTER LINGUINI 45
Fresh lobster deshelled and sautéed with tomatoes, linguini, basil, garlic, marinara, and grated feta cheese
TUNA 40
Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond skordalia
SALMON 37
Charcoal grilled Faroe Island salmon with ladolemono, capers and spanakorizo
CHILEAN SEA BASS PLAKI 50
Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme
SWORDFISH SOUVLAKI 38
Charcoal grilled with tomatoes, onions, peppers, ladolemono and capers

SIDES

HORTA 14
Wild greens sautéed with lemon and olive oil
ROASTED POTATOES 11
Greek oregano, fresh lemon
FRIED POTATOES 11
Greek oregano and kefalograviera
GRILLED VEGETABLES 14
Basil yogurt, fresh mint
SPINACH RICE 11
Rice sautéed with spinach, leeks and fresh dill
ORZO 11
Choice of roasted tomato and feta or caramelized onion and Greek yogurt

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.

THEATER MENU 40

SIGNATURE COCKTAILS

APPETIZER *Choose One*

KEFTEDES

Lamb and beef meatballs stuffed with feta in marinara

SPREAD PIKILIA

Tzatziki, htipiti, and melitzanosalata served with grilled pita

SPANAKOPITA

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

ROMAINE SALATA

Chopped romaine hearts, oregano croutons, grated feta, creamy caper dill dressing

HORIATIKI SALATA + \$5

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

OCTOPODI + \$7

Charcoal grilled octopus with red and sweet onions, dill, roasted peppers, capers, parsley

ENTRÉE *Choose One*

MOUSSAKA

Traditional layered casserole with seasoned ground beef, sliced eggplant, potatoes and Kefalograviera béchamel

SHRIMP SOUVLAKI

Grilled Shrimp, onions and cherry tomatoes served with tomato feta orzo

LAMB TRAHANA

Lamb shank served off the bone over trahana pasta with tomato and kapama, pine nuts, currants and grated feta

FISH OF THE DAY

Chef's choice of fish and side

PAPOUTSAKIA

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

ROASTED CHICKEN

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

LAMB CHOPS + \$15

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

Traditional honey walnut cake

LEMON SORBET

One scoop of locally made sorbet

SALTED CARAMEL BAKLAVA + \$2

Layered phyllo, pistachios, almonds, caramel and Feur de Sel

WE KINDLY DECLINE SUBSTITUTIONS ON THE THEATER MENU

DIONYSUS 14

Berry infused vodka, fresh lemon juice, topped with Prosecco

FIGHT OVER CRETE 18

Bourbon, Aperol, Rakomelo, Amaro Nonino, lemon, demerara

GREEK OLD FASHIONED 15

Bourbon, Rakomelo, demerara, angostura bitters (SMOKED \$2)

SEASONAL SANGRIA 14

House made with fresh fruit

SANTORINI SODA 16

Gin, Mastiha, cucumber, mint, lime, sugar, soda

MOUNT ATHOS 18

Mezcal, Tsipouro, Ginger Liqueur, lemon, sugar

ESTIA SPRITZ 14

Lilliet, Elderflower, Prosecco, soda

POMEGRANATE MARGARITA 15

Blanco Tequila, Pomegranate Liqueur, sugar, lime

BURNT MANHATTAN 18

Bourbon, burnt brown sugar, bitters, served "perfect"

WHITE WINE

ASSYRTIKO 22/85

Atlantis White, Santorini, Greece

MOSCHOFILERO 15/58

Anastasia, Peloponnese, Greece

RETSINA 14/54

Markou Estate, Attiki, Greece

PINOT GRIGIO 13/48

Castelli, Delle Venezie Veneto, Italy

SAUVIGNON BLANC 15/58

Rata Estate, Marlborough, New Zealand

CHARDONNAY 14/54

Cloudbreak, California

CHARDONNAY 19/74

Decoy Limited, Sonoma Coast, California

RIESLING 14/54

Prost, Mosel, Germany

RED WINE

AGIORGITIKO 19/76

Skouras, Peloponnese, Greece

MERLOT 15/58

La Tour de Gaigne, Languedoc, France

SYRAH/GRENACHE 16/64

Mas Des Flauziers, Rhone, France

PINOT NOIR 14/54

Alias, California

TEMPRANILLO 15/58

Faustino, Rioja, Spain

CABERNET SAUVIGNON 21/80

Daou, Paso Robles, California

MALBEC 14/54

San Huberto, La Rioja, Argentina

ROSÉ & SPARKLING

PROSECCO 14/54

Delle Venezie, Italy

ROSÉ 15/58

Guillaman, Gascogne, France

FULL WINE LIST AVAILABLE

BEER BOTTLED

VERGINA LAGER 7.5

Greece

VERGINA AMBER 7.5

Greece

HEINEKEN 0.0 8

Netherlands

CORONA EXTRA 6

Mexico

MILLER LITE 6

Chicago

YARDS PALE ALE 7

Philadelphia

ALLAGASH WHITE 8

Maine

AMSTEL LIGHT 6

Netherlands

MOCKTAILS

MINT PALMER 8

Fresh squeezed lemonade, brewed tea, fresh mint

CUCUMBER REFRESHER 8

Club soda, cucumber, simple syrup, lime, fresh mint

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.