

MEZEDES

AVGOLEMONO Traditional egg and lemon chicken soup with rice	9	FRIED CALAMARI Served with spicy marinara	19	TUNA TARTARE Diced yellowfin tuna over avocado, soy honey dressing, crispy pita chips	23
OCTOPODI Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	24	CRAB CAKE Colossal and jumbo lump crab, Beluga lentils, marinated gigandes, Dijon aioli	24	SALMON TARTARE Shallot, chili pepper, cilantro, fresh lime, crispy potato chips	22
SHRIMP SAGANAKI Wild caught Gulf shrimp sautéed in roasted tomato sauce with grated feta	20	SPANAKOPITA Leeks, scallions, dill, spinach and feta, baked in house made phyllo dough	16	SPREADS PIKILIA Choose three of the following with grilled pita:	19
CHEESE SAGANAKI Traditional pan fried Kefalograviera cheese	16	DOLMADES Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki	16	• TZATZIKI Greek yogurt, cucumber, dill, garlic	
GRILLED SHRIMP Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula & cherry tomatoes	22	ESTIA CHIPS Thinly sliced zucchini and eggplant lightly fried served with tzatziki	20	• HTIPITI Roasted red peppers, cayenne, feta	
MUSSELS PEI mussels sautéed in roasted tomato sauce with grated feta topped with crispy pita sticks	21	BEETS Marinated red and golden beets, red onion, potato skordalia	16	• MELITZANOSALATA Smoked eggplant	
				• TARAMASALATA Carp roe and potato purée	
				• SKORDALIA Potato and garlic	
				• FAVA Split pea purée with diced red onion	
				• HUMMUS Chickpea purée with olive oil	

Spreads available individually 8

SALATES

CLASSIC GREEK Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	19	ROMAINE Chopped romaine hearts, house made oregano croutons, grated feta & Kefalograviera cheeses, creamy caper dill dressing	16	ADD TO ANY SALAD	
ROKA Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	19			Grilled Chicken	8
				Wild Caught Shrimp	12
				Grilled Salmon	12
				Yellowfin Tuna	12

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 European sea bass; flaky & mild white fish served with horta	35/lb	DOVER SOLE Lightly floured & pan sautéed, this Dutch delicacy is mildly sweet and flaky	53/lb
TSIPOURA "Royal Dorado," firm, mild white fish served with horta	34/lb	LOBSTER Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes	MARKET PRICE
KARAVIDES "Langoustines" A Mediterranean delicacy, sweet and succulent in flavor; served butterflied & grilled in shell with ladolemono	54/lb	BARBOUNIA LIMITED AVAILABILITY Lightly floured & pan fried in olive oil, served on the bone; Exotic delicacy in Portugal, known for its sweet flavor	50/lb
JUMBO AFRICAN PRAWNS Sweet and firm; butterflied and grilled in shell with ladolemono	54/lb	FAGRI Mediterranean white snapper with subtle earthy flavor & firm flakes; charcoal grilled with ladolemono & capers, served with horta	44/lb

RECOMMENDED FOR TWO OR MORE

RAW BAR

SEAFOOD TOWER Fresh lobster, oysters, jumbo shrimp, mussels and crab cocktail, traditional accoutrements	92
PLEASE NO SUBSTITUTIONS	
OYSTERS Chef's daily selection served with cocktail and mignonette sauces	18 / 36
SHRIMP COCKTAIL Four jumbo shrimp, cocktail sauce, fresh horseradish and lemon	22

FROM THE LAND

LAMB CHOPS Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes & tzatziki	42
ROASTED CHICKEN Confit leg and breast, caramelized onion & yogurt orzo, lemon thyme jus	34
LAMB SHANK Red wine braised lamb shank on the bone with orzo, roasted tomato sauce & grated feta	37
PRIME FILET MIGNON 12 ounce center cut charcoal grilled with fresh thyme and grilled vegetables	60
MOUSSAKA Traditional layered casserole with ground beef, potatoes, sliced eggplant & Kefalograviera bechamel	25
PAPOUTSAKIA Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	24
PASTA ALA GRECCA Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta	22

ADD GRILLED CHICKEN 8 / WILD CAUGHT SHRIMP 12

FROM THE SEA

HALIBUT Charcoal grilled with ladolemono, capers, vegetable souvlaki, Kalamata olive tapenade	39
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	43
TUNA Grilled sesame encrusted tuna, served rare, with sautéed horta, marinated beets, & almond skordalia	39
MIXED SEAFOOD ORZO Wild caught Gulf shrimp, calamari and mussels sautéed in roasted tomato sauce with orzo, grated feta & fresh basil	38
SALMON Charcoal grilled Faroe Island salmon served with ladolemono, capers & spanakorizo	35
CHILEAN SEA BASS PLAKI Oven baked with carrots, onions, tomatoes, green peppers, potatoes, capers & thyme, tomato sauce	47
SWORDFISH SOUVLAKI Charcoal grilled with tomatoes, onions, peppers, ladolemono & capers	36

SIDES

HORTA Wild greens sautéed with lemon & olive oil	11
ROASTED POTATOES Greek oregano, fresh lemon	10
FRIED POTATOES Greek oregano	10
GRILLED ASPARAGUS Olive oil, feta, pickled red onion	12
GRILLED VEGETABLES Basil, yogurt, fresh mint	12
SPANAKORIZO Rice sautéed with spinach, leeks, fresh dill	10
ORZO Choice of roasted tomato & feta or caramelized onion & Greek yogurt	10

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 CROSSCONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTS AND/OR SOY. ITEMS HAVE NATURALLY OCCURRING PITS OR SEEDS. PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR RESTRICTIONS. A GRATUITY OF 20% MAY BE ADDED AT MANAGERS DISCRETION. MAXIMUM OF 4 CREDIT CARDS PER TABLE. NO SEPARATE CHECKS, PLEASE.



PRIX FIX 40

AVAILABLE IN HOUSE ONLY

APPETIZER *Choose One*

FRIED CALAMARI

Spicy marinara, fresh lemon

SPANAKOPITA

Leeks, scallions, dill, spinach & feta baked in house made phyllo dough

ROMAINE SALATA

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

CLASSIC GREEK SALATA + \$6 Supplement

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

OCTOPODI + \$7 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, Kefalograviera béchamel

PASTA ALA GRECCA

Rigatoni sautéed with roasted tomato sauce & fresh spinach topped with grated feta

PAPOUTSAKIA

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

ORGANIC CHICKEN

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

LAVRAKI + \$6 Supplement

European sea bass grilled and fileted with ladolemono, capers & oregano, served with spanakorizo

LAMB CHOPS + \$13 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

SIGNATURE COCKTAILS

SANTORINI SPRITZER	15	PYTHAGOREAN SERUM	15
Tito's, hibiscus, lemon, basil, club soda		Malfy Sicilian grapefruit gin, St. Germain, Dolin Blanc vermouth, lemon	
ZEUS' MISTRESS	16	MYKONOS MARGARITA	17
Grey Goose La Poire, Skinos Mastiha, St. Germain, lemon, ginger, & basil		Don Julio Blanco tequila, Mastiha, cucumber, lime, Tajin rim	
ESTIA OLD FASHIONED	17	GRECIAN VESPER	18
Estia Private Label Bourbon, ginger vanilla simple, peach bitters (SMOKED \$2)		Olive oil washed Grey Goose, Bluecoat gin, Gran Bassano Vermouth	
ACHILLES HEEL	17	GIFT OF GAIA	15
Don Julio Blanco, Five Saints blood orange, pomegranate, jalapeño, lime		Bluecoat gin, Amaro Nonino, Otto's Greek sweet vermouth, strawberries, mint	

WHITE WINE

ASSYRTIKO	20/75	PINOT GRIGIO	13/52
Atlantis White, Santorini, Greece		Barone Fini, Valdadige, Italy	
MOSCHOFILERO	16/60	ALBARINO	16/60
Skouras, Peloponnese, Greece		Albadia de San Campio, Rias Baixas, Spain	
RETSINA	13/52	CHARDONNAY	20/75
Markou Estate, Attiki, Greece		La Crema, Russian River Valley, California	
SAUVIGNON BLANC	15/56	CHARDONNAY	16/60
Echo Bay, Marlborough, New Zealand		Diatom, Santa Barbara County, California	
SAUVIGNON BLANC ROSÉ	16/60	BORDEAUX BLANC	17/64
Peter Yealands, Marlborough, New Zealand		Chateau des Matards, Bordeaux, France	

RED WINE

AGIORGITIKO	18/70	SANGIOVESE	16/60
Skouras, Peloponnese, Greece		San Polo, Montalcino, Italy	
XINOMAVRO	15/56	CABERNET SAUVIGNON	15/56
Young Vines, Thymiopoulos, Greece		Substance, Columbia Valley, Washington	
PINOT NOIR	20/75	CABERNET SAUVIGNON	20/75
Etude, Carneros, California		Daou, Paso Robles, California	
PINOT NOIR	15/56	MALBEC	15/56
Pike Road, Willamette Valley, Oregon		Chacra La Papay, Patagonia, Argentina	

ROSÉ & SPARKLING

PROSECCO	12/48	SPARKLING ROSÉ	15/56
Elmo Pio, Veneto, Italy		Bisol, Veneto, Italy	
ROSÉ	15/56	CHAMPAGNE (375mL)	64
Belleruche, Côtes du Rhone, France		Veuve Cliquot, Gold Label, NV	

FULL WINE LIST AVAILABLE

FINE SPIRIT SELECTION

SCOTCH (SINGLE MALT SELECTION)

THE MACALLAN SHERRY OAK 12 YEAR	22
THE MACALLAN SHERRY OAK 18 YEAR	50
THE MACALLAN HARMONY RICH CACAO	60
OBAN 14 YEAR	22
GLENLIVET 12 YEAR	16
GLENLIVET 18 YEAR	20
BALVENIE 12 YEAR	16
BALVENIE 14 YEAR CARIBBEAN CASK	18
LAGAVULIN 16 YEAR	25
BLANTON'S	45

TEQUILA & MEZCAL

CLASE AZUL PLATA	40
CLASE AZUL REPOSADO	45
CLASE AZUL DURANGO	85
CLASE AZUL GUERRERO	85
CLASE AZUL GOLD	90
CLASE AZUL SAN LOUIS POTOSÍ	90
CLASE AZUL AÑEJO	100
DON JULIO 1942	40
CANTERA NEGRA EXTRA AÑEJO	35

BEER BOTTLED

MYTHOS	10	'ESTIA' PILSNER	8
Greece		Hershey	
CORONA LIGHT	8	STELLA ARTOIS	8
Mexico		Belgium	
STONE IPA	8	ALLAGASH WHITE	8
California		Maine	
		DOGFISH 60 MINUTE IPA	8
		Delaware	

MOCKTAILS

CRETAN PALMER	6	SANTORINI SODA	6
Greek mountain tea, lavender syrup & lemonade		Club soda, cucumber, simple syrup, 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 CROSSCONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTS AND/OR SOY. ITEMS HAVE NATURALLY OCCURRING PITSOR SEEDS. PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR RESTRICTIONS. A GRATUITY OF 20% MAY BE ADDED AT MANAGERS DISCRETION. MAXIMUM OF 4 CREDIT CARDS PER TABLE. NO SEPARATE CHECKS, PLEASE.