

GLUTEN FREE MENU

MEZEDES

SOUP OF THE DAY Chef's daily preparation	8
OCTOPODI Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil	20
SHRIMP SAGANAKI Wild caught Gulf shrimp sautéed with roasted tomato sauce, garlic and grated feta	17
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	20

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

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
TSIPOURA "Royal Dorado" firm, mild white fish served with horta	30/LB
LOBSTER Fresh Maine lobster grilled in shell with ladolemono, served with grilled vegetables	MARKET PRICE
KARAVIDES "Langoustines" a Mediterranean delicacy, sweet and succulent flavor, butterflied and grilled in shell with ladolemono	50/LB

MUSSELS PEI mussels sautéed with Ouzo, white wine, spicy tomato sauce, garlic, grated feta	19
MEDITERRANEAN SARDINES Deboned and grilled with ladolemono and oregano	16
SPREADS PIKILIA Choose three of the following served with vegetables: • TZATZIKI Yogurt, cucumber, dill, garlic • HTIPITI Roasted red peppers, cayenne, feta • MELITZANOSALATA Roasted eggplant • TARAMASALATA Carp roe and potato • SKORDALIA Potato and garlic • FAVA Lemon and olive oil	16
SPREADS AVAILABLE INDIVIDUALLY 6	

ROMAINE Chopped romaine hearts, grated feta and Kefalograviera cheeses, creamy caper dill dressing	14
KALE Baby kale, sliced apples, red onions, olives, cucumbers, cherry tomatoes, grated feta, Dijon sherry vinaigrette	16

JUMBO AFRICAN PRAWNS Sweet and firm, butterflied and grilled in shell with ladolemono	50/LB
RECOMMENDED FOR TWO OR MORE	
SALT BAKED LAVRAKI Baked whole in Mediterranean sea salt, served with grilled vegetables and parsley purée	37/LB
FAGRI Mediterranean white snapper with subtle earthy flavor and firm flakes, served with horta	39/LB

ENTREES

TUNA Sesame seed encrusted sushi grade tuna grilled rare, sautéed horta, marinated beets, almond skordalia	36
HALIBUT Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade	36
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	37
PRIME BONE-IN FILET MIGNON Charcoal broiled 14 ounce center cut, fresh thyme, grilled vegetables	54
PAPOUTSAKIA Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	21
ORGANIC CHICKEN Roasted leg and breast, grilled vegetables, lemon thyme jus	30
SWORDFISH SOUVLAKI Charcoal grilled with tomatoes, onions and peppers, ladolemono and capers	33
SALMON Charcoal grilled with ladolemono, capers and spanakorizo	32

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

RAW BAR

SEAFOOD TOWER 85 Poached lobster, Alaskan king crab, oysters, jumbo shrimp, mussels, clams and crab cocktail, traditional accoutrements SERVES 2-4
OYSTERS 18 / 32 Chef's daily selection served with cocktail and mignonette sauces
SHRIMP COCKTAIL 20 Four jumbo shrimp, cocktail sauce, fresh horseradish and lemon
ALASKAN KING CRAB LEGS 49/LB Butterflied and grilled with drawn butter and Dijon aioli

WINE BY THE GLASS

WHITE

MOSCHOFILERO Domaine Skouras, Peloponnese, Greece	13/52
ASSYRTIKO Atlantis, Santorini, Greece	15/58
RETSINA Gai'a, Ritinitis Nobilis, Greece	10/40
PINOT GRIGIO Bacaro, Friuli, Italy	12/48
ALBARINO Ethereo, Rias Baixas, Spain	13/52
WHITE BORDEAUX Mâcon Péronne, Burgundy, France	15/58
SAUVIGNON BLANC Rātā, Marlborough, New Zealand	12/48
CHARDONNAY Backstory, California	11/44
CHARDONNAY Duckhorn, Napa Valley, California	20/75

RED

XINOMAVRO/MERLOT/SYRAH Kir-Yianni, Imathia, Greece	15/58
AGIORGITIKO Saint George, Domaine Skouras, Nemea, Greece	13/52
PINOT NOIR Sean Minor, Sonoma, California	15/58
PINOT NOIR O.P.P., Willamette Valley, Oregon	18/64
MALBEC High Note, Mendoza, Argentina	12/48
PRIMITIVO Piantaferro, Puglia, Italy	14/54
CABERNET SAUVIGNON Heritage, Browne Family, Washington	14/54
CABERNET SAUVIGNON Burnside, Sonoma, California	20/75

ROSÉ & SPARKLING

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

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. NO SEPARATE CHECKS, PLEASE.