

## MEZEDES

<b>*SPANAKOPITA</b>	6
Spinach, feta, leeks, scallions and dill baked in home made phyllo	
<b>*MELITZANOSALATA</b>	6
Traditional roasted baby eggplant spread with grilled pita	
<b>*DOLMADES</b>	9
Valencia rice, pine nuts, currants, fennel and dill stuffed in grape vine leaves served with tzatziki	
<b>*SAGANAKI</b>	10
Kefalograviera cheese pan fried with lemon	
<b>*ESTIA CHIPS</b>	13
Zucchini and eggplant fried crispy served with tzatziki	
<b>OCTOPODI</b>	15
Grilled and marinated octopus, sliced and served over red and sweet onions, dressed with grilled peppers, capers and red wine vinaigrette	
<b>YEMISTA KALAMARAKIA</b>	12
Calamari stuffed with a trio of Greek cheeses, grilled served with lemon and extra virgin olive oil on a bed of spinach	
<b>KALAMARAKIA TIGANITA</b>	11
Fresh calamari fried tender, served with a spicy tomato sauce	
<b>SOUP OF THE DAY</b>	
Chef's daily soup	

## SALATES

<b>*HORIIATIKI SALATA</b>	13
"Country salad" with tomatoes, cucumbers, green peppers, red onions, feta and olives dressed with a red wine vinaigrette Add Chicken - 4      Add Shrimp - 9	
<b>KOTOPOULO SALATA</b>	14
Baby green romaine, caper dill dressing, feta cheese, oregano croutons, grated kefalograviera cheese, and grilled marinated chicken	
<b>GRILLED TUNA SALATA</b>	16
Sliced rare tuna served on mixed greens tossed with cucumbers, diced tomatoes, green apples, walnuts and feta with balsamic vinaigrette	
<b>MEDITERRANEAN SALATA</b>	14
Grilled eggplant, red peppers, cherry tomatoes, romaine lettuce, Kalamata olives and balsamic vinaigrette topped with fried calamari and feta cheese	

## SANDWICHES

<b>FILET MIGNON PITA SOUVLAKI</b>	14
Filet and Vidalia onions grilled served on a pita with oregano fries, tomato, lettuce and tzatziki, served with Greek fries and mixed greens	
<b>ESTIA BURGER</b>	10
Ground sirloin topped with caramelized onions and kasseri cheese served on a brioche roll with lettuce, tomato and a side of Greek fries	
<b>TUNA BURGER</b>	13
Yellow-fin tuna crusted with sesame seeds grilled served with mustard aioli on a brioche roll with mixed greens and Greek fries	
<b>CRAB CAKE BURGER</b>	18
Maryland Style crab cake served on a brioche roll with mustard aioli, mixed greens and Greek fries	
<b>KOTOPOULO SALATA PITA</b>	12
Romaine lettuce, feta cheese tossed with caper dill dressing wrapped in a pita with grilled chicken and served with Greek fries	

\*Indicates Vegetarian Items

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness

20% Gratuity will be charged for parties of 6 or more

## SOUVLAKI PLATES

<b>KOTOPOULO SOUVLAKI</b>	<b>12</b>
Marinated chicken skewered with peppers and onions served with rice, mixed greens, pita and tzatziki	
<b>BIFTEKI SOUVLAKI</b>	<b>12</b>
Ground beef and veal skewered and served with mixed greens, rice, pita and tzatziki	
<b>MIXED SEAFOOD SOUVLAKI</b>	<b>17</b>
Shrimp, scallops and swordfish are skewered with sweet Vidalia onions and cherry tomatoes served over mixed greens with balsamic vinaigrette	

## SEAFOOD ENTREES

<b>FISH OF THE DAY</b>	<b>14</b>
Chef's daily choice of fish served over briam vegetables	
<b>GARIDES SAGANAKI ORZO</b>	<b>16</b>
Shrimp sautéed with white wine, tomatoes, and feta tossed with orzo pasta	
<b>XIFIAS SOUVLAKI</b>	<b>25</b>
Marinated center loin cut swordfish served off the skewer with grilled onions, peppers, and tomatoes; served with capers, oregano, and ladolemeno	
<b>HALIBUT</b>	<b>26</b>
Grilled halibut steak, red onions, tomatoes, and peppers served with Kalamata olive tapenade and ladolemeno	
<b>WHOLE FISH</b>	<b>MP</b>
Whole fish are charcoal grilled served with ladolemeno, oregano, and capers. We recommend one pound of fish per person.	

## VILLAGE ENTREES

<b>*PASTA ALA GRECCA</b>	<b>12</b>
Rigatoni tossed with fresh spinach, basil and tomato sauce topped with grated feta cheese and extra virgin olive oil Add Chicken - 4      Add Shrimp - 9	
<b>MOUSSAKA</b>	<b>14</b>
A traditional Greek casserole layered with seasoned ground beef, sliced eggplant, potatoes and topped with a Kefalograviera béchamel	
<b>ARNI PIADAKIA</b>	<b>27</b>
Lamb chops marinated for three days in olive oil, lemon and fresh herbs served with potato tiganites and tzatziki	

## SIDES -6-

<b>*HORTA</b> Wild wilted greens, lemon	<b>*BRIAM</b> Baked vegetable stew	<b>SPANAKORIZO</b> Spinach rice
<b>POTATO LADORIGANI</b> Roasted potatoes with lemon	<b>*GRILLED VEGETABLES</b> Served with yogurt	<b>*POTATO TIGANITES</b> Fried potatoes with cheese