

SOUVLAKI PLATES

KOTOPOULO SOUVLAKI Marinated chicken skewered with peppers and onions served with rice and mixed greens	12
BIFTEKI SOUVLAKI Ground beef and veal skewered and served with mixed greens and rice	12
MIXED SEAFOOD SOUVLAKI Shrimp, scallops and swordfish are skewered with sweet Vidalia onions and cherry tomatoes served over mixed greens with balsamic vinaigrette	16

SEAFOOD ENTREES

FISH OF THE DAY Chef's daily choice of fish served over briam vegetables	14
GARIDES SAGANAKI ORZO Shrimp sautéed with white wine tomatoes and feta and tossed with orzo pasta	15
XIFIAS SOUVLAKI Marinated center loin cut swordfish served off the skewer with grilled onion, peppers, and tomatoes with a lemon dressing	22
HALIBUT Grilled halibut steak, red onions, tomatoes, and peppers served with Kalamata olive tapenade	22
WHOLE FISH Whole fish are charcoal grilled served with ladolemeno, oregano, and capers. We recommend one pound of fish per person.	MP

VILLAGE ENTREES

*PASTA ALA GRECCA Rigatoni tossed with fresh spinach, basil and tomato sauce topped with grated feta and extra virgin olive oil Add Chicken - 4 Add Shrimp - 9	12
MOUSSAKA A traditional Greek casserole layered with seasoned ground beef, sliced eggplant, potatoes and topped with a Kefalograviera béchamel	14
ARNI PIADAKIA Lamb chops marinated for three days in olive oil, lemon and fresh herbs served with potato tiganites and tzatziki	26

SIDES -6-

*HORTA Wild wilted greens	*BRIAM VEGETABLES Baked vegetable stew	*SPANAKORIZO Spinach rice
*WHIPPED POTATOES Whipped Yukon potatoes	*ASPARAGUS With crumbled feta	*POTATO TIGANITES Fried potatoes
*POTATO LADORIGANI Roasted potatoes	*GRILLED VEGETABLES Served with yogurt	

MEZEDES

*SPANAKOPITA	6
Spinach, feta, leeks, scallions and dill baked in phyllo	
*MELIZANOSALATA	5
Traditional roasted baby eggplant spread with grilled pita	
*DOLMADES	7
Valencia rice, pine nuts, currants, fennel and dill stuffed in grape vine leaves served with tzatziki	
*SAGANAKI	10
Kefalograviera cheese pan fried with an ouzo lemon emulsion	
*ESTIA CHIPS	12
Zucchini and eggplant fried crispy served with tzatziki	
OCTOPODI	16
Grilled and marinated octopus, sliced and served over red and sweet onions, dressed with grilled peppers, capers and red wine vinaigrette	
YEMISTA KALAMARAKIA	12
Calamari stuffed with a trio of Greek cheeses, grilled served with lemon and extra virgin olive oil	
KALAMARAKIA TIGANITA	10
Fresh calamari fried tender, served with a spicy tomato sauce	
SOUP OF THE DAY	
Chef's daily soup	

SALATES

*HORIIATIKI SALATA	12
"Country salad" with tomatoes, cucumbers, green peppers, red onions, feta and olives dressed with a red wine vinaigrette Add Chicken - 4 Add Shrimp - 9	
KOTOPOULO SALATA	14
Baby green romaine, caper dill dressing, feta cheese, oregano croutons, grated kefalograviera cheese, and grilled marinated chicken	
GRILLED TUNA SALATA	16
Sliced rare tuna served with mixed greens tossed with cucumbers, diced tomatoes, green apples, walnuts and feta cheese	
MEDITERRANEAN SALATA	14
Grilled eggplant, red peppers, cherry tomatoes, romaine lettuce, Kalamata olives and balsamic vinaigrette topped with fried calamari and feta cheese	

SANDWICHES

FILET MIGNON PITA SOUVLAKI	13
Filet and Vidalia onions grilled served on a pita with oregano fries, tomato, lettuce and tzatziki, served with Greek fries and mixed greens	
ESTIA BURGER	10
Ground sirloin topped with caramelized onions and kasseri cheese served on a brioche roll with lettuce, tomato, and a side of Greek fries	
TUNA BURGER	13
Yellow-fin tuna crusted with sesame seeds grilled served with mustard aioli mixed greens and Greek fries	
CRAB CAKE BURGER	16
Maryland Style crab cake served on a roll with mustard aioli, mixed greens and Greek fries	
KOTOPOULO SALATA PITA	12
Romaine lettuce, feta cheese and oregano croutons tossed with caper dill dressing wrapped in a pita with grilled chicken and served with Greek fries	

*Indicates Vegetarian Items