

PRE-THEATER MENU

\$30

THREE COURSE PRIX FIXE



FIRST COURSE

Choice of:

ESTIA PIKILIA

This combination platter includes “Spanakopita” feta and spinach pies, jumbo lump crab cakes served with a mustard aioli, and a fresh spring mix salad dressed with balsamic vinaigrette

ESTIA “GRILLED” PIKILIA

This combination platter includes Estia’s charcoal grilled octopus sliced over sweet and red onions, three cheese stuffed grilled calamari, and a balsamic vinaigrette tossed spring mix salad

ROMAINE SALAD

Hearts of romaine are tossed in a creamy caper dill dressing with crumbled feta cheese, topped with oregano croutons and shredded Kefalograviera cheese

SECOND COURSE

Choice of:

FISH OF THE DAY

Chef’s daily choice of fish served over briam vegetables

MOUSSAKA

A traditional Greek baked casserole layered with seasoned ground beef, sliced eggplant, potatoes and topped with a Kefalograviera béchamel

ARNI TRAHANA

Lamb shank braised and de-boned served over cracked wheat pasta with tomato kampama and shaved feta cheese

KOTOPOULO

Roasted free-range chicken breast served over caramelized onion and scallion orzo topped with a lemon thyme jus

THIRD COURSE

KARIDOPITA

Ground walnuts are the base for this traditional Greek cake that is finished with a honey syrup and served with fresh fruit