

EDIED CALAMADI

MEZEDES

CLASSIC GREEK Vine ripened tomatoes, cucumbers, olives, greer	19	ROMAINE Chopped romaine hearts, house made oregano	16	ADD TO ANY SALAD	
SALATES		r		Spreads available individually 8	
with grated feta topped with crispy pita sticks		Marinated red and golden beets, red onion, potato skordalia		HUMMUS Chickpea purée with olive oil	
PEI mussels sautéed in roasted tomato sauce		BEETS	16	FAVA Split pea purée with diced red onion	
MUSSELS	21	Fried served with tzatziki	4.0	<u> </u>	
with ladolemono, arugula & cherry tomatoes		Thinly sliced zucchini and eggplant lightly		SKORDALIA Potato and garlic	, C
Jumbo wild caught Gulf shrimp charcoal grilled		ESTIA CHIPS	20	TARAMASALATA Carp roe and potato pure	5 0
GRILLED SHRIMP	22	dill wrapped in grape leaves, served with tzatziki		MELITZANOSALATA Smoked eggplant	•
Traditional pan fried Kefalograviera cheese		Valencia rice, pine nuts, currants, fennel &		HTIPITI Roasted red peppers, cayenne, feta	
CHEESE SAGANAKI	16	DOLMADES	16	TZATZIKI Greek yogurt, cucumber, dill, garl	lic
tomato sauce with grated feta		in house made phyllo dough		Choose three of the following with grilled pita:	
Wild caught Gulf shrimp sautéed in roasted		Leeks, scallions, dill, spinach and feta baked		SPREADS PIKILIA	19
SHRIMP SAGANAKI	20	SPANAKOPITA	16	potato chips	
Holland peppers, capers, extra virgin olive oil		marinated gigandes, Dijon aioli		Shallot, chili pepper, cilantro, fresh lime, crispy	
Charcoal grilled, fava purée, pickled red onion,		Colossal and jumbo lump crab, Beluga lentils,		SALMON TARTARE	22
OCTOPODI	24	CRAB CAKE	24	dressing, crispy pita chips	
Traditional egg and lemon chicken soup with rice	_	Served with spicy marinara		Diced yellowfin tuna over avocado, soy honey	
AVGOLEMONO	9	FRIED CALAMARI	19	TUNA TARTARE	23

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 35/Ib

European sea bass, flaky, mild white fish served with horta

peppers, red onions, feta, red wine vinaigrette

almonds, manouri cheese, honey lime vinaigrette

Arugula, marinated red and golden beets.

TSIPOURA 34/lb

"Royal Dorado," firm, mild white fish served with horta

"Langoustines" a Mediterranean delicacy, sweet ar

"Langoustines" a Mediterranean delicacy, sweet and succulent flavor, butterflied and grilled in shell with ladolemono

JUMBO AFRICAN PRAWNS 54/lb

Sweet and firm, butterflied and grilled in shell with ladolemono

DOVER SOLE

croutons, grated feta & Kefalograviera cheeses.

creamy caper dill dressing

Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky

53/lb

39

35

LOBSTER Market Price

Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes

BARBOUNIA LIMITED AVAILABILITY 50/lb

Served on the bone, lightly floured & pan fried in olive oil. This exotic delicacy from Portugal has a sweet flavor

RECOMMENDED FOR TWO OR MORE

FAGRI 44/lb
Mediterranean white snapper with subtle earthy

flavor & firm flakes; charcoal grilled with ladolemono & capers, served with horta

Grilled Chicken 8
Wild Caught Shrimp 12
Grilled Salmon 12
Yellowfin Tuna 12

TUNIA TARTARE

RAW BAR

SEAFOOD TOWER 92

Fresh lobster, oysters, jumbo shrimp, mussels and crab cocktail, traditional accoutrements NO SUBSTITUTIONS PLEASE

OYSTERS 18 / 36

Chef's daily selection served with cocktail and mignonette sauces

SHRIMP COCKTAIL 22

Four jumbo shrimp, cocktail sauce, fresh horseradish and lemon

FROM THE LAND

LAMB CHOPS 42 Three Australian lamb chops marinated in olive oil, Charcoal grilled with ladolemono, cape

60

Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes & tzatziki

ADD AN EXTRA LAMB CHOP 12

ROASTED CHICKEN

Confit leg and breast, caramelized onion &yogurt orzo, lemon thyme jus

LAMB SHANK
Red wine braised lamb shank on the bone with orzo, roasted tomato sauce & grated feta

PRIME FILET MIGNON12 ounce center cut charcoal grilled with fresh thyme and grilled vegetables

MOUSSAKA 25
Traditional layered casserole with ground beef,
potatoes, sliced eggplant & Kefalograviera bechamel

PAPOUTSAKIA
Roasted eggplant, vegetable souvlaki, roasted

tomato sauce, grated feta
PASTA ALA GRECCA

spinach topped with grated feta

ADD GRILLED CHICKEN 8 / WILD CAUGHT SHRIMP 12

Rigatoni sautéed with roasted tomato sauce and

FROM THE SEA

Charcoal grilled with ladolemono, capers, vegetable souvlaki, Kalamata olive tapenade

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

Grilled sesame encrusted tuna, served rare, with sautéed horta, marinated beets, & almond skordalia

MIXED SEAFOOD ORZO
Wild caught Gulf shrimp, calamari and mussels

sautéed in roasted tomato sauce with orzo, grated feta & fresh basil

SALMONCharcoal grilled Faroe Island salmon served with ladolemono, capers & spanakorizo

CHILEAN SEA BASS PLAKI 47
Oven baked with carrots, onions, tomatoes, green

peppers, potatoes, capers & thyme, tomato sauce **SWORDFISH SOUVLAKI**

Charcoal grilled with tomatoes, onions, peppers, ladolemono & capers

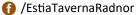
SIDES

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

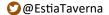
NOTICE: THE CONSUMPTION OF RAWOR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

DUE TO THE HANDCRAFTED NATURE OF OUR KITCHEN, THERE ISRISK OF CROSSCONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTSAND/OR SOY. ITEMSHAVE NATURALLY OCCURRINGPITSOR SEEDS.

PLEASE ALERT YOUR SERVER OF ANY ALLERGIESOR RESTRICTIONS. AGRATUITY OF 20% MAY BE ADDED AT MANAGERS DISCRETION. MAXIMUM OF 4 CREDIT CARDSPER TABLE. NO SEPARATE CHECKS, PLEASE.



22







PRIX FIX 40

AVAILABLE IN HOUSE ONLY 3PM-5:30PM

APPETIZER Choose One

FRIED CALAMARI

Spicy marinara, fresh lemon

SPANAKOPITA

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

ROMAINE SALATA

Chopped romaine hearts, oregano croutons, grated feta and 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 and 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 and oregano, served with spanakorizo + \$13 Supplement

LAMB CHOPS

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

SIGNATURE COCKTAILS

SANTORINI SPRITZER	16	PYTHAGOREAN SERUM	15
Tito's, hibiscus, lemon, basil, club soda		Grapefruit infused Gray Whale gin, St. Germain,	
ZEUS' MISTRESS	16	Dolin Blanc vermouth, lemon	
Grey Goose La Poire, Skinos Mastiha,		MYKONOS MARGARITA	17
St. Germain, lemon, ginger, & basil		Don Julio Blanco tequila, Mastiha, cucumber,	
ESTIA OLD FASHIONED	18	lime, Tajin rim	
Estia Private Label Bourbon, ginger vanilla		GRECIAN VESPER 18	
simple, peach bitters		Olive oil washed Grey Goose, Bluecoat gin,	
(SMOKED \$2)		Gran Bassano Vermouth	
ACHILLES HEEL	17	GIFT OF GAIA	17
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	ALBARINO	17/64
Atlantis White, Santorini, Greece			Albadia de San Campio, Rias Baixas, Spain	
MOSCHOFILERO		16/60	CHARDONNAY	15/56
Skouras, Peloponnese, Greece			Folie à Deux, Russian River Valley, California	
RETSINA	13/52		CHARDONNAY	20/75
Markou Estate, Attiki, Greece	-		Napa Cellars, Napa Valley, California	
PINOT GRIGIO		13/52	BORDEAUX BLANC	16/60
Barone Fini, Valdadige, Italy		-	Chateau des Matards, Bordeaux, France	
SAUVIGNON BLANC		14/54		
Echo Bay, Marlborough, New Zeala	and			

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, Wash	ington
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	

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
TEQUILA & MEZCAL	

CLASE AZUL BLANCO		40
CLASE AZUL REPOSADO		45
CLASE AZUL DURANGO		85
CLASE AZUL GUERRERO		85
CLASE AZUL GOLD	90	
CLASE AZUL AÑEJO	100	
CASAMIGOS AÑEJO		25
CANTERA EXTRA AÑEJO		35
DON JULIO 1942		40

ROSÉ & SPARKLING

PROSECCO	12/48	SPARKLING ROSE	15/56
Elmo Pio, Veneto, Italy		Bisol, Veneto, Italy	
ROSÉ	15/56		
Belleruche, Côtes du Rhone, France		FULL WINE LIST	Γ A VAILABLE

BEER BOTTLED DRAFT

MYTHOS	8	'ESTIA' PILSNER Hershev	8
Greece CORONA LIGHT	7	STELLA ARTOIS	8
Mexico	_	Belgium	•
STONE IPA California	7	ALLAGASH WHITE Maine	8
Camorina		DOGFISH 60 MINUTE IPA	8
		Delaware	

MOCKTAILS

CRETAN PALMER	6	SANTORINI SODA	6
Greek mountain tea, lavender syru	p & lemonade	Club soda, cucumber, simple syrup, fresh mint	

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