

## MEZEDES

<b>AVGOLEMONO</b> 8	<b>FRIED CALAMARI</b> 20	<b>BEETS</b> 15
Traditional egg and lemon chicken soup with rice	Served with spicy marinara and parsley aioli	Marinated red and golden beets, red onion, potato skordalia
<b>OCTOPODI</b> 23	<b>CRAB CAKE</b> 24	<b>DOLMADES</b> 16
Charcoal grilled, pickled red onion, Holland peppers, capers, extra virgin olive oil	Colossal and jumbo lump crab, Beluga lentils, marinated Gigandes, Dijon aioli	Valencia rice, pine nuts, currants, fennel and dill wrapped in grape leaves, served with tzatziki
<b>CHEESE SAGANAKI</b> 17	<b>DUO TARTARE</b> 23	<b>SPREADS PIKILIA</b>
Traditional pan fried Kefalograviera cheese	Diced yellowfin tuna & salmon, avocado, soy dressing with scallions, shallots, lemon juice, & chives topped with wasabi roe; crispy potato chips	<i>Choose three of the following with grilled pita: 19</i> <i>Select all five of the following with grilled pita: 28</i>
<b>GRILLED SHRIMP</b> 22	<b>SPANAKOPITA</b> 16	<ul style="list-style-type: none"> <li>• <b>TZATZIKI</b> Greek yogurt, cucumber, dill, garlic</li> <li>• <b>HTIPITI</b> Roasted red peppers, cayenne, feta</li> <li>• <b>MELITZANOSALATA</b> Smoked eggplant</li> <li>• <b>TARAMASALATA</b> Carp roe and potato purée</li> <li>• <b>SKORDALIA</b> Potato and garlic</li> </ul>
Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula and cherry tomatoes	Leeks, scallions, dill, spinach and feta baked in house made phyllo dough	
<b>SARDINES</b> 20	<b>ESTIA CHIPS</b> 21	
Fresh Mediterranean sardines grilled with ladolemono and oregano	Thinly sliced zucchini and eggplant lightly fried served with tzatziki	

## SALATES

<b>HORIATIKI</b> 20	<b>ROMAINE</b> 16
Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing
<b>ARUGULA</b> 16	
Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime	

*Spreads available individually 6*

### ADD TO ANY SALAD

<b>Grilled Chicken</b>	<b>8</b>
<b>Wild Caught Shrimp</b>	<b>12</b>
<b>Grilled Salmon</b>	<b>12</b>
<b>Yellowfin Tuna</b>	<b>13</b>

## 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, SERVED FAMILY STYLE. 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.*

<b>LAVRAKI</b> 36/lb	<b>KARAVIDES</b> 58/lb
European sea bass, flaky, mild white fish charcoal grilled with Ladolemono & capers.	"Langoustines" A Mediterranean delicacy, sweet and succulent in flavor; served butterflied & grilled in shell with ladolemono
<b>TSIPOURA</b> 35/lb	<b>JUMBO AFRICAN PRAWNS</b> 55/lb
"Royal Dorado," firm, mild white fish charcoal grilled with ladolemono & capers.	Sweet and firm, butterflied and grilled in shell with ladolemono
<b>FAGRI</b> <i>RECOMMENDED FOR TWO OR MORE</i> 44/lb	<b>ASTAKOS</b> MARKET PRICE
Mediterranean white snapper with subtle earthy flavor & firm flakes; charcoal grilled with ladolemono & capers.	Fresh Maine lobster grilled in shell with drawn butter,
<b>DOVER SOLE</b> 54/lb	
Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	

## RAW BAR

<b>OYSTERS</b> 19/33
Chef's daily selection served with cocktail & mignonette sauces
<b>SHRIMP COCKTAIL</b> 22
Four jumbo shrimp, cocktail sauce, fresh horseradish and lemon

## FROM THE LAND

<b>LAMB CHOPS</b> 54
Four Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki <i>ADD AN EXTRA LAMB CHOP 15</i>
<b>ROASTED CHICKEN</b> 35
Confit leg and breast, caramelized onion and yogurt orzo, lemon thyme jus
<b>LAMB SHANK</b> 38
Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta
<b>PRIME NY STRIP STEAK</b> 60
Prime NY strip steak grilled with fresh thyme & grilled vegetables
<b>MOUSSAKA</b> 26
Traditional layered casserole with ground beef, potatoes, sliced eggplant and Kefalograviera bechamel
<b>PAPOUTSAKIA</b> 24
Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta
<b>PASTA A LA GRECCA</b> 23
Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta <i>ADD GRILLED CHICKEN 8 / WILD CAUGHT SHRIMP 12</i>

## FROM THE SEA

<b>HALIBUT</b> 41
Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade
<b>LOBSTER LINGUINI</b> 45
Fresh lobster deshelled and sautéed with cherry tomatoes and linguini in a brandy infused tomato sauce topped with grated feta and fresh basil
<b>TUNA</b> 41
Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond skordalia
<b>SALMON</b> 37
Charcoal grilled Faroe Island salmon with ladolemono, capers and spanakorizo
<b>CHILEAN SEA BASS PLAKI</b> 50
Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme
<b>SWORDFISH SOUVLAKI</b> 39
Charcoal grilled with tomatoes, onions, peppers, ladolemono and capers

## SIDES

<b>HORTA</b> 14
Wild greens sautéed with lemon and olive oil
<b>ROASTED POTATOES</b> 11
Greek oregano, fresh lemon
<b>FRIED POTATOES</b> 11
Greek oregano and kefalograviera cheese
<b>GRILLED VEGETABLES</b> 14
Basil yogurt, fresh mint
<b>SPANAKORIZO</b> 11
Rice sautéed with spinach, leeks and fresh dill
<b>ORZO</b> 11
Choice of roasted tomato and feta <b>OR</b> caramelized onion and Greek yogurt

**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.**

# Estia®

## BY THE GLASS

### RED

#### AGIORGITIKO

Skouras, Peloponnese, Greece | 19/76

#### BORDEAUX

Domaine De La Caresse, Bordeaux, France | 16/62

#### PINOT NOIR

Alias, California | 14/54

#### CABERNET SAUVIGNON

Sean Minor, Paso Robles, California | 19/76

#### TEMPRANILLO

Faustino, Rioja, Spain | 15/58

#### MALBEC

San Huberto, La Rioja, Argentina | 14/54

### WHITE

#### ASSYRTIKO

Atlantis White, Santorini, Greece | 22/85

#### MOSCHOFILERO

Anastasia, Peloponnese, Greece | 15/58

#### SAUVIGNON BLANC

Rata Estate, Marlborough, New Zealand | 15/58

#### PINOT GRIGIO

Castelli, Delle Venezie Veneto, Italy | 13/48

#### CHARDONNAY

Cloudbreak, California | 14/54

#### BORDEAUX BLANC

Chateau des Matards, Bordeaux, France | 16/60

#### RIESLING

Prost, Mosel, Germany 14/54

### ROSE & SPARKLING

#### ROSÉ

Fiquiere, La Londe Les Maures, France | 15/58

#### PROSECCO

Delle Venezie Italy | 14/54

#### ALFA

Greece | 8.5

#### MICHELOB ULTRA

Missouri | 6

#### MILLER LIGHT

Wisconsin | 6

#### CORONA EXTRA

Mexico | 6

#### HEINEKEN 0.0

Netherlands | 8

#### YARDS PALE ALE

Philadelphia | 7

#### ALLAGASH WHITE

Maine | 8

#### STELLA ARTOIS

Belgium | 8

#### VICTORY BROTHERLY LOVE

Philadelphia | 7

### BEER

### DRAFTS

### MOCKTAILS

#### MINT PALMER

Fresh squeezed lemonade, brewed tea, fresh mint | 8

#### CUCUMBER REFRESHER

Club soda, cucumber, simple syrup, lime, fresh mint | 8

## COCKTAILS

### ESTIA OLD FASHIONED



Bourbon, peach bitters, vanilla, ginger (SMOKED \*\$2) | 18

### XENIA



Tequila, strawberry, mint, lime | 17

### MELI



Vodka, passion fruit, almond liqueur, honey, lemon | 17

### SANTORINI SPRITZ



Gin, hibiscus, basil, lemon, topped with club soda | 17

### DYONISUS



Berry infused vodka, fresh lemon juice, topped with Prosecco | 17

### SEASONAL SANGRIA



Red wine, peach, citrus, strawberry | 15

## PRIX FIXE MENU—40

### APPETIZER

#### KEFTEDES

Lamb and beef meatballs stuffed with feta cheese in a marinara

#### SPREAD PIKILIA

Tzatziki, htipiti, and melitzanosalata served with grilled pita

#### SPANAKOPITA

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

#### ROMAINE SALAD

Chopped romaine hearts, oregano croutons, grated feta & Kefalograviera cheeses, creamy caper dill dressing

#### HORIATIKI SALATA \$6 supplement

Vine-ripened tomatoes, cucumbers, green peppers, red onions, olives, feta, red wine vinaigrette

#### OCTOPODI \$7 supplement

Charcoal grilled, pickled red onion, capers, Holland peppers, extra virgin olive oil

### ENTREE

#### MOUSSAKA

Traditional layered casserole with seasoned ground beef, sliced eggplant, potatoes, Kefalograviera béchamel

#### LAMB TRAHANA

Lamb shank served off the bone over trahana pasta with tomato and kapama, pine nuts, currants, and grated feta

#### PAPOUTSAKIA

Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta

### DESSERT

#### KARIDOPITA

Honey walnut cake

#### LEMON

One scoop of locally made sorbet

#### ROASTED CHICKEN

Roasted leg and breast, caramelized onion and yogurt orzo, lemon thyme jus

#### FISH OF THE DAY

Chef's choice of fish and side

#### LAMB CHOPS \$15 supplement

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

#### SHRIMP SOUVLAKI

Grilled shrimp, onions and cherry tomatoes served with tomato orzo

#### BAKLAVA \$2 supplement

Layered phyllo, pistachios, walnuts, caramel