

Dinner Restaurant Week \$60 Menu
January 18th-February 4th, 2026

Estia
1405 Locust Street
Philadelphia, PA 19102
215-735-7700

First Course
(choice of one)

Octopodi

Grilled octopus served over red and sweet onions

Mussels Saganki

PEI mussels sautéed in white wine sauce, ouzo, garlic, shallots with feta and fresh herbs

Horiatiki Salata

Greek salad with tomatoes, cucumber, peppers, onions, olives and feta cheese

Second Course
(choice of one)

Lavraki

Choice of whole fish charcoal grilled topped with ladolemeno and capers, served with spinach rice

Arni Paidakia

Lamb chops marinated for three days in olive oil, lemon and fresh herbs served with roasted potatoes and tzatziki

Mixed Seafood Souvlaki

Grilled Swordfish and Shrimp served on a skewer with tomato feta orzo

Third Course
(choice of one)

Baklava Rolls

Traditional Baklava, rolled into cigar shape, sliced and served with vanilla gelato

Kourmo

In house made chocolate fudge rolled with tea cookies served with vanilla gelato

Estia Specialty Cocktails:

Mt. Athos

Hornitos Blanco, ginger liqueur, Tsipouro, lemon and sugar

Flight Over Crete

Knob Creek Bourbon, Amaro Nonino, Aperol, Rakomelo, Lemon, Demorara