

# Estia®

G R E E K T A V E R N A

## MEZEDES

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

SPREADS AVAILABLE INDIVIDUALLY **8**

## SALATES

<b>CLASSIC GREEK</b> Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette	<b>19</b>	<b>ROMAINE</b> Chopped romaine hearts, housemade oregano croutons, grated feta and Kefalograviera cheeses, creamy caper dill dressing	<b>16</b>	<b>ADD TO ANY SALAD</b>
<b>ROKA</b> Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette	<b>19</b>			<b>GRILLED CHICKEN 8 WILD CAUGHT SHRIMP 12</b>
				<b>GRILLED SALMON 12 YELLOWFIN TUNA 12</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> European sea bass, flaky, mild white fish served with horta	<b>36/LB</b>	<b>DOVER SOLE</b> Lightly floured and pan sautéed, this Dutch delicacy is mildly sweet and flaky	<b>53/LB</b>
<b>TSIPOURA</b> "Royal Dorado," firm, mild white fish served with horta	<b>35/LB</b>	<b>LOBSTER</b> Fresh Maine lobster grilled in shell with ladolemono, served with Greek fried potatoes	<b>MARKET PRICE</b>
<b>KARAVIDES</b> "Langoustines" a Mediterranean delicacy, sweet and succulent flavor, butterflied and grilled in shell with ladolemono	<b>54/LB</b>	<b>BARBOUNIA</b> LIMITED AVAILABILITY Served on the bone, lightly floured and pan fried in olive oil, this exotic delicacy from Portugal has sweet flavor	<b>50/LB</b>
<b>JUMBO AFRICAN PRAWNS</b> Sweet and firm, butterflied and grilled in shell with ladolemono	<b>54/LB</b>	<b>RECOMMENDED FOR TWO OR MORE</b>	
		<b>FAGRI</b> Mediterranean white snapper with subtle earthy flavor and firm flakes, charcoal grilled with ladolemono and capers, served with horta	<b>44/LB</b>

## FROM THE LAND

<b>LAMB CHOPS</b> Three Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki	<b>43</b>
<b>ROASTED CHICKEN</b> Confit leg and breast, caramelized onion and yogurt orzo, lemon thyme jus	<b>35</b>
<b>LAMB SHANK</b> Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta	<b>38</b>
<b>PRIME FILET MIGNON</b> 12 ounce center cut charcoal grilled with fresh thyme, served with grilled vegetables	<b>60</b>
<b>MOUSSAKA</b> Traditional layered casserole with ground beef, potatoes, sliced eggplant and Kefalograviera bechamel	<b>25</b>
<b>PAPOUTSAKIA</b> Roasted eggplant, vegetable souvlaki, roasted tomato sauce, grated feta	<b>24</b>
<b>PASTA ALA GRECCA</b> Rigatoni sautéed with roasted tomato sauce and spinach topped with grated feta	<b>22</b>
	<b>ADD GRILLED CHICKEN 8 / WILD CAUGHT SHRIMP 12</b>

## FROM THE SEA

<b>HALIBUT</b> Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade	<b>39</b>
<b>LOBSTER LINGUINI</b> Fresh lobster deshelled and sautéed with cherry tomatoes and linguini in a brandy infused tomato sauce topped with grated feta and fresh basil	<b>44</b>
<b>TUNA</b> Sesame seed encrusted tuna grilled rare, sautéed horta, marinated beets, almond skordalia	<b>40</b>
<b>MIXED SEAFOOD ORZO</b> Wild caught Gulf shrimp, calamari and mussels sautéed with roasted tomato sauce, orzo, grated feta, fresh basil	<b>39</b>
<b>SALMON</b> Charcoal grilled Faroe Island salmon with ladolemono, capers and spanakorizo	<b>36</b>
<b>CHILEAN SEA BASS PLAKI</b> Oven baked in tomato sauce with onions, tomatoes, green peppers, carrots, potatoes, capers and thyme	<b>48</b>
<b>SWORDFISH SOUVLAKI</b> Charcoal grilled with tomatoes, onions, peppers, ladolemono and capers	<b>38</b>

## SIDES

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

## RAW BAR

### SEAFOOD TOWER **92**

Fresh lobster, oysters, jumbo shrimp, mussels and crab cocktail, traditional accompaniments  
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

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. PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR RESTRICTIONS. A GRATUITY OF 20% MAY BE ADDED AT MANAGERS DISCRETION. MAXIMUM OF 4 CREDIT CARDS PER TABLE. NO SEPARATE CHECKS, PLEASE.

# Estia®

GREEK TAVERNA

## PRIX FIXE 40

AVAILABLE IN HOUSE ONLY  
3:00PM-5:30PM

### APPETIZER Choose One

#### FRIED CALAMARI

Spicy marinara, fresh lemon

#### SPANAKOPITA

Leeks, scallions, dill, spinach and feta baked in housemade 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 and 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

#### LAMB CHOPS + \$13 SUPPLEMENT

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  
ON THE PRIX FIXE MENU

### FINE SPIRIT SELECTION

### SCOTCH (SINGLE MALT SELECTION)

LAPHROAIG 10 YEAR	16
MACALLAN 12 YEAR	20
MACALLAN 18 YEAR	55
OBAN 14 YEAR	20
GLENLIVET 12 YEAR	16
GLENLIVET 18 YEAR	25
GLENMORANGIE 10 YEAR	14
BALVENIE 12 YEAR	18
BALVENIE 14 YEAR CARIBBEAN CASK	25
LAGAVULIN 16 YEAR	25

### TEQUILA & MEZCAL

CLASE AZUL REPOSADO	40
CASAMIGOS ANEJO	20
CASAMIGOS BLANCO	18
CASAMIGOS REPOSADO	19
CASAMIGOS MEZCAL	19
CINCORO REPOSADO	25
CINCORO BLANCO	20
DON JULIO 1942	40
CANTERA EXTRA ANEJO	35

### SIGNATURE COCKTAILS

<b>APHRODITE AFFAIR</b>	16
Grey Goose, St. Germaine, Campari, fresh strawberry, fresh mint, cucumber, fresh lemon	
<b>ZEUS' MISTRESS</b>	15
Grey Goose La Poire vodka, Skinol Mastiha, St. Germaine, lemon, fresh ginger, basil	
<b>SEASONAL SANGRIA</b>	14
Housemade with fresh fruit	
<b>GREEK OLD FASHIONED</b>	16
Woodford Reserve, Rakomelo, house-made banana syrup, Angostura bitters, Chocolate bitters	
<b>MEDUSA'S CURSE</b>	15
Leblon Cachaca, St. Germaine, fresh cucumber, basil, lime	

(SMOKED +\$2)

### WHITE WINE

<b>ASSYRTIKO</b>	20/75	<b>ALBARINO</b>	16/62
Atlantis White, Santorini, Greece		Abadia de San Campio, Rias Baixas, Spain	
<b>MOSCHOFILERO</b>	14/54	<b>CHARDONNAY</b>	13/52
Anastasia, Peloponnese, Greece		Folie a Deux, Russian Valley, California	
<b>RETSINA</b>	11/40	<b>CHARDONNAY</b>	20/75
Tetramythos, Peloponnese, Greece		Seghesio, Sonoma County, California	
<b>PINOT GRIGIO</b>	12/48	<b>BORDEAUX BLANC</b>	15/58
Villa Pozzi, Sicily, Italy		Chateau des Matards, France	
<b>SAUVIGNON BLANC</b>	14/54	<b>SANCERRE</b>	20/75
The Crossings, Awatere Valley, New Zealand		Jean-Marc et Mathieu, Loire Valley, France	

### RED WINE

<b>AGIORGITIKO</b>	14/54	<b>PINOT NOIR</b>	20/75
Anastasia, Peloponnese, Greece		Willowbrook, Russian River Valley, California	
<b>XINOMAVRO</b>	15/58	<b>SANGIOVESE</b>	16/62
Young Vines, Thymiopoulos, Greece		San Polo, Montalcino, Italy	
<b>PINOT NOIR</b>	16/62	<b>CABERNET SAUVIGNON</b>	16/62
Cote Chalonnaise, Bourgogne, France		Gentleman's Match, Curico, Chile	
<b>PINOT NOIR</b>	20/75	<b>CABERNET SAUVIGNON</b>	20/75
'The Dude', Canepa Koch, Russian River Valley		Quilt, Napa Valley, California	
<b>PINOT NOIR</b>	22/79		
Belle Glos, Santa Maria Valley, California			

### ROSÉ & SPARKLING

<b>PROSECCO</b>	12/48	<b>ROSÉ</b>	13/52
Nino Ardevi, Veneto, Italy		Lofos, Peloponnese, Greece	
<b>VEUVE CLICQUOT</b> (375ml)	32/70	<b>SPARKLING ROSÉ</b>	13/52
Champagne, France		Croix de Roche, Bordeaux, France	

FULL WINE LIST AVAILABLE

### BEER BOTTLED

<b>VERGINA LAGER</b>	8	<b>'ESTIA' PILSNER</b>	8
Greece		Hershey	
<b>VERGINA AMBER LAGER</b>	8	<b>STELLA ARTOIS</b>	8
Greece		Belgium	
<b>CHIMAY WHITE</b>	12	<b>ALLAGASH WHITE</b>	8
Belgium		Maine	
<b>CORONA LIGHT</b>	6	<b>DOGFISH 60 MINUTE IPA</b>	8
Mexico		Delaware	
<b>SEASONAL IPA</b>	8		
Please inquire with server			

### MOCKTAILS

<b>HERBAL TEA COOLER</b>	6	<b>SANTORINI SODA</b>	6
Fresh squeezed lemonade, brewed tea, fresh mint		Club soda, cucumber, simple syrup, fresh mint	

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