



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

DINNER

APPETIZERS

AVGOLEMONO 5

Egg and lemon chicken soup

OCTOPUS 16

Mediterranean octopus charcoal grilled served on top of fava puree

ESTIA CHIPS* 14

Paper thin sliced zucchini and eggplant, lightly fried served with tzatziki

BEETS* 8

Red beets served with gigandes beans and a potato garlic spread

CRAB CAKE 16

Jumbo crabmeat served over Beluga lentils

MUSSELS 13

PEI mussels sautéed with ouzo, white wine, garlic, fresh tomato, fried pita sticks and a touch of feta cheese

MEDITERRANEAN SPREADS* 9

Tzatziki (Greek Yogurt), Htipiti (Red Pepper), Fava, Tarama (Carp Roe) and Melitzano (Eggplant) (choice of 3) \$4.00 each

SHRIMP SAGANAKI 14

Shrimp with fresh tomato, feta and garlic

GRILLED SHRIMP 15

Premium quality fresh white shrimp simply grilled

CHEESE SAGANAKI* 9

Pan fried traditional kefalograviera cheese

FRIED CALAMARI 11

Fresh calamari lightly fried with spicy marinara

STUFFED CALAMARI 12

Calamari stuffed with trio of Greek cheeses and grilled

SARDINES 12

Fresh Mediterranean sardines, deboned and grilled

DOLMADES* 10

Valencia rice, pine nuts, currants, fennel and dill stuffed in grape vine leaves and served with tzatziki

SPINACH PIE* 9

Scallions, leeks, dill and feta cheese wrapped in handmade phyllo dough

TUNA TARTARE 16

Sushi grade tuna served over avocado in a soy cucumber honey dressing with fried pita

GREEK MEATBALLS 10

Lamb meatballs stuffed with feta served with tomato sauce

SALADS

MIXED VEGETABLE* 12

Spring mix with grilled vegetables, croutons, haloumi cheese and balsamic vinaigrette

ROMAINE* 9

Croutons, feta cheese, fresh dill, and creamy caper dill dressing

CLASSIC GREEK* 12

Tomato, cucumber, peppers, onions, olives and feta cheese with red wine vinaigrette

ARUGULA* 11

Cherry tomatoes, almonds, feta cheese and balsamic vinaigrette

ENTREES

FROM THE SEA

Our selection is among a variety of the freshest Mediterranean and North Atlantic fish, simply grilled with extra virgin olive oil, fresh lemon, and capers

ORGANIC SALMON 26

Served with spinach rice

LAVRAKI 26

Grilled Mediterranean sea bass served whole with horta

TSIPOURA 25

Grilled Mediterranean royal dorado served whole with horta

TILE FISH PLAKI 26

Oven baked with onions, peppers, potatoes, tomato and herbs

RED SNAPPER 26

Choice of pan sauteed or grilled served with carrot mashed potatoes

SHRIMP ORZO 24

Shrimp sauteed with white wine, tomatoes, and feta cheese tossed with orzo pasta

LOBSTER MP

Fresh Maine lobster in the shell grilled with olive oil and lemon sauce served with fried potatoes

SWORDFISH KEBAB 25

Grilled with tomato, onion, peppers served with carrot mashed potatoes

SIDES

GRILLED VEGETABLES* 7

Seasonal mixed grilled vegetables served with mint yogurt

POTATOES 6

Choice of roasted potatoes or fried

BRIAM* 6

Baked vegetable stew

RAW BAR

SEASONAL OYSTERS

ON THE HALF SHELL

HALF DOZEN 12

DOZEN 24

JUMBO SHRIMP COCKTAIL 14

ESTIA GRAND PLATEAU 50

2-4 people

shrimp, oysters, lobster, mussels and crab cocktail

DAILY SPECIALS

MONDAY LOBSTER MAKARONADA 32

Whole lobster served with linguini in a fresh tomato sauce

TUESDAY PORK SHOULDER 20

Slow cooked pork shoulder wrapped in parchment paper served with lemon roasted potatoes

WEDNESDAY CHEF'S CHOICE FISH 26

With lentils, leeks, carrots, fresh tomato, topped with fried leeks

THURSDAY BRAISED VEAL SHANK 20

Braised veal stew with tomatoes, orzo and feta cheese

FRIDAY MIXED SEAFOOD HILIOPIRES 22

Fresh mussels, shrimp, calamari, with Greek pasta in a fresh tomato sauce

SATURDAY LAMB SHANK 26

Slow cooked lamb shank served with tomatoes, orzo, and feta cheese

SUNDAY SHORT RIBS STEFADO 24

Greek beef stew served with pearl onions and carrot mashed potatoes

VISIT US AT WWW.ESTIATAVERNA.COM

*INDICATES VEGETARIAN ITEM

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES
CONSUMPTION OF RAW OR UNDERCOOKED EGGS, FISH, MEAT, SEAFOOD
MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS