

Cold Appetizers

Tzatziki – Greek yogurt, cucumber, dill, garlic and Greek olive oil	7.95
Taramosalata – Fish roe, Greek olive oil and lemon	6.95
Skordalia – Potato, garlic with Greek olive oil	5.95
Melitzanosalata – Roasted eggplant, garlic, parsley and Greek olive oil	7.95
Tirokafteri – Feta cheese, hot peppers and Greek olive oil	7.95
Fava – Yellow lentils, potato, onion and Greek olive oil	5.95
Hummus – Chickpeas, tahini, fresh lemon and Greek olive oil	6.95
Dolmadēs – Stuffed grape leaves with rice and herbs	6.95
Feta – Greek feta cheese from “Dodonis” with Greek olive oil and oregano	8.95
Cold Sampler – Tzatziki, taramosalata, fava, tirokafteri, olives and dolmades	13.95

Hot Appetizers

Smelts – Fried small fish	11.95
Shrimp Saganaki – Sautee Shrimp in tomato and feta ouzo sauce	12.95
Mussels Saganaki – Sauteed Mussels with garlic in tomato and feta ouzo sauce	12.95
Grilled Octopus – Char grilled Octopus with Greek olive oil, vinegar and oregano	13.95
Fried Calamari – Lightly floured Calamari fried	9.95
Feta Saganaki – Grilled Greek feta cheese wrapped in aluminum foil with tomato, onion and green pepper	9.95
Saganaki – Lightly floured Greek cheese fried and flamed with Brandy	9.95
Dolmadēs Avgolemono – Stuffed grape leaves with ground beef, rice and herbs topped with egg lemon sauce	9.95
Spanakopita – Spinach, feta cheese, onions, phyllo dough	7.95
Giant Baked Beans – Giant baked beans in a tomato and onion sauce with parsley	5.95
Fried Zucchini – Lightly floured fried zucchini served with Skordalia	6.95
Grilled Vegetables – Variety of Vegetables grilled	6.95
Grilled Greek Sausage – Char grilled Greek sausage	7.95
Keftedakia – Lightly floured meat balls with onion and herbs	7.95
Hot Sampler – Dolmades avgolemono, fried zucchini, spanakopita and giant baked beans	15.95

Salads

Red Beets Salad – Boiled red beets with garlic, vinegar and Greek olive oil	7.95
Greek Village Salad – Tomato, cucumber, onion, green pepper, olives and feta cheese topped with Greek olive oil and oregano	11.95
Green Salad – Romaine lettuce finely chopped with scallions served with Greek olive oil	9.95
Politiki Salad – Cabbage and carrot served with lemon and Greek olive oil	7.95
Horta Salad – boiled fresh wild greens served with Greek olive oil and fresh lemon	7.95

Soups

Avgolemono – Egg and lemon chicken soup	5.95
Lentil Soup – Lentils, tomatoes, carrots, onions	5.95

Rustic Greek Originals

Moussaka – Layers of eggplant, potatoes, ground beef and béchamel sauce	14.95
Pastitsio – Greek thick pasta with ground beef and bechamel sauce	13.95
Roasted Chicken – Oven roasted half chicken marinated in Greek olive oil, lemon and oregano served with roasted lemon potatoes	15.95
Beef Pot Roast – Beef pot roast in tomato sauce served with orzo	17.95
Lamb Shank – Lamb shank in tomato sauce served with orzo	17.95
Of The Day – Please refer to your waiter	MP

Fish & Seafood

Shrimp – Char grilled jumbo shrimp topped with Greek olive oil, fresh lemon and oregano served with rice and vegetable	21.95
Swordfish – Fillet of swordfish topped with Greek olive oil, fresh lemon and oregano served with rice and vegetable	21.95
Salmon – Fillet of salmon topped with Greek olive oil, fresh lemon and oregano, served with rice and vegetable	19.95
King Crab Legs – Steamed King Crab Legs served with our homemade butter sauce	27.95
Seafood Sampler – Fried Calamari, Mussels, Shrimp and fish of the day	39.95
Fresh catch of the day – Please refer to your waiter	28.95

Makaronadzs

Attiki – Spaghetti with homemade tomato sauce	11.95
Makedoniki – Spaghetti with ground beef and homemade tomato sauce	13.95
Aegean – Spaghetti, sautéed mussels and shrimp, garlic, fresh basil, white wine	18.95
Estia – Spaghetti with braised beef and tomato sauce	14.95

Mzats

Pork Chop – 12 oz. bone-in pork chop served with fries and vegetable	17.95
Rib-eyē – 14 oz. boneless rib-eye steak served with fries and vegetable	21.95
Lamb Chops – four lamb chops served with rice and vegetable	25.95
Biftekia – Ground beef patties spiced to perfection served with fries and vegetable	15.95
Pork Souvlaki – Marinated pork tenderloin and vegetables on a skewer served with rice and vegetable	13.95
Chicken Souvlaki – Marinated chicken breast and vegetables on a skewer served with rice and vegetable	13.95
Lamb Souvlaki – Marinated lamb loin and vegetables on a skewer served with rice and vegetable	22.95
Gyro – Thin sliced lamb and beef gyro, served with sliced tomato, onion, and tzatziki	12.95
Mzat Sampler – 2 Lamb chops, 2 Bifteki, Gyros, 1 Greek Sausage and 1 Chicken souvlaki served with pita bread, tomato, tzatziki, and onions	39.95

Sides

Rice	3.95	Fries	3.95
Oven roasted lemon potatoes	5.95	Vegetable of the day	3.95
Grilled Pita (2 per order)	1.95		

Dessert

Baklava – Honey, phyllo, walnuts	5.95
Rizogalo – Homemade rice pudding with cinnamon	4.95
Yogurt – Greek yogurt topped with walnuts and honey	6.95

Coffee

Greek	2.95	Frappē – Greek, iced coffee	2.95
Cappuccino – espresso, sweet milk, foam	4.95	Latte – espresso, milk, foam	4.95
Mocha – espresso, milk, coffee, chocolate	4.95	Americano – 100% Colombian coffee	2.95
Americano Decaf – 100% Colombian decaf	2.95	Hot Chocolate	2.95
Espresso	2.95	Double Espresso	4.95

Beverages

Soda – coke, diet coke, sprite, ginger ale	1.95	Aqua Panna – still water	5.95
Iced Tea	1.95	Pellegrino – sparkling water	5.95
Lemonade	1.95	Juice	2.95

Bèers

Mythos	5.95	Hèingèkèn	5.95
Yuèngling	4.95	Àmstèl Light	4.95
Bud Light	4.95		

Wings

White	GL	BTL
Moschofilèro · Dry White Wine · Peloponnese, Greece	8.95	29.95
Èlios · Moschofilero, Chardonnay, Roditis, Savatiano · Peloponnese, Greece	6.95	27.95
Rètsina · Sweet White Wine · Thessaloniki, Greece	4.95	14.95
Hoguz · Chardonnay · Columbia Valley, Washington	7.95	28.95
Àgioritiko · White Table Wine · Halkidiki, Greece		49.95
Red	GL	BTL
Èstatè Hatzimichalis · Cabernet Sauvignon · Atalanti Valley, Greece	11.95	49.95
Èlios · Syrah, Cabernet, Agiorgitiko · Peloponnese, Greece	6.95	27.95
Nèrza · Dry Red Wine · Peloponnese, Greece	7.95	24.95
Tamari · Malbec · Mendoza, Argentina	7.95	29.95
Carmèn · Cabernet Sauvignon · Maito Valley, Chile	9.95	32.95

Ouzo

Glass - 4.95	¼ carafè - 7.95	½ carafè - 14.95
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The Story of Estia

The word "Estia" is derived from Hestia, Goddess of the Hearth. Hestia in Greek means fireplace (hearth) and focus, core, centre, source, seat, breeding-ground, hotbed, spot. The Goddess Hestia is the centre of the home, the welcoming warming fire at the heart of home. Her duty is to always keep the fire burning, a source of light and warmth. She was one of the twelve Olympians but she gave her seat to Dionysos, God of Wine and Vegetation, and preferred a quieter life by the hearth. This forged forever a link between Dionysos and Hestia - eating/drinking by the fireplace.

Estia has come to represent abundant simplicity and the most ancient way of beginning to transform a group of strangers into a community.

This symbolism inspired owners, Thanasis and Zafeiris, as they designed the menu and atmosphere of Estia Greek Taverna and Bar. We hope you experience the heart of Greek culture during every visit to Estia Greek Taverna and Bar – from rustic Greek dishes like Yiayia cooks, to delicious Greek wines, to the best Greek music. We seek to bring you some of our favorite elements of Greek life while simultaneously bringing the community together. Kalee Oreksi!