

**Dinner Restaurant Week \$60 Menu  
January 19<sup>th</sup> – February 1<sup>st</sup>, 2025**

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

**First Course  
(choice of one)**

**Spanakopita**

Spinach pie with feta, leeks baked in homemade phyllo

**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 ladolemono 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

**Organic Roasted Chicken**

Organic roasted chicken served over orzo with caramelized onions and Greek yogurt

**Papoutsakia**

Roasted eggplant served over tomato sauce with skewered vegetables and feta cheese

**Halibut**

Charcoal grilled with ladolemono, capers, vegetable souvlaki and kalamata olive tapenade

**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 Cocktail (not included in RW price)**

**Flight to Crete**

Jim Beam Black Bourbon, Rakomelo, Amaro, Aperol and lemon juice