

**Dinner Restaurant Week \$60 Menu**  
**January 18th-February 31st, 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 ladolemono and capers, served with spinach  
rice

**Arni Paidakia**

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

**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 Cocktails:**

**Mt. Athos**

Hornitos Blanco, ginger liqueur, Tsipouro, lemon and sugar

**Flight Over Crete**

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