



ESTIA

At the heart of every Greek home is Estia, a place of warmth, gathering and shared meals. Inspired by this timeless spirit, our menu brings traditional recipes and familiar flavours to the table.

STARTERS

Traditional Greek Salad · 28 €

Tomato, cucumber, red onions, Kalamata olives, capers, feta, oregano, olive oil (D)

Mavromatika Salad · 26 €

Florina peppers, parsley, spring onions, red wine vinegar, olive oil, herring (F)

Dolmades · 24 €

Vine leaves stuffed with rice and lemon sauce

HOT APPETIZERS

Soup of the Day · 24 €

Laxano Dolmades · 30 €

White cabbage stuffed with rice, meat, fresh herbs, lemon sauce (D, G)

Bougiourdi · 24 €

Baked feta in tomato sauce and green peppers (D)

Shrimp Saganaki · 32 €

Tomato gravy with feta (D, G)

MAIN COURSES

Giouvetsi · 52 €

*Slow-cooked beef, tomato sauce, kritharaki pasta
and Mizithra cheese (D, G)*

Chicken Lemonato with Potatoes · 39 €

*Roasted chicken, lemon mustard sauce,
oven baked potatoes*

Fish of the Day Spetsiota · 54 €

Baked fish with tomatoes, olives and herbs

SWEETS

Kormos Chocolate · 10 €

*Silky chocolate, hazelnut & delicate biscuits, wrapped
in an irresistible indulgence. (G, D, N)*

Semolina Halva · 11 €

*Golden semolina halva with raisins, pistachio &
aromatic mastiha ice cream. (G, D, N)*

Karidopita · 12 €

*Moist walnut sponge cake, crowned with velvety
yogurt cream. (G, D, N)*

(PB) PLANT BASED | (G) GLUTEN | (D) DAIRY | (A)
ALCOHOL | (P) PORK | (N) NUTS
PRICES LISTED ARE QUOTED IN EURO AND INCLUDE ALL
APPLICABLE TAXES. MARKET INSPECTOR MATTHIEU DYEN.
OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE
NUTS AND OTHER ALLERGENS ARE HANDLED.
CURRENTLY THERE IS NO SEPARATE CONCERNED
ALLERGEN-FREE PREPARATION