

# EVVIA

E S T I A T O R I O

According to myth Hellenic cuisine began as Zeus planned his wedding banquet to celebrate his marriage to the Goddess Hera, on the island of Evvia. Zeus commanded Dionysus, the God of food and wine, to gather the world's freshest, healthiest, and most savory ingredients and prepare a banquet "fit for the Gods". Zeus loved this food so much that he decided to share it with his beloved Greek mortals giving birth to this new cuisine. At Evvia Estiatorio, we prepare Hellenic and Mediterranean cuisine in a style of innovative California fare.

"KALI OREXI"

## Starters

- Feta & Olives** - Ziria feta cheese with marinated olives 10.25
- Baked Feta** - chili flake crusted feta with cherry tomatoes & Kalamata olives 12.25
- Spanakotiropita** - phyllo stuffed with spinach, leeks, feta, dill & herbs 11.00
- Dolmathes** - grape leaves stuffed with rice, mint, dill, tomatoes, olive oil & lemon 10.25
- Peas & Feta** - English peas with feta cheese, cilantro, green onions, lemon & olive oil 13.00
- Roasted Mushrooms** - field mushrooms, Kefalograviera, thyme & Evvia dressing 18.25
- Roasted Beets** - oven roasted beets with scallions, toasted almonds & skordalia 13.00
- Evvia Flatbread** - caramelized onions, Kalamata olives, tomatoes, myzithra cheese & basil 16.75
- Saghanaki** - pan fried Kefalograviera with oregano & lemon 17.50
- Crispy Zucchini Cakes** - with marinated cucumber & mint yogurt 13.00
- Pikilia** - all three Greek spreads with grilled pita, pickled vegetables & olives 31.00
- Taramosalata, Tzatziki & Melitzanosalata** with house made grilled pita 11.00 each
- Asparagus** - oven roasted asparagus with dilled feta & olive oil 12.75
- Calamari** - crispy calamari with lemon garlic aioli & spicy pepper aioli 15.00
- Fried Smelts** - crispy smelts, almond & potato skordalia & lemon 13.75
- Octopus** - traditional grilled octopus with lemon, oregano & olive oil 18.25
- Prawns** - wood oven roasted prawns, Calabrian chili butter, tomatoes & scallions 17.50
- Artichoke Souvlaki** - grilled artichokes & eggplant skewer with Greek yogurt 16.75
- Lamb Meatballs** - grilled with tomato & green olive compote 15.00
- Lamb Riblets** - mesquite grilled with lemon & oregano 18.00
- Gigantes** - baked organic Gigante beans with tomatoes, leeks & herbed feta 13.00

## Salads & Soup

- Avgolemono Soup** - traditional egg-lemon soup with chicken & rice 11.75
- Evvia Salad** - chopped romaine hearts & radicchio with, pine nuts, Kalamata olives & feta dressing 14.75
- Classic Greek Salad** - tomatoes, cucumbers, red onion, green peppers, feta & olives 14.75

## Entrées

- Whole Fish** - traditionally grilled whole fish with braised greens & lemon dressing
- Lavraki** Mediterranean Sea Bass 49.00 ~ **Glosa** Local Petrale Sole 42.00 ~ **Tsipura** Mediterranean Sea Bream 46.00
- Chicken Souvlaki** - chicken breast, peppers & onion skewer with tzatziki, cucumber salad & potatoes 28.50
- Lamb Souvlaki\*** - grilled lamb, red onion & bay leaf skewer with Evvia potatoes & tzatziki 40.00
- Salmon** - grilled salmon fillet with lemon potato puree & tomato ouzo sauce 39.25
- Lamb Chops\*** - rib-cut, mesquite-grilled lamb chops with olive oil roasted potatoes 49.00
- Ravioli** - four cheese, spinach & leek ravioli with corn, mushrooms, young onions & roasted corn sauce 27.00
- Rib Eye** - mesquite grilled bone-in dry aged rib eye with olive oil lemon roasted potatoes & horta 66.50
- Moussaka** - traditional baked casserole of spiced lamb, eggplant, potato & yogurt béchamel 29.00
- Lamb Shank** - lamb shank braised in aromatic spices with orzo & myzithra cheese 39.00
- Lamb Burger\*** - Merguez lamb burger on a house made sesame brioche bun, served with Kefalograviera, lettuce, tomato, onion, tzatziki, pickled zucchini chips & Greek fries 24.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

\*Served raw or undercooked or contains raw or undercooked ingredients.