

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

- Asparagus** – oven roasted asparagus with dilled feta & olive oil 14.00
- Zucchini Chips** – crispy semolina dusted zucchini chips with tzatziki 14.75
- Baked Feta** – chili flake crusted feta with cherry tomatoes & Kalamata olives 13.50
- Spanakotiropita** – phyllo stuffed with spinach, leeks, feta, dill & herbs 12.00
- Dolmathes** – grape leaves stuffed with rice, mint, dill, tomatoes, olive oil & lemon 11.25
- Roasted Beets** – oven roasted beets with scallions, toasted almonds & skordalia 14.25
- Evvia Flatbread** – caramelized onions, Kalamata olives, tomatoes, myzithra cheese & basil 18.25
- Saghanaki** – pan fried Kefalograviera with oregano & lemon 19.00
- Crispy Zucchini Cakes** – with marinated cucumber & mint yogurt 14.25
- Roasted Mushrooms** – field mushrooms, kefalograviera, thyme, Evvia dressing 19.00
- Gigantes** – baked organic Gigante beans with tomatoes, leeks & herbed feta 14.00
- Taramosalata, Tzatziki & Melitzanosalata** with house made grilled pita 12.00 each
- Evvia Potatoes** – roasted potatoes marinated in olive oil, salt, pepper & oregano 10.00
- Calamari** – crispy calamari with lemon garlic aioli & spicy pepper aioli 16.50
- Fried Smelts** – crispy smelts, almond & potato skordalia & lemon 15.25
- Octopus** – traditional grilled octopus with lemon, oregano & olive oil 20.25
- Prawns** – wood oven roasted prawns, Calabrian chili butter, tomatoes & scallions 19.00
- Artichoke Souvlaki** – grilled artichokes & eggplant skewer with Greek yogurt 17.50
- Lamb Meatballs** – grilled with tomato & green olive compote 16.50
- Lamb Riblets** – mesquite grilled with lemon & oregano 19.75
- Pikilia** – all three Greek spreads with grilled pita, pickled vegetables & olives 34.00

Salads & Soup

- Avgolemono Soup** – traditional egg-lemon soup with chicken & rice 13.00
- Evvia Salad** – chopped romaine hearts & radicchio with, pine nuts, Kalamata olives & feta dressing 16.25
- Classic Greek Salad** – tomatoes, cucumbers, red onion, green peppers, feta & olives 16.25

Entrées

- Whole Fish** – traditionally grilled whole fish with braised greens & lemon dressing
- Lavraki** Mediterranean Sea Bass 49.50 ~ **Glosa** Local Petrale Sole 44.00 ~ **Tsipura** Mediterranean Sea Bream 48.00
- Chicken Souvlaki** – chicken breast, peppers & onion skewer with tzatziki, cucumber salad & potatoes 31.00
- Lamb Souvlaki*** – grilled lamb, red onion & bay leaf skewer with Evvia potatoes & tzatziki 44.00
- Salmon** – grilled salmon fillet with lemon potato puree & tomato ouzo sauce 43.25
- Lamb Chops*** – rib-cut, mesquite-grilled lamb chops with olive oil roasted potatoes 56.75
- Ravioli** – English pea, mint & feta ravioli, miataake mushroom, brown butter, pea tendrils 29.50
- Rib Eye*** – mesquite grilled bone-in dry aged rib eye with olive oil lemon roasted potatoes & horta 68.50
- Moussaka** – traditional baked casserole of spiced lamb, eggplant, potato & yogurt béchamel 32.00
- Lamb Shank** – lamb shank braised in aromatic spices with orzo & myzithra cheese 43.50
- Lamb Burger*** – Merguez lamb burger on a house made sesame brioche bun, served with Kefalograviera, lettuce, tomato, onion, tzatziki, pickled zucchini chips & Greek fries 26.75

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.