

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 10.75
- Baked Feta** - chili flake crusted feta with cherry tomatoes & Kalamata olives 12.75
- Spanakotiropita** - phyllo stuffed with spinach, leeks, feta, dill & herbs 11.50
- Dolmathes** - grape leaves stuffed with rice, mint, dill, tomatoes, olive oil & lemon 10.75
- Roasted Corn** - oven roasted corn with feta, chili butter & Evvia dressing 12.00
- Roasted Mushrooms** - field mushrooms, Kefalograviera, thyme & Evvia dressing 19.00
- Roasted Beets** - oven roasted beets with scallions, toasted almonds & skordalia 13.75
- Evvia Flatbread** - caramelized onions, Kalamata olives, tomatoes, myzithra cheese & basil 17.50
- Saghanaki** - pan fried Kefalograviera with oregano & lemon 18.25
- Crispy Zucchini Cakes** - with marinated cucumber & mint yogurt 13.75
- Pikilia** - all three Greek spreads with grilled pita, pickled vegetables & olives 32.50
- Taramosalata, Tzatziki & Melitzanosalata** with house made grilled pita 11.50 each
- Watermelon & Feta** - toasted pine nuts, basil, extra virgin olive oil 13.00
- Calamari** - crispy calamari with lemon garlic aioli & spicy pepper aioli 15.75
- Fried Smelts** - crispy smelts, almond & potato skordalia & lemon 14.50
- Octopus** - traditional grilled octopus with lemon, oregano & olive oil 19.25
- Prawns** - wood oven roasted prawns, Calabrian chili butter, tomatoes & scallions 18.25
- Artichoke Souvlaki** - grilled artichokes & eggplant skewer with Greek yogurt 17.50
- Lamb Meatballs** - grilled with tomato & green olive compote 15.75
- Lamb Riblets** - mesquite grilled with lemon & oregano 19.00
- Gigantes** - baked organic Gigante beans with tomatoes, leeks & herbed feta 13.50

## Salads & Soup

- Avgolemono Soup** - traditional egg-lemon soup with chicken & rice 12.50
- Evvia Salad** - chopped romaine hearts & radicchio with, pine nuts, Kalamata olives & feta dressing 15.50
- Classic Greek Salad** - tomatoes, cucumbers, red onion, green peppers, feta & olives 15.50

## 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 29.50
- Lamb Souvlaki\*** - grilled lamb, red onion & bay leaf skewer with Evvia potatoes & tzatziki 42.00
- Salmon** - grilled salmon fillet with lemon potato puree & tomato ouzo sauce 41.25
- Lamb Chops\*** - rib-cut, mesquite-grilled lamb chops with olive oil roasted potatoes 54.00
- Ravioli** - eggplant, feta & ricotta ravioli, cherry tomato ragoût, currants, pine nuts, Kasseri cheese 28.25
- 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 30.50
- Lamb Shank** - lamb shank braised in aromatic spices with orzo & myzithra cheese 41.50
- Lamb Burger\*** - Merguez lamb burger on a house made sesame brioche bun, served with Kefalograviera, lettuce, tomato, onion, tzatziki, pickled zucchini chips & Greek fries 25.50