

EVVIA

E S T I A T O R I O

According to myth the origin of Hellenic cuisine began as Zeus planned his wedding banquet to celebrate his marriage to the Goddess Hera, on the island of Evvia (pronounced Eh-vee-ah). 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

- Baked Feta** - chili flake crusted feta with cherry tomatoes & Kalamata olives 11.25
- Spanakotiropita** - phyllo stuffed with spinach, leeks, feta, dill & herbs 10.00
- Watermelon & Feta** - with mint, toasted pine nuts & olive oil 11.25
- Dolmathes** - grape leaves stuffed with rice, mint, dill, tomatoes, olive oil & lemon 9.25
- Saghanaki** - pan fried kefalograviera with oregano & lemon 16.00
- Roasted Beets** - citrus marinated with whipped manouri, pickled shallots & toasted pistachios 10.75
- Asparagus** - oven roasted asparagus with dilled feta & extra virgin olive oil 11.25
- Evvia Flatbread** - caramelized onions, Kalamata olives, tomatoes, myzithra cheese & basil 13.00
- Crispy Zucchini Cakes** - with marinated cucumber & mint yogurt 12.00
- Octopus** - traditional grilled octopus with lemon, oregano & olive oil 17.25
- Sweet Peas & Feta** - with scallions, cilantro, lemon & olive oil 12.00
- Feta & Olives** - Epiros feta cheese with marinated olives 6.50
- Artichoke Souvlaki** - grilled artichokes & eggplant skewer with Greek yogurt 15.00
- Mushrooms** - oven roasted field mushrooms, Kefalograviera, thyme & Evvia dressing 16.50
- Fried Smelts** - crispy smelts with almond & potato skordalia & lemon 12.50
- Prawns** - wood oven roasted prawns, Calabrian chili butter, tomatoes & scallions 16.25
- Calamari** - crispy calamari with lemon garlic aioli & spicy pepper aioli 13.75
- Lamb Meatballs** - grilled with tomato & green olive compote 13.00
- Lamb Riblets** - mesquite grilled with lemon & oregano 15.25
- Gigantes** - baked organic Gigante beans with tomatoes, leeks & herbed feta 11.50

Tirosalata, Tzatziki & Melitzanosalata

with house made grilled pita 10.00 each

Salads & Soup

- Avgolemono Soup** - traditional egg-lemon soup with chicken & rice 10.75
- Evvia Salad** - chopped romaine hearts & radicchio with, pine nuts, Kalamata olives & feta dressing 13.50
- Arugula Salad** - trviso, shaved fennel, cherry tomatoes, almonds, kefalotiri & honey sherry vinaigrette 13.50
- Classic Greek Salad** - tomatoes, cucumbers, red onion, green peppers, feta & olives 13.50

Entrées

- Whole Fish** - mesquite grilled with lemon-oregano vinaigrette & braised greens A.O.
- Roasted Lamb Sandwich** - rolled in house made pita with tzatziki, tomato & seasonal greens 17.75
- Chicken Souvlaki** - chicken breast, peppers & onion skewer with tzatziki, grilled tomato & pita 24.00
- Lamb Souvlaki** - grilled lamb, red onion & bay leaf skewer with Evvia potatoes & tzatziki 26.00
- Salmon** - grilled salmon fillet with lemon potato puree & tomato ouzo sauce 31.25
- Lamb Chops** - rib-cut, mesquite-grilled lamb chops with olive oil roasted potatoes 31.50
- Ravioli** - spinach pasta stuffed with pesto & ricotta cheese, spring vegetables, kefalograviera sauce 22.50
- Moussaka** - traditional baked casserole of spiced lamb, eggplant, potato & yogurt béchamel 23.00
- Lamb Burger** - served with kefalograviera, pickled zucchini chips & crispy onion rings 18.00
- Pastitsio** - traditional casserole of spiced beef & pasta with béchamel 23.00