

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** – Dodonis feta cheese with marinated olives 10.00
- Baked Feta** – chili flake crusted feta with cherry tomatoes & Kalamata olives 12.00
- Spanakotiropita** – phyllo stuffed with spinach, leeks, feta, dill & herbs 10.75
- Dolmathes** – grape leaves stuffed with rice, mint, dill, tomatoes, olive oil & lemon 10.00
- Brussels Sprouts** – oven roasted with lemon, bacon & Evvia dressing 12.50
- Saghanaki** – pan fried kefalotiri with oregano & lemon 17.25
- Roasted Beets** – oven roasted beets with skordalia, pickled shallots & scallions 12.00
- Evvia Flatbread** – pesto, tomatoes, Kalamata olives, feta, myzithra & fresh basil 14.00
- Artichoke Souvlaki** – grilled artichokes & eggplant skewer with Greek yogurt 16.00
- Crispy Zucchini Cakes** – with marinated cucumber & mint yogurt 13.00
- Roasted Squash** – butternut squash, sage brown butter, feta & toasted pumpkin seeds 12.25
- 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 17.25
- Calamari** – crispy calamari with lemon garlic aioli & spicy pepper aioli 14.75
- Lamb Meatballs** – grilled with tomato & green olive compote 14.00
- Lamb Riblets** – mesquite grilled with lemon & oregano 16.25
- Gigantes** – baked organic Gigante beans with tomatoes, leeks & herbed feta 12.75

Taramosalata, Tzatziki & Melitzanosalata
with house made grilled pita 10.75 each

Salads & Soup

- Avgolemono Soup** – traditional egg-lemon soup with chicken & rice 11.50
- Arugula Salad** – apples, persimmons, red onion, pecans, kefalograviera & apple cider vinaigrette 15.50
- Evvia Salad** – chopped romaine hearts & radicchio with, pine nuts, Kalamata olives & feta dressing 14.25
- Classic Greek Salad** – tomatoes, cucumbers, red onion, green peppers, feta & olives 14.50

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 19.25
- Chicken Souvlaki** – chicken breast, peppers & onion skewer with tzatziki, grilled tomato & pita 25.50
- Lamb Souvlaki*** – grilled lamb, red onion & bay leaf skewer with Evvia potatoes & tzatziki 27.50
- Salmon** – grilled salmon fillet with lemon potato puree & tomato ouzo sauce 33.50
- Lamb Chops*** – rib-cut, mesquite-grilled lamb chops with olive oil roasted potatoes 33.25
- Ravioli** – roasted eggplant, pepper, feta & ricotta ravioli with mushrooms, onions, spinach & cheese sauce 24.00
- Moussaka** – traditional baked casserole of spiced lamb, eggplant, potato & yogurt béchamel 24.50
- Lamb Burger*** – served with kefalotiri, pickled zucchini chips & crispy onion rings 19.50
- Pastitsio** – traditional casserole of spiced beef & pasta with béchamel 24.75

A service charge of 20% will be added to all checks for parties of 8 or more guests.

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.