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**

- **Baked Feta** – chili flake crusted feta with cherry tomatoes & Kalamata olives 11.50
- **Spanakotiropita** – phyllo stuffed with spinach, leeks, feta, dill & herbs 10.25
- **Dolmathes** – grape leaves stuffed with rice, mint, dill, tomatoes, olive oil & lemon 9.50
- **Peas & Feta** – English peas with feta cheese, cilantro, green onions, lemon & olive oil 12.75
- **Evvia Flatbread** – pesto, tomatoes, Kalamata olives, feta, mizithra & fresh basil 13.50
- **Feta & Olives** – Epiros feta cheese with marinated olives 9.50
- **Artichoke Souvlaki** – grilled artichokes & eggplant skewer with Greek yogurt 15.50
- **Asparagus** – oven roasted asparagus with dilled feta & extra virgin olive oil 12.75
- **Crispy Zucchini Cakes** – with marinated cucumber & mint yogurt 12.50
- **Fried Smelts** – crispy smelts, almond & potato skordalia & lemon 12.75
- **Octopus** – traditional grilled octopus with lemon, oregano & olive oil 17.75
- **Prawns** – wood oven roasted Louisiana prawns with tomato & feta 16.75
- **Calamari** – crispy calamari with lemon garlic aioli & spicy pepper aioli 14.25
- **Lamb Meatballs** – grilled with tomato & green olive compote 15.50
- **Lamb Riblets** – mesquite grilled with lemon & oregano 15.75
- **Gigantes** – baked organic Gigante beans with tomatoes, leeks & herbed feta 11.75
- **Taramosalata, Tzatziki & Melitzanosalata**
  - with house made grilled pita 10.25 each

**Salads & Soup**

- **Avgolemono Soup** – traditional egg-lemon soup with chicken & rice 11.00
- **Evvia Salad** – chopped romaine hearts & radicchio with, pine nuts, Kalamata olives & feta dressing 15.75
- **Arugula Salad** – with strawberries, pickled shallots, toasted pistachios, Manouri & moscatel vinaigrette 14.00
- **Classic Greek Salad** – tomatoes, cucumbers, red onion, green peppers, feta & olives 14.00

**Entrées**

- **Whole Fish** – mesquite grilled with lemon-oregano vinaigrette & braised greens A.Q.
- **Roasted Lamb Sandwich** – rolled in house made pita with tzatziki, tomato & seasonal greens 18.25
- **Chicken Souvlaki** – chicken breast, peppers & onion skewer with tzatziki, grilled tomato & pita 24.50
- **Lamb Souvlaki** – grilled lamb, red onion & bay leaf skewer with Evvia potatoes & tzatziki 26.50
- **Salmon** – grilled salmon fillet with lemon potato puree & tomato ouzo sauce 32.50
- **Lamb Chops** – rib-cut, mesquite-grilled lamb chops with olive oil roasted potatoes 32.25
- **Ravioli** – sweet peas, ricotta & feta ravioli with spring vegetables, tomatoes, feta & sweet pea sauce 25.00
- **Moussaka** – traditional baked casserole of spiced lamb, eggplant, potato & yogurt béchamel 23.50
- **Lamb Burger** – served with kefalotiri, pickled zucchini chips & crispy onion rings 18.50
- **Pastitsio** – traditional casserole of spiced beef & pasta with béchamel 23.75

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.