

STARTERS

PLAKA MEZZE SPREADS	\$13
Tzatziki, Hummus, Melitzanosalata, and Taramas served with sliced pita.	
LOUKANIKO	\$9
Grilled Greek village sausage. Served with Greek coleslaw.	
ZUCCHINI CHIPS	\$10
Crispy slices of zucchini served with tzatziki.	
FAVA SANTORINI	\$10
Fava beans, thyme, red onions, olive oil, lemon juice, and capers.	
CHEESE SAGANAKI	\$14
Pan fried Kefalograviera cheese.	
BAKED FETA IN PHYLLO	\$14
Feta wrapped in phyllo, drizzled with raw thyme-flavored greek honey.	
KOLOKITHOKEFTEDES	\$14
(4) Zucchini fritters served with lemon yogurt.	
FRIED CALAMARI	\$16
Fresh squid served with black squid ink mayo or marinara.	
DOLMADAKIA KASOU	\$18
Handmade mini stuffed grape leaves inspired by the traditional recipe from Kasos.	
GARIDES SAGANAKI	\$19
Jumbo shrimp sauteed with feta cheese, tomato sauce and finished with ouzo infused Greek raisins.	
GRILLED OCTOPUS	\$23
Served with fava, capers, red peppers, and onions	

SOUPS

LENTIL SOUP	\$6
AVGOLEMONO SOUP	\$7

SALADS

CLASSIC GREEK SALAD	\$14
Tomatoes, cucumber, red onions, olives, green peppers, feta, house EVOO, and oregano.	
DAKOS SALAD	\$12
Greek barley rusk, cherry tomatoes, and feta cheese.	
MAROULOSALATA	\$12
Chopped romaine with dill, scallions, vinegar, and olive oil mixed with feta crumbles.	
BETROOT SALAD	\$12
Beetroot, grapes, roquette, Greek yogurt, vinegar, and olive oil.	

SOUVLAKI

HOMEMADE GYRO	\$9
Homemade sliced gyro, with tomato, red onions, fries, and tzatziki wrapped in pita.	
SOUVLAKI PITA	\$10
Grilled chicken or pork with tomato, red onions, fries, and tzatziki wrapped in pita.	
GYRO PLATTER	\$15
Pork gyro, pita bread, tzatziki sauce, with plaka fries.	
KALAMAKIA	\$18
Three pork or chicken skewers served with plaka fries, tzatziki and pita.	
SHRIMP KALAMAKIA	\$21
Two shrimp skewers served with plaka fries, tzatziki and pita.	

FROM THE GRILL

BIFTEKIA	\$15
Greek spiced burger served with pita, french fries, and tzatziki.	
LAMB CHOPS	\$38
Half-rack of lamb chops served with pita, french fries, and tzatziki.	
BRIZOLA (RIBEYE)	\$39
14oz grilled ribeye served with french fries, and tzatziki.	

SANDWICHES

PLAKA BURGER	\$15
Caper sauce, tomato, pickles, and mayonnaise with feta or cheddar choice. Served with french fries.	
SALMON BURGER	\$16
Lemon dill sauce, tomatoes, and onions. Served with maroulosalata and french fries.	
MD CRAB CAKE SANDWICH	\$28
Jumbo lump crab cake on brioche. Served with your choice of coleslaw or french fries.	

MAINS

SHORT RIB BECHAMEL	\$28
Slow braised short rib, brown butter bechamel, gemelli pasta.	
PLAKA MOUSAKA	\$21
Traditional mousaka with minced beef, eggplant, potatoes, and light bechamel.	
SEAFOOD LINGUINI	\$32
Clams, mussels, calamari, and shrimp tossed with linguini in lobster sauce.	
GREEK ROASTED CHICKEN	\$22
Half roasted chicken served with lemon potatoes.	
YOUVARLAKIA	\$20
Aromatic meatballs with rice, avgolemono sauce.	
ARNI YOVETSI	\$30
Slow braised lamb shank, tomato orzo sauce.	
MD CRAB CAKE	SINGLE \$29 / DOUBLE \$56
Jumbo lump crab meat baked to perfection. Served with coleslaw and french fries.	

PIKILIA (SERVES 2-3)

MIXED VEGETABLE PIKILIA	\$20
Perfectly roasted beets, zucchini, aubergine, horta, and colored peppers. Accompanied by pita and tzatziki.	
MIXED GRILL PIKILIA	\$70
One of the most popular taverna Greek dishes— (3) lambchops, (1) Greek sausage, (2) pork belly, (2) chicken skewers, (2) pork skewers, and (2) mpiftekia. Accompanied by french fries, pita and tzatziki.	

FISH

Served with a choice of horta or spinach rice. Please allow for 30-40 minutes.	
SFIRIDA (GROUPEL)	\$30
Grouper filet, cauliflower cream, horta, lemon oil.	
BARBOUNIA (RED MULLET)	\$29
(4) Pan-fried Mediterranean red mullets served with grilled lemon.	
TSIPOURA (DORADE)	\$35
Whole grilled Mediterranean seabream, butterflied, ladolemono, capers and oregano.	
LAVRAKI (BRONZINO)	\$36
Whole grilled Mediterranean Sea Bass, butterflied, ladolemono, capers, and oregano.	
SOLOMOS (GRILLED SALMON)	\$23
Faroe Island salmon filet, grilled, with choice of horta or spinach rice.	

SIDES

TZATZIKI / HUMMUS / MELITZANOSALATA	\$5
GIGANTES (BEANS IN TOMATO SAUCE)	\$4
PITA	\$5
SPANAKORIZO (SPINACH RICE)	\$5
HORTA (FIELD GREENS)	\$5
PANTZARIA (BEETS)	\$5
FRENCH FRIES	\$6
LEMON POTATOES	\$6



LET US CATER YOUR NEXT EVENT

We can deliver your catering order to your door, office, or host a private event with us in one of our venue spaces.

For more info email us at info@estiatorioplaka.com



W H I T E

	GLASS	BOTTLE
RETSINA, SAVATIANO		\$30
Lightly piney, with a crisp apple fruitiness; a nicely balanced, delicately flavoured retsina. KOURTAKI, ATTICA		
VOLTES WHITE, RODITIS	\$9	\$32
Light gold color, flower, apple, pear nose, crisp, long finish. TSIMBIDIS WINERY, MONEMVASIA		
GEOMETRIA, MALAGOUZIA	\$11	\$36
Aromatic and floral notes of ripe stone fruits, apples, citrus and delicate spices. Ample and succulent in the mouth, bursting with juicy nectarines. LAFAZANIS WINERY, NEMEA		
LA LU DI, MOSCHOFILERO	\$12	\$36
Bright lemon color, high aromatic intensity with seductive aromas of white flowers and herbs. TSIMBIDIS WINERY, MONEMVASIA		
VIDIANO, VIDIANO	\$12	\$40
Dry white with aromas of peach, floral but also notes of herbs and minerals. This wine will transport you to its native shores on the island of Crete. EMMANOUELA PATERIANAKIS, CRETE		
CHARDONNAY	\$13	\$46
An amazing Greek Chardonnay for the lovers of the French grape variety. AVALIS WINERY, NEMEA		
SAUVIGNON BLANC	\$13	\$46
Classic Sauvignon-like notes of gooseberry compote, passion fruit, lime zest, with hints of pineapple and wild flowers. ALPHA ESTATE, AMYNDEON		
FEREDINI, ASSYRTIKO	\$15	\$50
White-yellow color, fresh refreshing aromas with light notes of fruits. ARTEMIS KARAMOLEGOS, SANTORINI		
MICROSCOSMOS, MALAGOUZIA		\$60
Beautiful aromas of stone fruit and citrus blossoms, harmoniously balanced with ripe fruit and mineral character. DOMAINE ZAFEIRAKIS, TYRNAVOS		
AGHIA KIRIAKI 2021, ASSYRTIKO		\$72
Sophisticated wine with a persistent finish that leaves the mouth feeling fresh and hungry for more. Lovely bright yellow color, smooth texture. ALPHA ESTATE, AMYNDEON		
SIGALAS A/A 2021, ASSYRTIKO-AITHIRI		\$76
A balanced, elegant, and easygoing white with complex aromas of citrus fruits, nuts, and minerality from the island of Santorini. DOMAINE SIGALAS, SANTORINI		

R O S É

VOLTES ROSÉ	\$9	\$32
Ruby pomegranate color, aromas of red fruits, flowery notes, with a smooth mouth-feel and a pleasant acidity and finish. Pairs well with red sauces. TSIMBIDI WINERY, MONEMVASIA		
IDYLLE D'ACHINOS ROSÉ 2022, AGIORGRITIKO		\$55
The No1 Greek rose. Beautiful, pale-coloured, Provencal in style with elegant strawberry notes and an underlying earthy minerality. A delightful wine, representing a summer's day in Greece so beautifully. LA TOUR MELAS, FTHOTIDA		
"HEDGEHOG" SINGLE VINEYARD, XINOMAVRO		\$50
Bright rose color, fruity nose with rich expression. Rose petals and strawberries. A full bodied but well balanced rose, with a lingering aromatic aftertaste ALPHA ESTATE, AMYNDEON		

S P A R K L I N G

PALEOKERISIO, DEBINA (SPARKLING ORANGE WINE)		\$38
Rich, refreshing and well-balanced with main aromas of apple, butter flavor with a mild oxidation, as well as aromas of cinnamon and a hint of vanilla. DOMAINE GLINAVOS, ZITSA		
BRUT CUVEÉ SPÉCIALE, XINOMAVRO		\$55
World-class sparkling wine with absolutely elegant nose, fine aromas of citrus and stone fruit accompanied by toasted bread and hazelnut. KARANIKA ESTATE, AMYNDEON		

R E D

	GLASS	BOTTLE
VOLTES RED, AGIOGRITIKO	\$9	\$32
Light ruby color, cherry, coffee, nutty nose, soft tannins, medium body, elegant finish. TSIMBIDIS WINERY, MONEMVASIA		
GEOMETRIA, AGIOGRITIKO	\$11	\$36
Pleasant, easy to drink and beautifully fruity Agiorgitiko. A red, casual wine that can be enjoyed any season. LAFAZANIS WINERY, NEMEA		
CUVÉE VILLAGES, XINOMAVRO	\$13	\$40
The wine is light ruby. It has intense aromatic profile, characterized by red fruits like cherry and strawberry. KIR-YANNI ESTATE, NAOUSSA		
RED ON BLACK, AGIOGRITIKO	\$13	\$44
Fluffy, dark raspberry flavors carry through from the nose to the palate. This bottle will not disappoint. MITRAVELAS ESTATE, NEMEA		
LIMNIONA 2019, LIMNIONA		\$68
Greece's answer to pinot noir—silky tannins, aromas of red fruits and intense aroma of spices. A complex, sophisticated Greek red from the rare Limniona variety. DOMAINE ZAFEIRAKIS, TYRNAVOS		
SMX 2017, SYRAH-MERLOT-XINOMAVRO		\$72
One of Greece's best red wines with variety composition of Syrah, Merlot, and Xinoamvro. A deep ruby color with purple hints, this elegantly structured wine is truly magnificent. MITRAVELAS ESTATE, NEMEA		
RAMNISTA 2015, XINOMAVRO		\$80
One of the most renowned and distinguished wines to be produced in Greece, with fantastic complexity and depth. Dry, fruity red with medium to full body. KIR-YANNI ESTATE, NAOUSSA		

Μπύρα Beerlist

D R A F T B E E R

ANGRY ORCHARD	\$5
MILLER LITE	\$5
EVOLUTION 3 IPA	\$6
YUENGLING	\$6
CITRUS SQUALL	\$7
HEAVY SEAS LOOSE CANNON	\$7
PERONI	\$7
STELLA ARTOIS	\$7

B O T T L E D B E E R

FIX HELLAS , Greek Pale Lager	\$5
MYTHOS , Greek Pale Lager	\$5
CORONA	\$6
AMSTEL	\$6
HEINEKEN	\$6
WHITE CLAW , Black Cherry or Lime	\$7
HIGH NOON , Peach or Grapefruit	\$7

G R E E K S P I R I T S SINGLE BOTTLE

OUZO BOTTLE (200Z) , PLOMARI		\$16
Famous summer drink, it's lovely scent spreads throughout the entire Mediterranean.		
CRETAN RAKI , HARAKI	\$5	\$28
TSIPOURO , IDONIKO	\$5	\$28
MASTIHA , SKINOS	\$6	\$35
ATHEN'S VERMOUTH , OTTO'S	\$5	\$25
VOTANIKON GIN , GREEK DRY GIN	\$6	\$35
Featuring 20 of the most famous herbs found all over Greece.		
STRAY DOG WILD GIN , GREEK DRY GIN	\$6	\$35
Consisting of 10 Greek herbs, this gin captures the essence of Greece in a bottle.		

