

EAT WELL



BARBOUNIA TIGANITA
from the rocks of the med

19

OVEN-ROASTED SARDINES
pine nuts & herb salad

24

CRISPY ANCHOVIES
w/ caper aioli

26

BAKALIAROS SKORDALIA
dill & iliada olive oil

26

BLACK BEAR BAY MUSSELS
garlic garum ladolemono
sesame village bread

28



WILD FISH GRILLED ON THE BONE

GRECIAN SEA BREAM

38 per lb

WILD LAVRAKI

56 per lb

MEDITERRANEAN FAGRI

60 per lb

TURBOT

60 per lb

select your

STYLE

ALL OF OUR FISH IS FLOWN IN
FROM THE BEST MARKETS IN THE WORLD
COOKED ON THE BONE OVER CHARCOAL

ANDROS - capers, parsley & lemon

PLAKI - santorini tomatoes & ouzo

AU POIVRE - lemon yogurt & peppercorn

SANTORINI SEAFOOD ESSENCE + 4

BROWN BUTTER & PISTACHIO + 3

DRY-AGED LAMB

GRILLED SOUVLAKI

lettuce, tomato, cucumber,
onion, lemon yogurt
& a few fries

⚡ 28

SPICY LAMB RIBS

served w/ lemon yogurt
& rose harissa

⚡ 34

ATHENIAN MEATS

LAMB BURGER

Slager Farms young lamb,
topped w/ crispy cheese mix,
caramelized onions & harissa

⚡ 15

SMOKED GREEK WINGS

Green Circle Chicken,
w/ aleppo, lemon zest & oregano
served w/ tzatziki

⚡ 18/36