

EAT WELL

SEAFOOD SPOTLIGHT

LAVRAKI CARPACCIO

blood orange, pimeton oil,
& marinated beets

24

DOVER SOLE

brown butter, fried
sunchokes, black peppercorn
au poivre

48

BARBOUNIA TIGANITA

from the rocks of the med

19

OVEN-ROASTED SARDINES

pine nuts & herb salad

24

CRISPY ANCHOVIES

w/ caper aioli

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

SCORPION FISH

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

SPICY LAMB RIBS

served w/ lemon yogurt
& rose harissa

34

ATHENIAN MEATS

GRILLED BEEF SOUVLAKI

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

 28

