

EAT WELL



WILD FISH GRILLED ON THE BONE

BARBOUNIA TIGANITA 19
from the rocks of the med

OVEN-ROASTED SARDINES 24
pine nuts & herb salad

CRISPY ANCHOVIES 26
w/ caper aioli

BLACK BEAR BAY MUSSELS 58 28
garlic garum ladolemono
sesame village bread

GRECIAN SEA BREAM 38 per lb

WILD LAVRAKI 56 per lb

AEGEAN SOLE 58 per lb

MEDITERRANEAN FAGRI 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

butcher cuts!

GRILLED SOUVLAKI
lettuce, tomato, cucumber,
onion, lemon yogurt
& a few fries
⚡ 28

SLOW-ROASTED SHOULDER
jimmy nardello peppers,
fournou potatoes
w/ tzatziki & rose harissa
⚡ 38