

EAT WELL



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

BARBOUNIA TIGANITA 22
from the rocks of the med

BLACK BEAR BAY MUSSELS 28
garlic garum ladolemono

OVEN-ROASTED SARDINES 24
pine nuts & herb salad

CRISPY ANCHOVIES 24
w/ caper aioli

RAZOR CLAMS 32
w/ lsdolemono & village bread

FRESH FAGRI 
Daily Catch!

PREPARED TWO WAYS! 72

- delicate crudo
 - grilled over the embers
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**WILD FISH GRILLED
ON THE BONE**

GREGIAN SEA BREAM 38 per lb

WILD LAVRAKI 56 per lb

SCORPION FISH 60 per lb

AEGEAN SOLE 60 per lb

TURBOT 60 per lb

Slow Roasted
DRY-AGED LAMB

butcher cuts!

NECK

sweet peppers,ournou potatoes,
tzatziki & rose harissa

 38

SHANK

orzotto, kalamata olives
& santorini tomatoes

 32