

EAT WELL



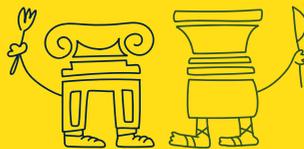
ALL OF OUR FISH IS FLOWN IN FROM THE BEST MARKETS IN THE WORLD COOKED ON THE BONE OVER CHARCOAL

BARBOUNIA TIGANITA 19
from the rocks of the med

BLACK BEAR BAY MUSSELS 28
garlic garum ladolemono

OVEN-ROASTED SARDINES 24
pine nuts & herb salad

CRISPY ANCHOVIES 26
w/ caper aioli



WILD FISH GRILLED ON THE BONE

GRECIAN SEA BREAM 38 per lb

WILD LAVARAKI 56 per lb

MEDITERRANEAN FAGRI 60 per lb

SCORPION FISH 60 per lb

TURBOT 60 per lb

AEGAN SOLE 60 per lb

select your **STYLE**

ANDROS - capers, parsley & lemon

PLAKI - santorini tomatoes & ouzo

AU POIVRE - lemon yogurt⁺⁴ & peppercorn

SANTORINI SEAFOOD ESSENCE ⁺³

BROWN BUTTER & PISTACHIO

ATHENIAN MEATS

BEEF SOUVLAKI

kissed over the coals;
shredded lettuce, cucumber,
onions & tomatoes w/ a few fries

⚡ 28

DRY-AGED LAMB *butcher cuts!*

SLOW-ROASTED SHOULDER

sweet peppers,
fournou potatoes
w/ tzatziki & rose harissa

⚡ 38