

EAT WELL



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

BLACK BEAR BAY MUSSELS 28
garlic garum ladolemono

OVEN-ROASTED SARDINES 24
pine nuts & herb salad

CRISPY ANCHOVIES 24
w/ caper aioli



WILD FISH GRILLED ON THE BONE

GRECIAN SEA BREAM 38 per lb

WILD LAVRAKI 56 per lb

SCORPION FISH 60 per lb

AEGEAN SOLE 60 per lb

SYNAGRIDA 60 per lb

select your **STYLE**

ANDROS - capers, parsley & lemon

PLAKI - santorini tomatoes & ouzo


AU POIVRE - lemon yogurt & peppercorn

SANTORINI SEAFOOD ESSENCE + 4

BROWN BUTTER & PISTACHIO + 3

FRESH FAGRI  *Daily Catch!*

PREPARED TWO WAYS! 72

- delicate crudo
 - grilled over the embers
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DRY-AGED LAMB

butcher cuts!

GRILLED SOUVLAKI ⚡ 29
lettuce, tomato, cucumber, onion, lemon yogurt & a few fries

SLOW-ROASTED SHOULDER ⚡ 42
sweet peppers, founou potatoes w/ rose harissa & tzatziki