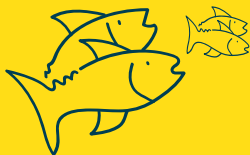


EAT WELL

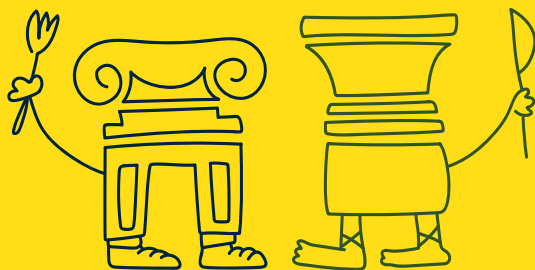


ALL OF OUR FISH IS FLOWN IN FROM THE BEST MARKETS IN THE WORLD COOKED ON THE BONE OVER CHARCOAL

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



WILD FISH GRILLED ON THE BONE

GRECIAN SEA BREAM 38 per lb

WILD LAVRAKI 56 per lb

AEGEAN SOLE 60 per lb

SYNAGRIDA 60 per lb

TURBOT *Tuesday* ⚡ 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

SEAFOOD SPOTLIGHT

MEDITERRANEAN FAGRI

cooked in vine leaves
w/ ladolemono



⚡ 45

DRY-AGED LAMB

SLOW-ROASTED SHOULDER

sweet peppers,
fournou potatoes w/
rose harissa & tzatziki

⚡ 42