

EAT WELL



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

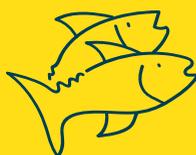
BARBOUNIA TIGANITA 24
from the rocks of the med

BLACK BEAR BAY MUSSELS 28
garlic garum ladolemono

OVEN-ROASTED SARDINES 24
pine nuts & herb salad

CRISPY ANCHOVIES 26
w/ caper aioli

GRILLED MONKFISH 36
fennel, mussels, dungeness crab
& bottarga



WILD FISH GRILLED ON THE BONE

GRECIAN SEA BREAM 38 per lb

WILD LAVRAKI 56 per lb

MEDITERRANEAN FAGRI 60 per lb

TURBOT 60 per lb

SOLE 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

DRY-AGED LAMB

butcher cuts!

GRILLED SOUVLAKI
on a wood fired pita
w/ cucumber, shredded lettuce
tomatoes & a few fries,

⚡ 26

SLOW-ROASTED SHOULDER
sweet peppers,ournou potatoes
served w/ tzatziki
& rose harissa

⚡ 42