

**EAT  
WELL** 

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

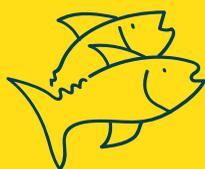
**BARBOUNIA TIGANITA** 19  
from the rocks of the med

**BLACK BEAR BAY MUSSELS** 28  
garlic garum ladolemono

**OVEN-ROASTED SARDINES** 24  
pine nuts & herb salad

**CRISPY ANCHOVIES** 26  
w/ caper aioli

**BLUEFIN TUNA STEAK** 42  
w/ sauce vierge &  
fried capers



## 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

*select your*

**STYLE**

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**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!*

**SLOW-ROASTED SHANK**  
orzotto, kalamata olives  
& santorini tomatoes

 32

## ATHENIAN MEATS

**SHORT RIB**  
natural au jus  
& harissa skordia

 34