

EASTER



at

ANDROS TAVERNA

TSOUREKI BREAD 14

greek easter bread

SWEET BREADS 14

kiss over the coals

MARGARITSA SOUP 16

traditional greek soup
served w/ village bread

LEG OF LAMB KLEFTIKO 34

golden founou potatoes, roasted tomato
& braised red onion

FEAST OF LAMB PLATE 68

lamb chops, housemade sausages,
shoulder served w/ roasted sweet peppers

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

BAKALIAROS SKORDALIA 16

dill & iliada olive oil

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 LAVRAKI 56 per lb

GALICIAN TURBOT 60 per lb

MEDITERRANEAN FAGRI 60 per lb

AEGEAN SOLE 60 per lb

SCORPION FISH 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

SPICY RIBS ⚡ 34

served on the bone
w/ harissa & lemon yogurt

Butcher Cuts

SLOW-ROASTED NECK ⚡ 44

sweet peppers, founou potatoes,
tzatziki & rose harissa