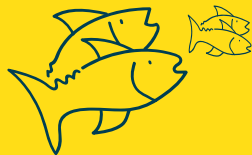


EAT WELL



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

RAZOR CLAMS 32
lots of garlic

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

SCORPION FISH 60 per lb

AEGEAN SOLE 60 per lb

GALICIAN TURBOT 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

SEAFOOD SPOTLIGHT

MEDITERRANEAN FAGRI

cooked in vine leaves
w/ ladolemono



⚡ 45

DRY-AGED LAMB

SLOW-ROASTED SHANK

orzotto, kalamata olives
& santorini tomatoes

⚡ 38