

SEAFOOD SPOTLIGHT



SYNAGRIDA CEVICHE ⚡ 22
avocados & aguachile
sauce

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 24
w/ caper aioli

RAZOR CLAMS 36
lots of garlic

WILD FISH GRILLED ON THE BONE

GRECIAN SEA BREAM 38 per lb

SCORPION FISH 60 per lb

AEGEAN SOLE 60 per lb

WILD LAVRAKI 56 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

FRESH FAGRI



Daily Catch!

PREPARED TWO WAYS!

- delicate crudo
- grilled over the embers

72



DRY-AGED LAMB

SPICY ORZOTTO
cracked green olives
& sun-dried tomatoes

⚡ 28