

EAT WELL



BARBOUNIA TIGANITA
from the rocks of the med

19

OVEN-ROASTED SARDINES
pine nuts & herb salad

24

CRISPY ANCHOVIES
w/ caper aioli

26

BLACK BEAR BAY MUSSELS
garlic garum ladolemono
sesame village bread

28

SEAFOOD *Spotlight!*

ROASTED MEDD GROUPER 28
crispy kataifi, squash
& orange



WILD FISH GRILLED ON THE BONE

GRECIAN SEA BREAM 38 per lb

WILD LAVRAKI 56 per lb

AEGEAN SOLE 58 per lb

MEDITERRANEAN FAGRI 60 per lb

SCORPION FISH 60 per lb

DRY-AGED LAMB

SLOW-ROASTED SHANK
orzotto, kalamata olives
& santorini tomatoes

⚡ 32

Butcher Cuts

GRILLED SOUVLAKI
lettuce, tomato, cucumber,
onion, lemon yogurt
& a few fries

⚡ 28