


EAT WELL

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

BLACK BEAR BAY MUSSELS 28
garlic garum ladolemono

CRISPY ANCHOVIES 24
w/ caper aioli

FRESH 
FAGRI *Daily Catch!*

PREPARED TWO WAYS! 72 
- delicate crudo
- grilled over the embers



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

DRY-AGED LAMB

GRILLED SOUVLAKI *butcher cuts!*
lettuce, tomato, cucumber,
onion, lemon yogurt
& a few fries

 29

SPICY RIBS
served on the bone
w/ harissa and lemon yogurt

 34