

# 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

**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

**SCORPION FISH** 60 per lb

**AEGEAN SOLE** 60 per lb

**GALICIAN TURBOT** 60 per lb

**MEDITERRANEAN FAGRI** 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

*butcher cuts!*

**SPICY RIBS**

⚡ 34

served on the bone  
w/ harissa and lemon yogurt