

# EAT WELL



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

## SEAFOOD SPOTLIGHT



**PRAWN CARPACCIO** 18  
spring veg & citrus



**BLACK BEAR BAY MUSSELS** 28  
garlic garum ladolemono

**OVEN-ROASTED SARDINES** 24  
pine nuts & herb salad

**CRISPY ANCHOVIES** 24  
w/ caper aioli

# WILD FISH GRILLED ON THE BONE

**GRECIAN SEA BREAM** 38 per lb

**WILD LAVRAKI** 56 per lb

**AEGEAN SOLE** 60 per lb

## *select your* **STYLE**

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**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!*

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

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