

EAT WELL



WILD FISH GRILLED ON THE BONE

BARBOUNIA TIGANITA
from the rocks of the med

24

MEDITERRANEAN MUSSELS
garlic garum ladolemono

28

OVEN-ROASTED SARDINES
pine nuts & herb salad

24

CRISPY ANCHOVIES
w/ caper aioli

24

RAZOR CLAMS
lots of garlic

32

AEGEAN SOLE

60 per lb

GALICIAN TURBOT

60 per lb

MEDITERRANEAN FAGRI

60 per lb

SCORPION

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!

SLOW ROASTED NECK ⚡ 42
sweet peppers, fornou potatoes
w/ rose harisa & tzatziki

ROASTED CROWN ⚡ 32
aged for two weeks
served w/ seasonal beans