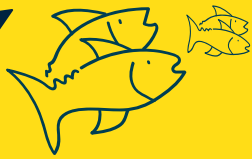


**EAT  
WELL**



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

## TURBOT *Tuesday!*

### **GALICIAN TURBOT**

cooked over glowing  
embers of charcoal 60 per lb

### **BAKALARIOS SKORDALIA**

dill & iliada olive oil 16

### **BLACK BEAR BAY MUSSELS**

garlic garum ladolemono 28

### **OVEN-ROASTED SARDINES**

pine nuts & herb salad 24

### **CRISPY ANCHOVIES**

w/ caper aioli 26

## ATHENIAN MEATS

### **LAMB SWEET BREADS**

kissed over the coals  
w/ lamb jus  
& sesame village bread

14

## 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

### **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

### **GRILLED SOUVLAKI**

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

29