

*Seasonal Feature!*

**SPRING FASOLAKIA**  
w/ santorni tomatoes,  
florina peppers & pinenuts

⚡ 10

# EAT WELL



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

**BARBOUNIA TIGANITA** 24  
from the rocks of the med

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

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

**CRISPY ANCHOVIES** 24  
w/ caper aioli

**RAZOR CLAMS** 36  
lots of garlic

## WILD FISH GRILLED ON THE BONE

**GREGIAN SEA BREAM** 38 per lb

**SCORPION FISH** 60 per lb

**AEGEAN SOLE** 60 per lb

**WILD LAVRAKI** 56 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!*

**SLOW-ROASTED SHANK** ⚡ 36  
orzotto, kalamata olives  
& santorini tomatoes

**SPICY RIBS** ⚡ 34  
served on the bone  
w/ harissa & lemon yogurt