

Seasonal Feature

EAT WELL



BARBOUNIA TIGANITA 19
from the rocks of the med

OVEN-ROASTED SARDINES 24
pine nuts & herb salad

CRISPY ANCHOVIES 26
w/ caper aioli

BLACK BEAR BAY MUSSELS 28
garlic garum ladolemono
& sesame village bread

ROASTED SWEET CORN
crumbled feta & aleppo butter

⚡ 12

WILD FISH GRILLED ON THE BONE

GRECIAN SEA BREAM 38 per lb

WILD LAVRAKI 56 per lb

MEDITERRANEAN FAGRI 60 per lb

BESUGO 58 per lb

SCORPION FISH 60 per lb

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

ANDROS - capers, parsley & lemon

PLAKI - santorini tomatoes & ouzo

AU POIVRE - lemon yogurt & peppercorn

SANTORINI SEAFOOD ESSENCE + 4

BROWN BUTTER & PISTACHIO + 3



featured BUTCHER CUT

LAMB SHANK
slow-roasted
w/ournou potatoes

⚡ 44

our Family Recipes

SPICED LAMB RIBS ⚡ 27
ezme & greek yogurt

LAMB SOUVLAKI ⚡ 28
lettuce, tomato, cucumber,
onion & a few fries