

# ATHENIAN MEATS

**SPARTAN LAMB BURGER**  
wood-fired pita, graviera cheese  
spicy harissa lemon yogurt aioli

⚡ 17/22 w/ TSAI TIME

vodka, chai, allspice, lemon & bitters

# EAT WELL

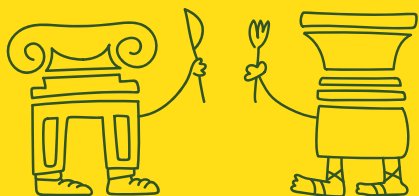


**TUNA CRUDO** 26  
spicy tomato lemon  
olive oil

**BARBOUNIA TIGANITA** 19  
from the rocks of the medd

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

**OVEN-ROASTED SARDINES** 26  
pine nuts & herb salad



# wild fish GRILLED ON THE BONE

**GRECIAN SEA BREAM** 38 per lb

**WILD LAVRAKI** 56 per lb

**MEDITERRANEAN FAGRI** 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

**CLASSIC** - ladolemono & wild oregano

**PLAKI** - santorini tomatoes & ouzo

**AU POIVRE** - lemon yogurt & peppercorn

**PIL PIL** - toasted garlic, touch of chili

**ORIO** - aleppo pepper & garlic

**SANTORINI SEAFOOD ESSENCE** + 4

**BROWN BUTTER & PISTACHIO** + 3

