

# 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

## WILD FISH GRILLED ON THE BONE

**GRECIAN SEA BREAM** 38 per lb

**WILD LAVRAKI** 56 per lb

**AEGEAN SOLE** 58 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



## DRY-AGED LAMB

**TENDER LAMB SHANK**  
slow roasted  
w/ournou potatoes



32

*Butcher Cuts*

**SPICY LAMB RIBS**  
cooked over glowing embers  
w/ esme & lemon yogurt



36