



**TODAY'S CATCH FROM OUR FISH DISPLAY**

**Fin to Gill**

Choose your favorite fish from our display and enjoy it whole or prepared from our chefs in different ways raw and cooked, using the whole fish.

**Fish Butchery**

Try skilled cuts of fresh fish or fish steaks and selected cuts we dry age in house.

Tuna steak bone in	48
Shank Fricasse	45

**MENU A LA CARTE**

Greek Caviar Ossetra 10gr & yoghurt blinis	45
Rock oysters with unripe vinegar OR fennel salsa	6 ea.
Bottarga on toast	13
Dolmadakia, vine leaf rolls	8
Kakavia fish soup with fish tartar	15
Raw fish of the day served thinly sliced with extra virgin olive oil	18 (1-2) 34 (3-4)
Fava beans	8
Taramas with cod roe cracker	9
Eel 'soutzoukaki', yolk, aged soy	12
Greek salad and sourdough	17
'Lahanodolmas' tuna tartar & trahanas , egg n lemon	23
Fish souvlaki	8 ea.
Octopus 'Xidato'	34
Octopus Dog	32
Lobster rolls	28
Tuna Parmesan	47
Prawn carabinieros 'giouvetsi'	65
Dover sole 'Achnisto'	39
Bone in beef rib eye steak	125 (2-3)
Aged beef T-Bone porter house steak	95 (for 2)
Long beans and tomato	11
Smoked potato mash, pickled mustard	7
Chargrilled lettuce hearts with taramas dressing	8
Broccoli smoked & charcoaled with Greek yoghurt wasabi	10
Bread & Condiments	6
75 dots sea weed millefeuille	13
Citrus curd, kaimaki ice cream, extra virgin olive oil	12

**Our wild fish come from Uk and Spain selecting fishes of ½ kilo plus.**

**Our sea farmed fish 1kg plus come from Greek sea farms located in the Aegean and Ionian Sea.**

A discretionary service charge of 12.5% will be added to your bill