



SPREADS | ALIFES

- TZATZIKI** true greek yogurt, cucumber, garlic 11
- HUMMUS** chickpea, olive oil, cumin 10
- MELITZANOSALATA** charred eggplant, lemon, parsley 11
- TIROKAFTERI** barrel-aged feta, roasted chili peppers 12
- TARAMOSALATA** bottarga, lemon, olive oil 10
- TRIO OF SPREADS** choice of three 23
- ALIFES TASTING** selection of all spreads 38
- ICE-COLD MARKET VEGETABLES** add on to any spread 12

CAVIAR SERVICE
ORNOS SIGNATURE

GOLDEN OSETRA MP | **RUSSIAN OSETRA** MP | **KALUGA** MP
traditional garnish, warm pita, tiropita, zucchini chips
TASTING OF CAVIAR | MP

RAW | OMA

- CHILLED OYSTERS** ouzo cocktail, golden balsamic mignonette 24
- MARINATED BIG-EYE TUNA** finger lime, dill, pistachio oil 21
- SEA URCHIN** lemon, chives, aleppo pepper 27
- SCALLOP CRUDO** brokaw passion fruit, olive oil, lava salt 18
- OMA TASTING** big-eye tuna, sea urchin, scallop 21

STARTERS | OREKTIKA

- TIROPITA** barrel-aged feta, sesame, black truffle honey 15
- MUSSELS 'AXNISTA'** melted leeks, garlic, white wine 25
- SAGANAKI** lightly fried kefalograviera cheese 19
- KALAMARAKIA** crispy monterey calamari, spicy tomato sauce 15
- VEAL SWEETBREADS 'GLYKADIA'** whipped 'spanakopita' 24
- GRILLED OCTOPUS** santorini capers, gigante beans, red onion 19
- OUZO PRAWNS** scallions, crushed tomato, feta 24

SALADS | SALATES

- THE GREEK** tomato, cucumber, red onion, olives, feta, capers 19
- LITTLE GEM ROMAINE** lemon-caper dressing, manouri cheese 16
- 'SPANAKOPITA'** spinach, crispy phyllo, goat cheese 16

FISH MARKET

our fish selections are flown in daily from the mediterranean sea & pristine waters from the pacific & around the world

listed below are chef's suggested preparations that showcase the unique qualities & characteristics of each fish

upon request we offer a certain selection simply grilled whole over natural oak finished with oregano, lemon & santorini capers

PLEASE INQUIRE WITH OUR FISH SOMMELIER FOR RECOMMENDATIONS

MEDITERRANEAN SEA BASS · LAVRAKI
grilled · steamed greens 'horta' 49

LOBSTER · ASTAKOS
'athenian-style' pasta · fresh tomato, greek brandy 56

PETRALE SOLE · GLOSSA
phyllo-crusted · skordalia, brussels sprouts, caviar sauce 62

PINK SNAPPER · FAGRI
'plaki' · sweet onion, fingerling potato, ionian green olives 55

ORA KING SALMON · SOLOMOS
pan-roasted · aegean couscous, tangerine yogurt 39

MEDITERRANEAN SEA BREAM · TSIPOURA
salt-crusted · lemon zucchini 48

CLASSICS | KLASIKA

- GRILLED LAMB CHOPS 'PAIDAKIA'** cretan-style potatoes 58
- BRAISED LAMB SHANK** traditional greek pasta 'hilopites' 42
- FILET MIGNON SOUVLAKI** oak-roasted tomato & peppers, salsa verde 56
- ROASTED LEMON CHICKEN** cretan-style potatoes 37
- WILD MUSHROOM MOUSSAKA** eggplant, béchamel 34

SIDES | STIN AKRI

- CRETAN-STYLE POTATOES** olive oil, garlic 9
- ROASTED BEETS** toasted hazelnut, chive yogurt 11
- STEAMED WILD GREENS** amaranth, spinach, chard 9
- BROCCOLINI** toasted garlic, preserved lemon 11