

estiatorio  
**ORNOS**

**RAW | OMA**

- CHILLED OYSTERS** ouzo cocktail, golden balsamic mignonette 24  
**MARINATED BIG-EYE TUNA** finger lime, dill, pistachio oil 22  
**SEA URCHIN** lemon, chives, aleppo pepper 27  
**CURED YELLOWTAIL** marinated watermelon, mint, sumac, chilies 21  
**OMA TASTING** big-eye tuna, sea urchin, yellowtail 23

**CAVIAR SERVICE**  
ORNOS SIGNATURE

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

**STARTERS | OREKTIKA**

- TUNA & FALAFEL PITA** salata baladi, creamy tahina, dill 22  
**SPICY LAMB HUMMUS** sweet 100 tomatoes, toasted cumin 18  
**TIROPITA** barrel-aged feta, sesame, black truffle honey 17  
**SAGANAKI** lightly-fried kefalograviera cheese 19  
**GRILLED OCTOPUS** santorini capers, white beans, red onion 23  
**OUZO PRAWNS** scallions, crushed tomato, feta 24  
**SMELTS** squid ink skordalia, aleppo pepper, lemon 17  
**ZUCCHINI FRITTERS** feta, mint, chive yogurt 15

**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

**SALADS | SALATES**

- FATOUSH** peach, nectarine, pluot, persian cucumbers, coriander 21  
**THE GREEK** tomato, cucumber, red onion, olives, feta, capers 19  
**MAINE LOBSTER** mango, avocado, nardellos, ouzo vinaigrette 39  
**LITTLE GEM ROMAINE** lemon-caper dressing, manouri cheese 17

**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' 53

**LOBSTER · ASTAKOS**  
'athenian-style' pasta · fresh tomato, greek brandy 63

**ORA KING SALMON · SOLOMOS** 45  
grilled · beans, chickpeas, saffron fregola, lemon-tomato broth

**PETRALE SOLE · GLOSSA**  
phyllo-cruste · asparagus, skordalia, caviar sauce 62

**MEDITERRANEAN SEA BREAM · TSIPOURA**  
salt-cruste · lemon zucchini 55

**MEDITERRANEAN SEA BASS · LAVRAKI**  
oven-roasted · eggplant & tomato briam 127 for two

**CLASSICS | KLASIKA**

- GRILLED LAMB CHOPS** 'yemista' stuffed eggplant, roasted peppers 63  
**BRAISED LAMB SHANK** traditional greek pasta 'hilopites' 45  
**ROASTED LEMON CHICKEN** 'koshary' creamy orzo, lentils, chard 37  
**22oz BONE-IN RIBEYE** lemon potatoes, cipolini onion, chimichurri 140  
**WILD MUSHROOM MOUSSAKA** eggplant, béchamel 34  
**SURF & TURF** filet mignon, lobster, tomato-harissa butter, spinach burekas 89

**SIDES | STIN AKRI**

- CRETAN-STYLE POTATOES** olive oil, garlic 9  
**STEAMED WILD GREENS** amaranth, spinach, chard 9  
**BROCCOLINI** toasted garlic, preserved lemon, chili flake 11

MINA