

LA PESCADERIA

FISH MARKET

Pita Bread & Dips

Tzatziki & tarama

Cold Mezes

Greek Salad € 4

Vine ripened tomatoes, cucumbers, olives, onions, peppers,
Greek barrel-aged feta and extra virgin olive oil

Romaine Salad € 3

Dill, spring onions, grilled Manouri cheese, dressing

Hummus € 3

Chickpeas, tahina, garlic, lemon juice, and extra virgin olive oil

Large Capers € 2

Melitzanosalata € 3

Smoked aubergine, garlic, parsley, red onions,
lemon juice and extra virgin olive oil

Peppers € 4

Red, yellow and green peppers, grilled with extra virgin olive oil
and 25 year aged balsamic vinegar

Grilled Vegetables € 4

Mint yogurt and Mastelo cheese

Carrots € 2

Preserved organic lemon, cumin, extra virgin olive oil

Fresh Orange Salad € 3

White onion, pomegranate, mint, extra virgin olive oil

Mixed Olives € 3

Karpouzi Salad € 4

Watermelon, feta cheese, fresh mint

Hot Mezes

Moussaka € 5

Lightly fried aubergine, minced beef and lamb,
baked tomato and béchamel

Fritto Misto (anchovies/ shrimps/ squids) € 6

Lightly fried, with parsley and lemon

Falafel € 4

Fried Feta Stick Rolls € 5

Grilled Octopus € 8

Potato stew, paprika

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

* Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

15% restaurant gratuities automatically added to all purchases.

Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.

Fish counter*

Please check the board for the seasonal availability.

Choose your fish simply grilled and served with Prespes “gigantes” beans and Greek lemon potato | Price per 100 g

Carabineros € 18/pc 

Blue Brittany Lobster € 11 

Langoustine € 12/pc 

Tuscan Wild King Prawns € 6/pc 

Spiny Lobster € 11 

John Dory € 8 

Grouper € 8

Turbot € 6

Faroe Island Salmon € 7

Dover Sole € 7

Organic Sardinian Sea Bream € 6

Organic Sardinian Sea Bass € 6

Swordfish € 8

Tuna € 5

Monkfish € 7

Red Porgy € 6

Red Mullet € 5

Pandora € 6

Calamari € 5

Mackerel € 2

Sardines € 4

Scallop in Shell € 5/pc 



Sauces

Ladolemono, Salmoriglio, Smoked almond and De La Vera pepper, Pepper, Fresh herbs, Fresh tomato

If you don't like fish...

Grilled Lamb Chops with Tzatziki* € 39

Moussaka € 28

Guests who purchased the “Dinner & Bubbles” package can choose 3 mezes per person, 1 portion of any fish specifically tagged in our ice tank, except for those marked with , and 1 dessert. You may replace the portion of the fish dish included in the package with a dish marked with , for 50% of the listed price. Any additional item will be charged at full price.

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Desserts

Karidopita & Vanilla Ice Cream € 7

Cheesecake € 7

Seasonal Fresh Fruit € 7

Baklava € 7

Greek Yogurt, Honey, Pistachio Dessert € 7

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Wines by the Glass



Bruno Paillard, Brut € 24 | € 95
Reims-France

Berlucchi '61 Saten € 14 | € 56
Lombardy-Italy

*Prosecco Valdobbiadene Superiore DOCG Brut,
Aneri* € 10 | € 40
Veneto-Italy

*Chablis Premier Cru Montmains les Vieilles Vignes,
Pascal Bouchard* € 15 | € 59
Burgundy-France

*Mon Blanc Colli Orientali del Friuli DOC,
Castello di Buttrio* € 9 | € 36
Friuli Venezia Giulia-Italy

Pinot Grigio Friuli DOC, Jermann € 13 | € 52
Friuli Venezia Giulia-Italy

*Rosa Vittoria Langhe DOC Rosato,
Castello Santa Vittoria* € 8 | € 30
Piedmont-Italy

Whispering Angel, Château d'Esclans € 13 | € 52
Côte de Provence-France

From the Ancient Greek Tradition

Ouzo Plomari 1 bottle € 50

Ouzo Plomari 1 glass 4 cl € 7

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.
Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.
15% Beverage gratuities automatically added to all Guests without a beverage package
and items excluded from respective package.

Champagne & Sparkling Wines

Dom Pérignon Vintage € 250

Épernay-France

Laurent Perrier Brut € 63

Reims-France

Laurent Perrier Cuvée Rosé € 99

Reims-France

Laurent Perrier Grand Siècle € 190

Reims-France

Louis Roederer Cristal Brut Millesimé € 310

Reims-France

Franciacorta Cuvée Prestige, Ca' del Bosco € 66

Lombardy-Italy

Franciacorta Rosé DOCG, Marchese Antinori € 52

Lombardy-Italy

Prosecco Valdobbiadene Superiore di Cartizze DOCG, Marsuret € 45

Veneto-Italy

Rosé Wines

Bandol Rosé Domaine Ott, Château de Selle € 68

Côtes de Provence-France

BY.OTT Côtes De Provence Rosé, Domaines Ott € 48

Côtes de Provence-France

Cuvée Lampe de Méduse Cru Classé AOC,

Château Sainte Roseline € 40

Côtes de Provence-France

Tourmaline, Barton & Guestier € 36

Côtes de Provence-France

Whispering Angel, Château d'Esclans € 52

Côtes de Provence-France

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White Wines

Aidani PGI Cyclade, Hatzidakis € 65
Santorini-Greece

Cigalus Blanc, Gérard Bertrand € 56
Languedoc-France

Core Bianco Fiano-Greco Montevetrano, Silvia Imperato € 38
Campania-Italy

*Curtefranca Convento Santissima Annunciata DOC,
Bellavista € 65*
Lombardy-Italy

Garnacha, Bancal del Bosc € 36
Montsant-Spain

Grande Cuvée Sancerre Blanc, Baron de Ladoucette € 70
Loire Valley-France

Meursault, Chartron et Trébuchet € 79
Burgundy-France

Pouilly-Fumé le Troncsec, Joseph Mellot € 80
Loire Valley-France

Riesling d'Alsace, Schlumberger € 60
Alsace-France

Vintage Tunina IGT, Jermann € 76
Friuli Venezia Giulia-Italy

*Vistamare Fiano-Vermentino-Viognier Ca'Marcanda,
Angelo Gaja € 66*
Tuscany-Italy



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