

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 25

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** crispy chickpeas, za’atar 18
- TIROPITA** barrel-aged feta, sesame, black truffle honey 17
- SAGANAKI** lightly-fried kefalograviera cheese 21
- 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 12
- HUMMUS** chickpea, olive oil, cumin 11
- MELITZANOSALATA** charred eggplant, lemon, parsley 12
- TIROKAFTERI** barrel-aged feta, roasted chili peppers 13
- TARAMOSALATA** bottarga, lemon, olive oil 11
- TRIO OF SPREADS** choice of three 25
- 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, basil 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’ 55

- LOBSTER • ASTAKOS**
- ‘athenian-style’ pasta • fresh tomato, metaxa 63

- KING SALMON • SOLOMOS** 45
- grilled • beans, saffron fregola, lemon-tomato broth

- PETRALE SOLE • GLOSSA**
- phyllo-crusted • asparagus, skordalia, caviar crema 62

- MEDITERRANEAN SEA BREAM • TSIPOURA**
- salt-crusted • lemon zucchini 57

- 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 39
- 22oz BONE-IN RIBEYE** lemon potatoes, cippolini onion, chimichurri 119
- WILD MUSHROOM MOUSSAKA** eggplant, béchamel 37
- SURF & TURF** filet mignon, lobster, tomato-harissa butter, spinach bureka 79

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