

THALASSA | SEA



# Seafood Orzo (this is now a side dish)

---

- Description: Calamari, mussel, clams, saffron, bell pepper, ladolemono
- Sauce: ladolemono
- Garnish: Chopped parsley
- Pickup time: 15 min
- Allergies: Allium, garlic, wine
- M.E.P.:



# Grilled Octopus

---

- Description: Grilled Octopus, Tapenade, finished with Wild fennel and oregano
- Garnish: Charred Lemon Cheeks,
- Pickup time: 15min
- Allergies: shellfish, dairy, allium
- M.E.P.:

# Grilled Maine Lobster

---

- Description: Grilled lobster Petite fenel and citrus salad
- Sauce: Blood Orange Hollendaise
- Garnish: Fennel Pollen
- Pickup time: 15min
- Allergies: shellfish, dairy, allium
- M.E.P.:





# Psarosoupa

---

- Description: Greek version of a Bouillibase.
- Snapper, Bronzino, Cockles, littlenecks, mussels, scallops, shrimp, Saffron poached potatoes, saffron rouille
- Sauce: Saffron tomato infuse Fumet reductions
- Garnish: Red water cress, (Fried Red & Green Tosaka seaweed)
- Pickup time: 15 min
- Allergies: Shellfish, Allium, Wine
- M.E.P.: Ramiken and sauce pitcher



# Gemistes Vegetable

---

- Description: Trio of stuffed local farm vegetables stuffed with ground beef, pine nuts, onion, AVA spices, fresh herbs, olive oil
- Sauce: Romenesco
- Garnish:
- Pickup time: 10-12min
- Allergies: Allium, dairy
- M.E.P.:

# Grilled King salmon Organic Salmon

---

- Description: Citrus Yogurt sauce, chiffonade of chive & Dill, Aegean mountain Quenelle
- Sauce: Yogurt Sauce
- Garnish: Mountain herb Quenelle
- Pickup time: 15-20min
- Allergies: Nuts
- M.E.P.:

# Grilled Tuna

---

- Description:
- Sauce:
- Garnish:
- Pickup time:
- Allergies:
- M.E.P.:





# Red Spetsiota Style whole Fish

---

- Description: Classic Whole fish Braise preparation Coming from the Isle of spetses we serve it tableside in the traditional style of a psarotaverna (greek fish restaurant)
- By doing this tableside and in a comunal method the aromas of the braise are shared amongst all the guests at the table
- Sauce: Red style braise
- Garnish: Tomatoes, Olive, Capers, Oregeno, Wild oregeno, parsley, Mussels clams
- Pickup time: 15-30 min (depending on fish)
- Allergies:
- M.E.P.:





# White Spetsiota Style whole Fish

---

- Description: Classic Whole fish Braise preparation Coming from the Isle of spetses we serve it tableside in the traditional style of a psarotaverna (greek fish restaurant)
- By doing this tableside and in a comunal method the aromas of the braise are shared amongst all the guests at the table
- Sauce: white style braise
- Garnish: Clams, Potatoes, colotoro, Parsley, Dill, Parsley
- Pickup time: 15-30 min (depending on fish)
- Allergies:
- M.E.P.:





# Yellow Spetsiota Style whole Fish

---

- Description: Classic Whole fish Braise preparation Coming from the Isle of spetses we serve it tableside in the traditional style of a psarotaverna (greek fish restaurant)
- By doing this tableside and in a comunal method the aromas of the braise are shared amongst all the guests at the table
- Sauce:Yellow style braise
- Garnish: Chickpea, saffron, Mussels, fennel, oregano, apricot, Dates, wild Fennel, fennel pollen
- Pickup time: 15-30 min (depending on fish)
- Allergies:
- M.E.P.:





# Dover Sole

---

- Description: Pan seared Whole; Classic tableside presentation, deboned and frenched tableside
- Sauce: Sole vierge vinaigrette
- Garnish: Greek style grenobloise (after it is deboned tableside)
- Pickup time: 15-20 min
- Allergies: gluten, allium
- M.E.P.:





# Salt Baked Bronzino

---

- Description: Choice of grilled, baked or wrapped in sea salt served with olive oil and lemon dressing. Carved and flambé with masticha table side
- Sauce:
- Garnish:
- Pickup time:
- Allergies:
- M.E.P.: