

Avra Madison Estiatorio - a marketplace featuring the freshest ingredients from around the globe, and a restaurant where we create the best dining experience for each and every guest.

Our extra virgin olive oil is created from only the finest koroneiki olives from the Lakonian region

of Peloponnesus in Greece, nourished by the Mediterranean Sun and harvested by hand to create the richest and fullest-flavored oil. Our highly-coveted Grecian oregano, which is fabled to have been created by Aphrodite as a symbol of happiness, is grown in the nutrient rich soils of Mt. Taygetos and perfectly complements our vine-ripe, field-grown imported tomatoes that are never refrigerated.

Our vast and diverse fish market features fresh seafood that swam in Mediterranean just hours prior. Each dish is carefully executed by our team of chefs to amplify the natural flavors of each ingredient.

APPETIZERS

FISH SOUP Chilean sea bass, fennel, potato, light tomato fish broth	14.95
CLASSIC SPREADS Served with house-made pita, choice of three: Tarama, Melintzanosalata, Htipiti, Tzartziki, Scordalia, Fava	25.95
HUMMUS Traditional chickpea and tahini spread served with house-made pita	14.95
SAGANAKI Lightly fried Kefalograviera Cheese with lemon and oregano	18.95
OUZO MUSSELS Steamed with tomato, anise, herbs and feta	23.95
CHILEAN SEA BASS SOUVLAKI Grilled and served over a roasted red pepper sauce	26.95
GRILLED OCTOPUS Grilled Portuguese jumbo octopus, Vidalia onions, capers, red wine vinegar	29.95
GULF SHRIMP Charcoal grilled with fresh garlic, herbed extra virgin olive oil	26.95
CRAB CAKE Maryland jumbo lump crab, lentils, mustard aioli	26.95
CALAMARI <i>Lightly fried and served with roasted tomato and herb aioli sauces, or simply grilled</i>	22.95
AVRA CHIPS Traditional crispy zucchini and eggplant chips with tzartziki	24.95
PORTUGUESE SARDINES Grilled to perfection with lemon, capers and extra virgin olive oil	25.95
TUNA TARTAR Soy ginger dressing, avocado, crispy shallots	27.95
CARPACCIO OF OCTOPUS Extra virgin olive oil, lemon, capers	27.95

SALADS

FIELD GREEN Assorted lettuce, shallot red wine vinaigrette	15.95
ROMAINE Hearts of baby romaine, creamy dill and caper dressing, feta	18.95
ARUGULA Sliced red onions, goat cheese, balsamic vinaigrette	18.95
GREEK Vine-ripened tomatoes, cucumber, peppers, onions, Kalamata olives and feta	23.95
ROASTED BEETS Marinated with extra virgin olive oil and served over a garlic & almond purée	17.95

RAW BAR

	½ DZ	DZ		½ DZ	DZ
CHERRYSTONE CLAMS	16.95	31.95	EAST COST OYSTERS	18.95	35.95
LITTLENECK CLAMS	16.95	31.95	WEST COST OYSTERS	18.95	35.95
RAW SAMPLER ROYALE - FOR TWO 58.95 - FOR FOUR 102.95					
JUMBO SHRIMP COCKTAIL	26.95		JUMBO LUMP CRAB COCKTAIL	26.95	
MAINE LOBSTER COCKTAIL 27.95					

WE ARE PLEASED TO INFORM YOU THAT IN OUR COOKING WE USE FIRST PRESSED PURE EXTRA VIRGIN OLIVE OIL

PLEASE NOTIFY THE SERVER OF ANY ALLERGIES

SASHIMI

TUNA Extra virgin olive oil, dehydrated olives and Mediterranean sea salt	25.95
HAMACHI Extra virgin olive oil, micro parsley, red peppers, Mediterranean sea salt and Jalapeno	24.95
SALMON Cucumber chimichurri, micro cilantro, extra virgin olive oil and Mediterranean sea salt	23.95
BRONZINO Yuzu Kosho, radish, celery, micro cilantro, extra virgin olive oil and Mediterranean Sea salt	25.95

BY THE POUND

Freshly caught, whole fish flown in daily from Greece, Italy, Spain, Portugal, Florida and New Zealand. Our fish is sold by the pound at market price and Charcoal Grilled with olive oil, lemon and sea salt. All fish is served deboned. We recommend approximately one pound per person.

Limited availability: Fagri, Lavraki (Loup de Mer), Lithrini, Tsipoura (Royale Dorado), Sinagrada, Dover Sole, St. Pierre, Barbounia, Wild Bronzino, Scorpion, American Red Snapper, Black Sea Bass, Pompano, King Tiger Prawns, Live Langoustines, Lobsters and New Zealand Snapper

Please allow approximately thirty minutes for the preparation of larger sizes

FROM THE SEA

ARCTIC CHAR Grilled Icelandic Char, sautéed wild mountain greens	35.95
GRILLED FAROE ISLANDS SALMON Marinated grilled vegetables	36.95
HALIBUT Charcoal Grilled filet, spanakorizo	39.95
GRILLED JUMBO SHRIMP Savory eggplant potato mousaka	41.95
BLUEFIN TUNA Grilled, sautéed Swiss chard, sliced marinated beets	48.95
WORDFISH Charcoal grilled center cut, warm Yukon potato salad	39.95
CHILEAN SEA BASS "PLAKI" Oven baked, Vidalia onions, potato, herbs, light tomato fish broth	41.95
FISH OF THE DAY Baked in parchment paper with tomatoes, olives, fennel and herbs. With mushrooms salad	39.95

FROM THE LAND

GRILLED ORGANIC FREE RANGE CHICKEN Roasted potatoes	32.95
GRILLED COLORADO LAMB CHOPS	57.95
FILET MIGNON 8oz	45.95
PRIME NY STRIP 14oz	58.95

SIDES

12.95

"HORTA"
Steamed Wild Mountain Greens

"SPANAKORIZO"
Spinach and Rice

"FASOLAKIA"
Green Beans and Tomato

ROASTED POTATOES
Lemon and Parmigiano

BROCCOLI RABE
Crumbled Feta

SAUTÉED SPINACH
Garlic and Oil

"GIGANTES"
Savory braised giant lima beans

GRILLED VEGETABLES

ASPARAGUS

OREGANO FRIES
or
TRUFFLE FRIES
Parmigiana

Please contact our Special Events Department at 646-237-5975 for availability.