

## APPETIZERS

<b>*GIGANTES</b> Savory braised imported giant lima beans, tomato, herbs	12.95
<b>--CLASSIC SPREADS</b> Choice of three spreads: Tzatziki, Fava, Melintzanosalata, Tarama, Skordalia, Htipiti served with pita	25.95
<b>*ROASTED BEETS</b> Marinated with citrus olive oil, served with garlic almond puree	17.95
<b>*HALOUMI</b> Simply grilled sliced cyriot sheep's milk cheese	18.95
<b>*SAGANAKI</b> Lightly fried kefalograviera cheese	18.95
<b>*SPANAKOPITA</b> Our famous oven baked filo stuffed with spinach, feta and leeks	19.95
<b>OUZO MUSSELS</b> Steamed with tomato, anise, herbs and feta cheese	23.95
<b>CRAB CAKE</b> Maryland jumbo lump crabcake, lentils, mustard aioli	26.95
<b>CHILEAN SEA BASS SOUVLAKI</b> Grilled and served over a roasted red pepper sauce	26.95
<b>GULF SHRIMP</b> Charcoled grilled with fresh garlic, herbed extra virgin olive oil	26.95
<b>* GRILLED OYSTER MUSHROOMS</b> topped with shredded kefalograviera cheese	21.95
<b>FISH SOUP</b> Fish and vegetable island soup	14.95
<b>CALAMARI</b> Lightly fried, served with roasted tomato and herb aioli sauces, or simply grilled	22.95
<b>TUNA TARTARE</b> Soy-ginger dressing, avocado, crispy shallots	27.95
<b>AVRA CHIPS</b> Traditional crispy zucchini & eggplant chips with tzatziki	24.95
<b>SEPIA</b> Grilled cuttlefish with a saffron-lemon and olive oil sauce	21.95
<b>PORTUGUESE SARDINES</b> Grilled to perfection with lemon, capers, extra virgin olive oil	25.95
<b>STUFFED CALAMARI</b> Grilled calamari stuffed with three Greek cheeses and fresh herbs	24.95
<b>GRILLED OPTOPUS</b> Grilled Portugese octopus, vidalia onions, capers, red wine vinegar	29.95
<b>CARPACCIO OF OCTOPUS</b> Extra virgin olive oil, lemon, capers	27.95

## SALADS

<b>SLICED TOMATOES</b> Sliced beefsteak tomato with red onions, oregano and olive oil	18.95
<b>FIELD GREENS</b> Organic mixed field greens with shallot red wine vinaigrette	15.95
<b>ROMAINE</b> Hearts of baby romaine creamy feta dill caper dressing	18.95
<b>ARUGULA</b> Sliced red onions, goat cheese and a balsamic vinaigrette	18.95
<b>GREEK SALAD</b> Vine-ripened tomato, cucumber, peppers, onions, Kalamata olives, feta cheese	23.95

## RAW BAR

	½ DZ	DZ		½ DZ	DZ
<b>CHERRYSTONE CLAMS</b>	16.95	31.95	<b>MALPEQUE OYSTERS</b>	18.95	35.95
<b>LITTLENECK CLAMS</b>	16.95	31.95	<b>BLUE POINT OYSTERS</b>	18.95	35.95

**SHRIMP COCKTAIL** Jumbo Gulf Ocean garden shrimp 26.95

**RAW SAMPLER ROYALE - FOR TWO** 58.95 - **FOR FOUR** 102.95

**JUMBO LUMP CRAB COCKTAIL** 26.95

\* Denotes Vegetarian Dishes

## SASHIMI

<b>TUNA</b> Extra virgin olive oil, dehydrated olive, Mediterranean sea salt	25.95
<b>HAMACHI</b> Extra virgin olive oil, micro parsley, red peppers, Mediterranean sea salt and jalapeño	24.95
<b>SALMON</b> Cucumber radish, micro cilantro, extra virgin olive oil and Mediterranean sea salt	23.95
<b>BRONZINO</b> Yuzu kosho, radish, celery, micro cilantro, extra virgin olive oil and Mediterranean sea salt	25.95

## BY THE POUND

Freshly caught whole fish is flown in daily from Greece, Italy, Spain, Portugal, Florida and New Zealand, 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), Sinagrida, 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 thirty minutes for the preparation of larger sizes

## OTHER SPECIALTIES FROM THE SEA

<b>ARCTIC CHAR</b> Grilled Icelandic Char, sautéed wild mountain greens	35.95
<b>GRILLED FAROE ISLANDS SALMON</b> Served with marinated grilled vegetables	36.95
<b>GRILLED HALIBUT</b> Charcoal grilled boneless halibut filet with dill spanakorizo (spinach and rice)	39.95
<b>GRILLED JUMBO SHRIMP</b> with a savory eggplant potato mousaka	41.95
<b>YOUVETSI</b> Shrimp, scallops, clams and mussels in tomato and herbs with orzo and feta cheese	35.95
<b>GRILLED TUNA</b> Sushi quality tuna with sautéed swiss chard and sliced marinated beets	48.95
<b>SWORDFISH</b> Charcoal grilled loin of center cut swordfish with a warm Yukon potato salad	39.95
<b>CHILEAN SEA BASS PLAKI</b> Oven baked with vidalia onions, potato, herbs, tomato fish broth	41.95

## FROM THE LAND

<b>GRILLED ORGANIC FREE RANGE CHICKEN</b> with oregano fries	32.95
<b>GRILLED COLORADO LAMB CHOPS</b> with roasted lemon potatoes and asparagus	57.95
<b>PRIME NEW YORK STRIP 14 OZ</b>	58.95
<b>FILET MIGNON 8 OZ</b>	45.95

## SIDES

<b>FASOLAKIA</b> Green beans stewed in tomato	12.95	<b>AVRA ROASTED POTATOES</b>	12.95
<b>HORTA</b> Steamed wild mountain greens	12.95	<b>SAUTEED SPINACH</b>	12.95
<b>BROCCOLI RABE</b> With feta and garlic	12.95	<b>ASPARAGUS</b>	12.95
<b>SPANAKORIZO</b> Spinach and rice	12.95	<b>GREEK OREGANO FRIES</b>	12.95
<b>TRUFFLE FRIES</b> topped with Parmigiano	12.95	<b>GRILLED VEGETABLES</b>	12.95

"WE ARE PLEASED TO INFORM YOU THAT IN OUR COOKING WE USE FIRST PRESSED PURE EXTRA VIRGIN OLIVE OIL IN OUR COOKING. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES"

For Private Parties Please contact our Special Events Department at (212) 759-8550. Visit us on the web: [www.avrany.com](http://www.avrany.com)