



Avra Beverly Hills 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 waters just hours prior. Each dish is carefully executed by our team of chefs to amplify the natural flavors of each ingredient.

In the Greek tradition, sharing food enhances the dining experience.

SALADS

ROASTED BEETS Marinated with extra virgin olive oil, served over garlic and almond purée	15.95
ROMAINE Hearts of baby romaine, creamy dill and caper dressing, feta	16.95
ARUGULA Sliced red onions, goat cheese, balsamic vinaigrette	17.95
ISRAELI SALAD Chopped tomatoes, cucumber, cabbage, parsley	19.95
GREEK Vine-ripened tomatoes, cucumber, peppers, onions, Kalamata olives, feta	24.95

APPETIZERS

HUMMUS Traditional chickpea tahini spread, house-made pita	14.95
FISH SOUP Chilean sea bass, fennel, potato, light tomato fish broth	16.95
SAGANAKI Lightly fried Kefalograviera cheese, lemon, oregano	18.95
OUZO MUSSELS Steamed with tomato, anise, herb, feta	23.95
SALMON TARTAR Skuna Bay salmon, fresno peppers, cilantro, shallots	24.95
AVRA CHIPS Traditional crispy zucchini and eggplant chips, tzatziki	25.95
CLASSIC SPREADS Served with house-made pita, choice of three: Tarama, Melintzanosalata, Htipiti, Tzatziki, Scordalia, Fava	25.95
CHILEAN SEA BASS SOUVLAKI Grilled, served over a roasted red pepper sauce	26.95
PORTUGUESE SARDINES Grilled, lemon, capers, extra virgin olive oil	27.95
TUNA TARTAR Hawaiian Big Eye tuna, shallot vinaigrette, basil, serrano peppers	27.95
GULF SHRIMP Grilled, herbs, extra virgin olive oil	27.95
CRAB CAKE Maryland jumbo lump crab, lentils, mustard aioli	28.95
GRILLED OCTOPUS Grilled Spanish jumbo octopus, vidalia onions, capers, red wine vinegar.	29.95

RAW BAR

	½ DZ	DZ		½ DZ	DZ
WEST COAST OYSTERS	18.95	35.95	EAST COAST 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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS

PLEASE NOTIFY THE SERVER OF ANY ALLERGIES

BY THE POUND

Freshly caught whole fish 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, sea salt, saffron and mustard. All fish is served deboned.

We recommend one pound per person.

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

Please allow additional time for the preparation of larger sizes

SASHIMI

SALMON Skuna Bay salmon, cucumber chimichurri, micro cilantro, pepper, extra virgin olive oil, Mediterranean sea salt	23.95
HAMACHI Extra virgin olive oil, micro parsley, red peppers, Mediterranean sea salt, jalapeño	24.95
BRANZINO Yuzu kosho, radish, celery, micro cilantro, pepper, extra virgin olive oil, Mediterranean sea salt	25.95
TUNA Hawaiian Big Eye tuna, extra virgin olive oil, dehydrated olives, Mediterranean sea salt	25.95

FROM THE SEA

GRILLED SKUNA BAY SALMON Chilled Greek bean salad	36.95
HALIBUT Charcoal grilled fillet, spanakorizo	39.95
SWORDFISH Charcoal grilled center cut, warm Yukon potato salad	39.95
GRILLED JUMBO SHRIMP Savory eggplant potato moussaka	41.95
CHILEAN SEA BASS PLAKI Oven baked, vidalia onions, potato, herbs, light tomato fish broth	41.95
HAWAIIAN BIG EYE TUNA Grilled, sautéed swiss chard, sliced marinated etc	48.95

FROM THE LAND

GRILLED ORGANIC CHICKEN Mediterranean herbs, lemon-roasted potatoes	32.95
FILET MIGNON 8oz	45.95
GRILLED COLORADO LAMB CHOPS	54.95
PRIME NY STRIP 14oz	58.95

SIDES

13.95

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 Lightly grilled	OREGANO FRIES or TRUFFLE FRIES Parmigiana
	ASPARAGUS Steamed	

Please contact our Special Events Department at 310-734-0843 for availability. Visit us at: www.theavragroup.com