

CAVIAR (1,3,4,7,8,12)

Served with blinis, potato crisps, sour cream & condiments

Siberian sturgeon 50g | 125g

Royal Oscietra V20 50g | 125g

Beluga 50g

OYSTERS & SEAFOOD (1, 2, 4, 12, 14)

Served with lemon & selection of mignonettes

Ava seafood plateau Selection of 4 Oysters,
2 red prawns, 2 langoustine,
cuttlefish, red tuna tartare

Tarbouriech “pink oyster” Delta del Po – Italy

Belon du Belon Brittany – France

Gillardeau n2 Marennes-Oléron – France

***Red prawn** Mazara Del Vallo

***Langoustine**

CRUDO

Amberjack melon, jalapeño & basil (4, 12)

Red prawn carpaccio almond & lime (2, 8, 12)

Red tuna confit datterini tomatoes, olives & rocket (4)

Beef carpaccio aged pecorino, pinenuts & pickled mushrooms (7, 12)

STARTERS

Taramasalata & bottarga preserved cod’s roe mousse, lemon & carasau bread (1, 4, 6)

Crustacean salad king crab, lobster and prawns, avocado & bisque mayonnaise (2, 3, 7, 9, 10, 12)

Baby spinach & beans grilled Piattoni beans, tomato & fresh herbs (9, 12)

Greek salad ripe tomatoes, barrel-aged feta, onion, wild oregano (7, 12)

Niçoise salad confit tuna & anchovy dressing (3, 4, 12)

Smoked aubergine sweet peppers, herbs & ricotta salata (7, 12)

Zucchini & fennel tempura yoghurt, dill & mint (1, 7)

Grilled octopus fava from Santorini, onion & capers (9, 12, 14)

Jamón Ibérico de bellota sourdough & tomato (1, 12)

FROM THE SEA

Our selection of whole fish is sold at market price.

*King crab legs, langoustines, branzino, turbot, red snapper, sole, grouper, gurnard,
red mullet and many more depending on the season.*

Our Chefs will recommend the best cooking technique to suit the unique quality of each fish.

Grilled simply over charcoal with lemon oil & wild oregano (4)

Poached with datterini tomatoes, olives & capers (4, 9)

Salt crust baked in a sea salt crust, fennel & lemon (4)

MAINS

Ratatouille oven baked vegetables in rich tomato sauce & herbs (9)

Hispi cabbage flamed over charcoal with hummus, pinenuts & raisins (11, 12)

Spaghettoni alle zucchini Parmigiano Reggiano & basil (1,7)

Linguine with clams bottarga, lemon & dry vermouth (1, 4, 7, 9, 12, 14)

Red prawn risotto Mazara del Vallo red prawns, lemon & dill (1, 2, 3, 4, 7, 9)

Dover sole grilled with lemon emulsion (4,7)

Turbot fillet tomato, Kalamata olives & capers (4, 9, 12)

Grilled chicken half corn-fed chicken, lemon & herbs (9)

Veal chop café de Paris butter or 'nduja & honey butter (4, 7, 10)

Lamb chops charred over charcoal, served with aubergine chutney (12)

Sirloin Black Angus, jasper grilled, sauce of your choice (7, 12)

Côte de boeuf charred over charcoal, chimichurri or béarnaise sauce *serves two* (7, 12)

SIDES

Baby leaves balsamic vinaigrette (12)

Grilled vegetables aged balsamic & EVOO (12)

Ava's fries rosemary salt (12)

Mashed potato seaweed butter, ratte potatoes (7)

Sautéed spinach with chili pepper (7)

Please note that allergen cross-contamination is possible during preparation.

Raw or undercooked fish is processed fresh per EC 853/2004 regulations. *Asterisk indicates prefrozen.

Kindly inform our staff of any allergies or intolerances.