

## CAVIAR

*Served with blinis, potato galette, sour crème & condiments*

**Royal Oscietra V20** 30g | 50g | 125g

**Beluga** 30g | 50g | 125g

**Siberian sturgeon** 30g | 50g | 125g

## OYSTERS & SEAFOOD

*Served with lemon & selection of mignonettes*

**Belon du Belon** Brittany – France 7/piece

**Special de Claire Ancelin n3** Marennes-Oléron – France 8/piece

**Gillardeau n2** Marennes-Oléron – France 7/piece

**\*Red prawn** Mazara Del Vallo 10/piece

**Fasolari** 5/piece

**Tartufi di mare** 5/piece

**Langoustine** 11/piece

## CRUDO

**Amberjack** kalamansi, grapefruit, jalapeño & basil

**Sea bream** lemon and lime, radish, seaweed salt

**Tuna carpaccio** confit datterini tomatoes, olives & rocket

**Red tuna & caviar** shallots, chives & seaweed crackers

**Beef carpaccio** aged pecorino, pinenuts & pickled mushrooms

## STARTERS

**Taramasalata & bottarga** preserved cod's roe mousse, lemon and carasau bread

**King crab salad** bisque mayonnaise, avocado & baby gem

**Baby spinach & artichoke** tomato vinaigrette & fresh herbs

**Burrata** marinated beetroots, rocket & walnut pesto

**Greek salad** ripe tomatoes, barrel aged feta, onion, wild oregano

**Smoked aubergine** sweet peppers, herbs and ricotta salata

**Zucchini & fennel tempura** yoghurt, dill and mint

**Grilled octopus** fava from Santorini, onion & capers

**Grilled clams "beurre d'escargot"** garlic & parsley butter "6 pieces"

**Jamón ibérico de bellota** sourdough & tomato

## FROM THE SEA

\***King crab legs** steamed with sauce hollandaise or grilled with tomato & basil

**Langoustines** grilled over charcoal, sauce béarnaise or vierge

**Whole lobster** grilled over charcoal with chilli butter

*Our selection of whole fish is sold at market price. 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

**Poached** with datterini tomatoes, olives & capers

**Salt crust** baked in a sea salt crust, fennel and lemon

## MAINS

**Ratatouille** oven baked vegetables in rich tomato sauce & herbs

**Fresh mafaldine pasta** white truffle & butter emulsion

**Fregola nera** cuttlefish ragù, tomato and fennel

**Lobster paccheri** start anise and tarragon “to share”

**Grilled chicken** half corn fed chicken, lemon & herbs

**Lamb shoulder** slow roasted and finished in josper oven “to share”

**Veal chop** café de Paris butter

**Beef rib-eye** Black Angus, josper grilled, sauce of your choice

**T-bone steak** charred over charcoal, chimichurri or béarnaise sauce “to share”

## SIDES

**Baby leaves** balsamic vinaigrette

**Grilled vegetables** aged balsamic & EVOO

**Ava's fries** rosemary salt

**Mash potato** seaweed butter, ratte potatoes

**Tenderstem broccoli** chili

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.