

## 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)

**Catch of the day** grilled fillet of fish, served with wilted greens

**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)

## 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 chilli 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.