



CAVIAR

*Served with blinis, potato crisps,
sour cream & condiments*

(1, 3, 4, 7, 12)

Siberian sturgeon

50g | 125g

Royal Oscietra V20

50g | 125g

Beluga

50g

STARTERS

Taramasalata & bottarga preserved cod's roe mousse,

lemon & carasau bread (1, 4, 6)

Greek salad ripe tomatoes, barrel-aged feta, onion,

wild oregano (7, 12)

Spinach & artichokes salad tomato and fresh herbs (9, 12)

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

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

Crustacean salad king crab, lobster and prawns,

avocado & bisque mayonnaise (2, 3, 7, 9, 10, 12)

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

Steak Tartare black angus fillet, classic condiments (3, 4, 10, 12)

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

CRUDO

Amberjack kalamansi, grapefruit,

jalapeño & basil (4, 12) 34

Red prawn carpaccio almond & lime (2, 8, 12) 41

Red tuna confit datterini tomatoes,

Kalamata olive & rocket (4) 39

SEAFOOD PLATEAU

2 Tarbourich oysters (Italy), 2 Gillardau oysters (France),

2 Mazara del Vallo red prawns, 2 langoustines,

cuttlefish tagliatelle and red tuna tartare (2, 4, 12, 14)

FROM THE SEA

*Our selection of whole fish is sold at market price and we will recommend the best cooking technique
to suit the unique quality of each fish.*

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

In bianco potatoes, olives, capers & lemon (4, 9, 12)

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

MAINS

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

Pappardelle fresh pasta, girolle mushrooms & parmesan cheese (1, 3, 7, 9)

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

Risone allo scoglio wild fennel & tomato (1, 2, 3, 4, 7, 9)

Turbot fillet with caciucco and fresh herb salad (2, 4, 9, 12, 14)

Catch of the day grilled fillet of fish, served with wilted greens (4)

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

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

Best end of lamb slow cooked shoulder croquette, hummus,

raisins & pinenuts (1, 3, 11, 12)

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

Côte de boeuf charred over charcoal, chimichurri (12) or red wine sauce

(3, 7, 12) "serves two"

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)