

AVA

SEAFOOD PLATEAU

Selection of 4 Oysters, 2 red prawns, 2 langoustine, cuttlefish, mussels, red tuna tartare

CAVIAR *Served with blinis, potato crisps, sour cream*

Siberian sturgeon 50g | 125g

Royal Oscietra V20 50g | 125g

Beluga 50g

CRUDO

Amberjack kalamansi, grapefruit, jalapeño & basil

Red prawn carpaccio Tarocco orange & black lemon

Red tuna confit datterini tomatoes, olive & rocket

Seabass tartare tomato consommé and fresh herbs

Beef carpaccio aged pecorino, pinenuts & pickled mushrooms

STARTERS

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

Crustacean salad king crab, lobster and prawns, avocado & bisque mayonnaise

Baby spinach & artichokes tomato vinaigrette & fresh herbs

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

Niçoise salad confit tuna & anchovy dressing

Smoked aubergine sweet peppers, herbs & ricotta salata

Zucchini & fennel tempura yoghurt, dill & mint

Grilled octopus fava from Santorini, onion & capers

Steamed mussels with grilled sourdough bread

Jamón Ibérico de bellota sourdough & tomato

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

with lemon oil
& wild oregano

Poached

with datterini tomatoes,
olives & capers

Salt crust

baked in a sea salt
crust, fennel & lemon

PASTA

Tagliatelle al pomodoro tomato & basil

Spaghetti primavera zucchini & basil

Linguine with clams bottarga, lemon & dry Vermouth

Fregola nera cuttlefish ragù, tomato & fennel

MAINS

Grilled asparagus with romesco sauce and almonds

Dover sole grilled with lemon emulsion

Turbot fillet with caciucco and fresh herb salad

Grilled chicken half corn-fed chicken, lemon & herbs

Veal chop café de Paris butter

Lamb chops charred over charcoal served with babaganoush

Sirloin Black Angus grilled, sauce of your choice

WEEKEND CLASSICS

Lasagna summer vegetable ragù & fior di latte
"serves two"

Ava's Burger black angus, potato bun & pickles

Côte de boeuf charred over charcoal, chimichurri or béarnaise sauce, "serves two"

AVA BBQ selection of grilled meat, "serves two"

SIDES

Baby leaves balsamic vinaigrette

Grilled vegetables aged balsamic & EVOO

Ava's fries rosemary salt

Mashed potato seaweed butter, ratte potatoes

Sautéed spinach with chilli pepper