

## CAVIAR

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

**Siberian sturgeon** 50g | 125g

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

**Beluga** 50g

## OYSTERS & SEAFOOD

*Served with lemon & selection of mignonettes*

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

**Tarbouriech “pink oyster”** Delta del Po – Italy

**Belon du Belon** Brittany – France

**Special de Claire n3** Marennnes-Oléron – France

**Gillardeau n2** Marennnes-Oléron – France

**\*Red prawn** Mazara Del Vallo

**\*Langoustine**

## CRUDO

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

**Red prawn carpaccio** with Tarocco orange dressing and black lemon

**Red tuna** confit datterini tomatoes, olives & 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. Branzino, Turbot  
King crab legs, langoustines, 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 & lemon

## MAINS

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

**Grilled asparagus** with romesco sauce and almonds

**Spaghetti primavera** zucchini & basil

**Linguine with clams** bottarga, lemon & dry Vermouth

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

**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, jasper grilled, sauce of your choice

**Côte de boeuf** charred over charcoal, chimichurri or béarnaise sauce

## SIDES

**Baby leaves** balsamic vinaigrette

**Grilled vegetables** aged balsamic & EVOO

**Ava's fries** rosemary salt

**Mashed potato** seaweed butter, ratte potatoes

**Sautéed spinach** with chili pepper

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.