

# AVA

OYSTER BAR & GRILL

## CRUDO

- Amberjack sashimi**  
(4)
- Mazara red prawn tartare**  
(2)
- Bluefin tuna tartare**  
(4)
- Selection for two**  
(2, 4)

## OYSTERS

- Dozen of oysters**  
Selection of 12 oysters  
(14)
- Half dozen of oysters**  
Selection of 6 oysters  
(14)
- Oyster trio**  
Selection of 3 oysters  
(14)

## SALADS

- Greek salad**  
with barrel-aged feta  
(7, 12)
- Spinach & snow peas**  
tomatoes and fresh herbs  
(9, 12)
- Mixed salad**  
aged balsamic vinegar and extra virgin olive oil  
(12)

## STARTERS

- Cuttlefish tagliatelle** courgettes and lemon  
(9, 12, 14)
- Grilled octopus** Santorini fava beans and capers  
(9, 12, 14)
- Shrimp cocktail** with Marie Rose sauce  
(2, 3, 4, 9, 10, 12)
- Steak tartare** Black Angus fillet, classic condiments  
(3, 4, 10, 12)

## PASTA

- Spaghetti Nerano style** Provolone del Monaco cheese,  
zucchini flowers and basil  
(1, 7, 9)
- Sea urchin linguine** acid butter and wild fennel  
(1, 7, 9, 12, 14)
- Lobster paccheri** tarragon bisque and fresh tomato  
(1, 2, 4, 7, 9, 12)
- Gnocchetto** with seafood ragù  
(1, 3, 4, 7, 9, 12, 14)

## FROM THE GRILL

- Dover sole** beurre meunière sauce (4, 7, 9, 12)
- Sea bass** salmoriglio sauce (4, 12)
- Bluefin tuna ventresca** asparagus and romesco sauce (1, 4, 8, 12)
- Fish fillet of the day** seasonal vegetables, capers and olives (4)
- Seafood soup** with prawns, squid and rockfish (1, 2, 4, 9, 12, 14)

- Grilled spring cabbage** hummus, raisins and pine nuts (8, 11, 12)
- Spicy grilled chicken** grilled chicken leg and piquillo peppers (9, 10)
- Côte de bœuf**
- Galician sirloin**
- Black Angus fillet**

## CAVIAR VOLZHENKA

*Served with blinis and crème fraîche*  
(1, 3, 4, 7, 12)

**Siberian Sturgeon**  
30g | 50g | 125g

**Oscietra V20**  
50g | 125g

**Beluga**  
50g

## SIDES

- Sautéed baby spinach** with chilli  
(7)
- Ava's fries** smoked salt and rosemary  
(12)
- Grilled vegetables** balsamela and fresh herbs  
(12)