AVA

OYSTER BAR & GRILL

CRUDO

Amberjack sashimi
(4)

Mazara red prawn tartare
(2)

Bluefin tuna tartare
(4)

Selection for two
(2, 4)

OYSTERS

Gillardeau n.3 (14)
France

Cocollos n.3 (14)
Ireland

Sandalia n.4 (14)
Italy

CAVIAR VOLZHENKA

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

Siberian Sturgeon
30g | 50g | 125g

Siberian Sturgeon V15
30g | 50g | 125g

Oscietra
50g | 125g

STARTERS

Seafood salad with lemon emulsion and fresh herbs
(2, 4, 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)

Homemade Tagliatelle with porcini mushrooms
(1, 3, 7, 9, 12)

Lobster paccheri tarragon bisque and fresh tomato
(1, 2, 4, 7, 9, 12)

Cavatelli with seafood ragù
(1, 3, 4, 7, 9, 12, 14)

FROM THE GRILL

Dover sole beurre meunière sauce (4, 7, 9, 12)

Sea bass with salmoriglio (4, 12)

Bluefin tuna belly puntarelle and yoghurt sauce (1, 4, 7, 12)

Fish fillet of the day seasonal vegetables, capers and olives (4)

Grilled Pumpkin pecorino, Brussels sprouts and black truffle (7, 9, 12)

Spicy grilled chicken grilled chicken leg and piquillo peppers (9, 10)

Côte de bœuf
Choose your sauce
chimichurri or peppercorn sauce

Galician sirloin

Veal T-bone steak

SALAD

Greek salad with barrel-aged feta
(7, 12)

Spinach & artichokes tomatoes and fresh herbs
(9, 12)

SIDES

Sautéed Turnip Greens with chilli
(4)

Ava's fries smoked salt and rosemary
(12)

Grilled vegetables balsamela and fresh herbs
(12)