

CAVIAR

*Served with blinis, potato crisps,
sour cream & condiments*
(1,3,4,7,12)

Siberian sturgeon
50g | 125g

Royal Oscietra V2o
50g | 125g

Beluga
50g

CRUDO

Amberjack kalamansi, grapefruit,
jalapeño & basil (4,12)

Red prawn carpaccio* clementine
& piment d'Espelette (2, 10)

Red tuna confit datterini tomatoes,
Kalamata olives & rocket (4)

Cuttlefish puntarelle, lemon
& pickled celery (9, 12, 14)

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

Grilled octopus fava from Santorini, onion & capers (9, 12, 14)
Black Angus fillet tartare, classic condiments (3, 4, 10, 12)

Jamón Ibérico de Bellota, sourdough & tomato (1, 12) "to share"

SEAFOOD PLATEAU

2 Tarbouriech oysters (Italy), 2 Gillardeau 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)

PASTA

Tagliatelle with porcini fresh pasta, porcini mushrooms & parmesan (1, 3, 7, 9)

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

Lobster paccheri datterini tomatoes, bisque & tarragon (1, 2, 4, 9, 12) 55

Roasted lamb & fregola slow cooked lamb shank, tomato
& ricotta salata (1, 7, 9, 12)

MAIN COURSES

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

Turbot fillet with cacciucco 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)

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) "to share"

SIDES

Fennel & orange salad
green olives and wild fennel

Grilled vegetables
aged balsamic & EVO (12)

Ava's fries
rosemary salt (12)

Mashed potato
seaweed butter (7)

Cime di rapa
anchovy & chilli (4)