



Fruits Of Mer  
Champanyagne  
Oysters  
Crustac  
Moules  
Alled  
Fish



*Since 2004*



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C	H	A

## Getting Started

<b>Roasted Corno di Toro Pepper</b> hameiri cheese, coriander seed oil, roasted almonds.....	32
<b>Fish Cevich</b> tomatoes, kalamata olives, onion, coriander.....	68
<b>Red Tuna Tartare</b> avocado, yuzu saffron vinaigrette.....	82
<b>Seared Baby Squid</b> tahini, harissa, tomato salsa and fresh parsley.....	73
<b>Beef Fillet Carpaccio "Tonnato"</b> - tuna ortiz aioli, capers and arugula.....	82
<b>Fish Tacos</b> crispy fish, chipotle, salsa and pickled onion.....	72

<b>Crab Bruschetta</b> tomato butter & Nam Prik sauce.....	68
<b>Fried Calamari</b> garlic & chili aioli.....	64
<b>Crab Bisque</b> .....	69
<b>Shrimp Roll Brioche</b> toasted bun filled with chopped shrimp and aioli.....	76
<b>Crispy black cod</b> wrapped in lettuce and herbs. Nam Jim sauce.....	73
<b>Garlic Bread</b> .....	35
<b>Sourdough Bread</b> romesco and garlic confit.....	21

## Salad

<b>Leafy Green Mix Salad</b> goat cheese, maple vinaigrette, mustard, roasted almonds.....	64
<b>Caesar</b> .....	64
<b>Caesar Salad with Shrimp Tempura</b> .....	79
<b>Pulpo</b> selection of leaves, seared octopus, goat cheese, almonds & fruit.....	87
<b>Shrimp &amp; Avocado Salad</b> mustard aioli, celery, apple & mixed greens.....	88

## Mussels & fries

.....	½ kg. / 1 kg.
<b>Marinière</b> butter, white wine, garlic and parsley.....	98/152

## Pasta

<b>Gnocchi with Sea Bream Fillet</b> in garlic & butter sauce.....	92
<b>Seafood Pasta</b> tomato / cream / rose / alio olio.....	104
<b>Shrimp &amp; Crab Meat Pasta</b> cream sauce and sundried tomatoes.....	110
<b>Squid Ink Tagliolini with Shrimp &amp; Sea Bass</b> rich shrimp stock sauce.....	123

## Fish

<b>Fish &amp; Chips</b> deep fried fish fillet and tartare sauce.....	83
<b>Whole Sea Bream</b> deep fried/a la plancha.....	126
<b>Salmon Fillet</b> dijon mustard & cream sauce, mashed potatoes.....	106
<b>Miso Black Cod</b> coconut rice, bok Choi, miso butter sauce.....	147
<b>Sea Bass Fillet</b> roasted vegetables, cauliflower and goat cheese cream, chili oil.....	145
<b>Red Tuna Steak</b> in soy and yuzu caramel, puree and bok choy.....	158
<b>Sea Bream Fillet</b> baked zucchini, tomato salsa, olive oil, spiced breadcrumbs.....	114
<b>Sea Bream &amp; Shrimp Duet</b> cream sauce, sun dried tomatoes.....	139



Some dishes can be prepared vegetarian/vegan style on request



## Fruits de mer

<b>Garlic &amp; Butter Shrimp</b> white wine, parsley and lemon....	84
<b>Crab Meat with Mascarpone Agnolotti</b> beurre blanc sauce....	98
<b>Seared Octopus Tentacle</b> patatas bravas, smoked pepper sauce & sour cream.....	87
<b>Shrimp with Spicy Tomato salsa</b> coriander, chili and olive oil.....	84
<b>Seafood mix 'Garlic-Butter'</b> white wine, parsley and lemon.....	105
<b>Seafood Curry</b> coconut milk with plain rice.....	105
<b>"Easy Peel" Shrimp Platter</b> shell-on shrimp seared on the plancha, fermented pepper gazpacho.....	134

## Steak & Turf

<b>Cheeseburger</b> 100% ground beef on site, melted cheddar and fries.....	84
<b>Roasted Chicken in Red Curry</b> / with shrimp.....	89/101
<b>"Skillet" Chicken</b> potatoes, green beans, herbs and grilled onions.....	89
<b>Beef Fillet in Red Wine Sauce</b> 220g beef fillet, served with mashed potatoes.....	162
<b>Beef Fillet &amp; Shrimp</b> creamy shrimp bisque sauce.....	176
<b>The Diner's Veal Spare Ribs</b> homemade bbq glaze, roasted potatoes.....	182

## Monday Evening Mussel Special

1/2 kg. mussels + fries and draft beer.....	112
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FISH & SEAFOOD HOUSE