



FISH HOUSE

English

— APPETISERS —

Beluga Caviar 850/1350

Blini, butter, sour cream 50g/100g

For the Table 22 pp

Freshly baked focaccia, bread, truffle cream cheese, olives 150g

Sea Bass Carpaccio 83

Fresh lime juice, coriander, ginger, olive oil 110g

Sea Bream Carpaccio 83

Chives, fresh lemon juice, cherry tomatoes, leek 130g

Black Truffle Sea Bass Carpaccio 135

Olive oil, fresh lemon juice, fresh black truffle 130g

**Subject to availability*

Sea Bass Ceviche 77

Fresh lime, lemon & orange juice, sweet potato, red onion, coriander 150g

Shrimp Ceviche 83

*Fresh lime, lemon & orange juice, sweet potato, red onion, coriander 150g**

Bluefin Tuna Tartare 110

*Avocado, fresh lemon juice, soy sauce, ginger 145g**

Salmon Tartare 72

Avocado, fresh lemon juice, soy sauce, sesame seeds, olive oil 145g

Sea Bass Tartare 83

Chives, fresh lemon juice, tomato concasse, lime zest, olive oil 145g

House-Smoked Salmon 78

*Apple, cream, potatoes, eggs, ginger 180g**

— APPETISERS —

Salmon Sashimi 72

Soy sauce reduction, ginger, lime, sesame, chives 110g

Bluefin Tuna Sashimi 120

*Soy sauce reduction, ginger, lime, sesame, chives 110g**

Dentex Tartare with Truffles 127

Basil, fresh lemon & orange juice, olive oil, fresh black truffle 130g

**Subject to availability*

Beef Carpaccio 99/127

*Black Angus beef fillet, rocket salad, parmigiano reggiano, sun-dried tomatoes, horseradish, capers, sour cream, potato chips / add fresh black truffle 150g**

**Subject to availability*

Octopus Salad 95

*Red onions, rocket salad, cherry tomatoes, capers 190g**

Josper Grilled St. Jacques 52 pp

*St. Jacques scallop, garlic, white wine, butter 60g**

Gratinated St. Jacques 48 pp

*St. Jacques scallop, panko, butter, white wine 80g**

St. Jacques with Fresh Black Truffle 70 pp

*St. Jacques scallop, butter, Parmigiano Reggiano 60g**

— FROM THE SEA —

- All prices per 100g raw -

Wild-Caught Fish 43
Salt-crust, grilled, fried, or baked

Alaskan King Crab 125
*Grilled, Jospier, or in pasta **

Langoustines 60
*Grilled or in pasta **

Sicilian Red Shrimp 90
*Crudo, tartare or carpaccio **

Jumbo Shrimp 50
*Grilled or pan-fried **

Lobster 60
Grilled, crudo, or in pasta

Carabineros 100
*Grilled, crudo or carpaccio **

Gillardeau No.2 Oysters 39 per piece
**Limited availability: Thursday - Sunday*

— PASTA AND RISOTTO —

Seafood Linguini 86

*Calamari, octopus, mussels, shrimp, san marzano, basil 280g**

Linguini with Langoustines and Fresh Black Truffle 130

*Butter, Parmigiano Reggiano, tartufata, shrimp stock 280g**

Paccheri with Langoustines and Cherry Tomatoes 109

*White wine, garlic, butter, Parmigiano Reggiano 280g**

Salsiccia Rigatoni with Fresh Black Truffle 105

*Salsiccia pork tomato ragu, truffle cream, pecorino, fresh black truffle 280g**

Risotto alla Crema di Scampi 121

*Langoustines, cream, San Marzano, Parmigiano Reggiano, basil 400g**

Seafood Risotto 95

*Calamari, octopus, mussels, shrimp, San Marzano, Parmigiano Reggiano, basil, lemon zest 400g**

Beef Risotto with King Oyster Mushrooms 115

*Uruguayan Black Angus Beef tenderloin, King Oyster mushrooms, Parmigiano Reggiano, butter 400g**

— MAIN COURSE —

Grilled Calamari 79

Parmigiano Reggiano, creamy polenta 250g

Crispy Calamari 79

*Pepper flour, tartar sauce 190g**

Grilled Octopus 145

*Baby potatoes, zucchini, rocket salad, chimichurri 350g**

Grilled Shrimp 79

*Cherry tomato salsa, lemon, basil 200g**

Pan-Fried Shrimp 83

*White wine, garlic, butter, cherry tomatoes, basil 250g**

A.O.P. Shrimp 80

*Garlic, olive oil, hot peppers, parsley 250g**

Josper Grilled Rib Eye 66 / 100g

*USDA Prime Black Angus beef, marinated kapia pepper, chimichurri**

Josper Beef Tenderloin 165

*Black Angus Uruguay roasted in Josper oven with green peppercorn or gorgonzola sauce 250g**

— TO SHARE —

Brodetto 410

*Langoustines, calamari, shrimp, octopus, mussels, cuttlefish, sea bass, served with gratinated pecorino polenta 800g**

Buzara with Shrimp 175

*Ginger, lime, lemon grass, white wine, cream, garlic 460g**

Octopus Peka 60 / 100g

*Traditional Croatian octopus dish roasted in Josper, served with FH chips**

**Pre-order 24h*

— SOUP —

Fish and Seafood Soup 105

*Made with house-made broths, mussels, calamari, octopus, shrimp, fish 450ml**

**Served daily until 17:00*

— SIDES —

Fish House Chips 49/59

Salted or parsley & garlic / add parmigiano reggiano 180g

Baby Potatoes 44

Baked and topped with parmigiano reggiano 220g

Mashed Potatoes 39/59

Classic / add fresh black truffle & tartufata 220g

King Oyster Mushrooms 49/55

Grilled or sautéed 150g

Gratinated Creamy Polenta 45

Pecorino, rosemary 150g

Asparagus 45

Grilled & topped with Parmigiano Reggiano 180g

Broccoli 45

Sautéed with cherry tomatoes 180g

Baby Spinach 45

Sautéed with cherry tomatoes 150g

Grilled Vegetables 45

Aubergine, zucchini, kapia peppers, mushroom, asparagus 200g

Green Salad 35

Fresh lemon juice, olive oil 120g

Marinated Peppers Classic/Spicy 35/25

Garlic, parsley, red wine vinegar 130g/50g

— DESSERT —

Daily Selection 49

**Some dishes contain frozen or thawed ingredients.*

Our products may contain allergens: gluten, crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame, sulphites, lupin, molluscs (EU Reg. 1169/2011).