



FISH HOUSE

English menu

Appetisers

Beluga Caviar · 850 / 1350

Blini, butter, sour cream (50g/100g)

For the Table · 20 pp

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

Sea Bass Carpaccio · 75

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

Sea Bream Carpaccio · 75

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

Black Truffle Sea Bass Carpaccio · 125

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

** Subject to availability*

Sea Bass Ceviche · 70

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

Shrimp Ceviche · 75

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 · 65

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

Sea Bass Tartare · 75

Chives, fresh lemon juice, tomato concassé, lime zest, olive oil (145g)

Appetisers

Salmon Sashimi · 65

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

Bluefin Tuna Sashimi · 120

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

Dentex Tartare with Truffles · 115

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

** Subject to availability*

Beef Carpaccio · 90 / 115

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 · 90

Red onions, rocket salad, cherry tomatoes, capers (190g)

Josper Grilled St. Jacques · 50 pp

St. Jacques scallop, garlic, white wine, butter (60g)

Gratinated St. Jacques · 45 pp

St. Jacques scallop, panko, butter, white wine (80g)

St. Jacques with Fresh Black Truffle · 65 pp

St. Jacques scallop, butter, Parmigiano Reggiano (60g)

From the sea

All prices per 100g raw

Wild-Caught Fish · 40

Salt-crust, grilled, fried, or baked

Alaskan King Crab · 120

Grilled, Jospé, 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

Gilardeau No. 2 Oysters · 35 per piece

** Limited availability: Thursday - Sunday*

Pasta and Risotto

Seafood Linguini · 78

Calamari, octopus, mussels, shrimp, San Marzano, basil (280g)

Linguini with Langoustines and Fresh Black Truffle · 125

Butter, Parmigiano Reggiano, tartufata, shrimp stock (280g)

Paccheri with Langoustines and Cherry Tomatoes · 99

White wine, garlic, butter, Parmigiano Reggiano (280g)

Salsiccia Rigatoni with Fresh Black Truffle · 95

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

Risotto alla Crema di Scampi · 110

Langoustines, cream, San Marzano, Parmigiano Reggiano, basil (400g)

Risotto al Nero di Seppia · 95

Cuttlefish, squid ink, white wine, gorgonzola, butter, Parmigiano Reggiano (400g)

Main course

Grilled Calamari · 72

Parmigiano Reggiano, creamy polenta (250g)

Crispy Calamari · 72

Pepper flour, tartar sauce (190g)

Grilled Octopus · 135

Baby potatoes, zucchini, rocket salad, chimichurri (350g)

Grilled Shrimp · 72

Cherry tomato salsa, lemon, basil (200g)

Pan-Fried Shrimp · 75

White wine, garlic, butter, cherry tomatoes, basil (250g)

A.O.P. Shrimp · 70

Garlic, olive oil, hot peppers, parsley (250g)

Josper Grilled Rib Eye · 60 / 100g

USDA Prime Black Angus beef, marinated kapia pepper, chimichurri

To share

Brodetto · 390

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

Buzara with Shrimp · 160

Ginger, lime, lemon grass, white wine, cream, garlic (460g)

Josper Grilled Tomahawk · 55 / 100g

USDA Prime Black Angus beef (100g)

Octopus Peka · 50 / 100g

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

** Pre-order 24h*

Lamb Case · 45 / 100g

Roasted in Josper oven, served with mixed salad and baked potatoes

** Pre-order 8h*

Soup

Fish and Seafood Soup · 95

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

** Served daily until 17:00*

Sides

Fish House Chips · 45 / 55

Salted or parsley & garlic / add Parmigiano Reggiano (180g)

Baby Potatoes · 40

Baked and topped with Parmigiano Reggiano (220g)

Mashed Potatoes · 35 / 55

Classic / add fresh black truffle & tartufata (220g)

King Oyster Mushrooms · 45 / 50

Grilled or sautéed (150g)

Gratinated Creamy Polenta · 40

Pecorino, rosemary (150g)

Asparagus · 40

Grilled & topped with Parmigiano Reggiano (180g)

Broccoli · 38

Sautéed with cherry tomatoes (180g)

Baby Spinach · 38

Sautéed with cherry tomatoes (150g)

Green Salad · 30

Fresh lemon juice, olive oil (120g)

Grilled Vegetables · 38

Aubergine, zucchini, kapia peppers, mushrooms, asparagus (200g)

Marinated Peppers Classic/Spicy · 30 / 20

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

Dessert

Daily Selection · 45