



17.4°c sea temp.

SUNDAY

the 25th of February

FROM *the* KITCHEN

BELLY BEETROOT SALMON TARTARE 35.000

beetroot infused & plain,
lemon, pain de campagne

THE SWEETGREEN 17.000

baby spinach, mesclun, wild arugula,
kale, apples & cranberries, grapes,
chevre, misograitte

FRESH LOBSTER & AVOCADO TACOS 49.000

warm flour tortilla,
crunchy slaw-lime



MARKET SALAD 10.000

seasonal greens, avocado,
mustard champagne vinaigrette
+ add your pick from the crates *crate price*

FISH 'N' CHIPS 42.000

beer battered cod, hand cut fries, tarragon pesto

AVOCADO TOAST

with chia seeds, chili flakes
on whole wheat, open-faced 15.000

+ gravlax, dry cured Scottish salmon 22.000

+ Scottish smoked salmon 25.000

*five-grain gluten-free bread available +3.000

BOK CHOY-BROCCOLI BOWL 17.000

stir-fried greens & mushrooms

BROCCOLI & CHEDDAR SOUP 18.000

with salsa verde, no cream

THE "COD WITCH" 26.000

beer-battered cod, magic sauce, in a soft bun,
side of coleslaw

MUSHROOMS ON TOAST 20.000

sauteed mushrooms piled on crusty
sourdough, citrus burst & thyme

FRESH LOBSTER SALAD 70.000

lettuce greens, avocado pears, citrus spark

STEAK STROGANOFF 30.000

open faced sandwich, seared beef tenderloin, oyster
portobello mushrooms in rich mustard sauce

MAC'N'CHEESE 15.000

creamy cheesy fusilli, crispy top
+ add fresh lobster 60.000

BLACK-COD DONBURI 75.000

over black forbidden rice,
iceberg salad & ginger
carrot dressing



SMOKED SALMON BAGEL 22.000

open-faced plain bagel with cream cheese
& scottish smoked salmon

BULGOGI 38.000

marinated beef tenderloin in ginger-soy,
korean style + add fried egg 4.000

KALE CAESAR SALAD BOWL 35.000

Scottish salmon fillet, kale & romaine, parmigiano
reggiano, croutons, yogurt citrus vinaigrette

FROM *the* CRATES

crate price + plating fee

DAILY SELECTION
OF OYSTERS
ON THE HALF SHELL

+ 500 shucking fee per piece



YOUR CHOICE OF SASHIMI + 5.000

served with wasabi & soy sauce

YOUR CHOICE OF SMOKED FISH + 5.000

served with lemon, pain de campagne

SIDE

ASIAN
13.000

FORBIDDEN RICE BOWL

13.000

SWEET

CAKE
10.000

PUDDING

priced daily

DRINKS

WATER

small 4.500

SAN PELLEGRINO

small 7.500

WINE OF THE DAY

priced daily

SAKE OF THE DAY

glass 15.000 bottle 90.000

PROSECCO

glass 15.000 bottle 74.000

BEER 961 Lager 10.000

hitachino hand-crafted Japanese 16.500

POMEGRANATE JUICE 13.000

LEMONGRASS ZINGER 13.000

with apples & ginger

ESPRESSO / TEA 6.000

*PLEASE NOTE FEW PIECES OF SHELL MAY STILL REMAIN

CONSUMING RAW OR UNDERCOOKED SEAFOOD, MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

aishti by the sea, jal el dib / 04 725 781 / theshop@meatthefish.com / #meatthefish / #mtfseaside