



21.3°c sea temp.

SUNDAY

the 20th of May

FROM *the* KITCHEN

BELLY BEETROOT SALMON TARTARE

beetroot infused & plain, lemon,
pain de campagne 35.000

THE SWEETGREEN 17.000

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

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

smashed avocado on whole wheat
with Scottish smoked salmon 25.000 - with gravlax 22.000
*ask for bread choices

FRESH LOBSTER & AVOCADO TACOS

warm flour tortilla, crunchy slaw, lime 50.000

GRILLED CHORIZO SAUSAGE

ON A SOFT ROLL 20.000
sriracha cream - mild or hot

THE "COD WITCH" 26.000

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

BOK CHOY-BROCCOLI BOWL 17.000

stir-fried greens & mushrooms

BLACK & BLUE SALAD 34.000

seared Australian grass-fed beef fillet,
medium rare, arugula, parmigiano reggiano,
ponzu dressing

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

BEEF BULGOGI ON A SOFT BUN 38.000

Korean style beef tenderloin,
with a fried egg +4.000

FRESH LOBSTER SALAD 70.000

lettuce greens, avocado pear, citrus spark

CATCH OF THE DAY *priced daily*

pan seared fillet, with broccoli & mange tout,
lemon & olive oil sauce

BUTCHER'S CUT: YOUR CHOICE OF MEAT

tenderloin or ribeye, cooked to medium rare,
roasted potatoes, horseradish cream, salsa verde
and dijon mustard *priced daily*

FROM *the* CRATES

OYSTERS ON THE HALF SHELL

per piece



YOUR CHOICE OF SASHIMI

served with wasabi & soy sauce

YOUR CHOICE OF SMOKED FISH

served with lemon, pain de campagne

SIDES

ASIAN RICE BOWL 8.000

FORBIDDEN RICE BOWL 10.000

SWEET

CAKE 10.000

PUDDING *priced daily*

DRINKS

WATER

small 4.500

SAN PELLEGRINO

small 6.000

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

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