



25.8°c sea temp.

# TUESDAY

the 27<sup>th</sup> of June

## FROM *the* KITCHEN

### FRESH SALMON TARTARE

lemon, pain de campagne 35.000

### BEEF TACOS 28.000

grass-fed Australian beef tenderloin, sriracha sauce, on a flour tortilla

### THE ROAST 27.000

seared Australian grass-fed beef fillet, medium rare, salsa verde, horseradish cream, arugula, pain de campagne

### AVOCADO TOAST

with chia seeds, chili flakes on whole wheat, open-faced  
+ gravlax, dry cured Scottish salmon 21.000  
+ Scottish smoked salmon 27.000  
\* five-grain gluten-free bread available +3.000

### FRESH CATCH OF THE DAY *crate price + 30.000*

pan-seared fish fillet, charred mange-tout & broccoli florets, tarragon pesto

### SMOKED FISH OF THE DAY: SWORDFISH

lemon, pain de campagne 16.000

### IKURADON 60.000

ikura & salmon sashimi over japanese rice, avocado, cucumber, crispy salmon skin crackling, ponzu dressing

### SCALLOP CRUDO & ROE 45.000

thin slices of raw scallops, yuzu vinaigrette

### MERGUEZ-DOGS 14.000

French merguez, soft roll, "no name" sauce

### FRESH CLAW CRABMEAT SALAD\*

tarragon-yuzu vinaigrette 66.000

### AVOCADO TOAST WITH FRESH CRABMEAT\*

on pain de campagne, open-faced 43.000

### MARKET SALAD 10.000

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



### BLACK & BLUE SALAD 34.000

seared Australian grass-fed beef fillet, medium rare, arugula, parmigiano reggiano, lemon & olive oil dressing

## FROM *the* CRATES

*crate price + plating fee*

### OYSTERS ON THE HALF SHELL

+ 500 shucking fee per piece  
Fine de Claire #3 3.000/pc  
Utah #2 6.000/pc  
Gillardeau #3 6.000/pc

### 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

ROASTED POTATOES 6.000

ASIAN *or* FORBIDDEN RICE BOWL 11.000

CHARRED MANGETOUT & BROCCOLI 14.000

## SWEET

CAKE 10.000 PUDDING 10.000

## DRINKS

### WATER

small 4.500

### SAN PELLEGRINO

small 7.500

### WINE OF THE DAY

glass 13.000 bottle 79.000

### SAKE OF THE DAY

glass 12.000

### PROSECCO

glass 12.000 bottle 74.000

### BEER Colonel 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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