



28.4 c sea temp.

# THURSDAY

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

## FROM *the* KITCHEN

### FRESH SALMON TARTARE

lemon, pain de campagne 35.000

### TURKEY, BRIE & AVOCADO SANDWICH

roasted turkey breast, brie, avocado, arugula, basil pesto mayo, pain de campagne 29.000

### 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

### KALE CAESAR SALAD BOWL 32.000

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

### MARKET SALAD 10.000

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

### MATCHA-GREEN-TEA NOODLES & STICKY PRAWN DONBURI 46.000

with napa cabbage, salmon  
skin crackling, tom yum  
peanut vinaigrette



### MAINE-STYLE LOBSTER ROLL 36.000

on a split-top soft bun with marie-rose dressing

### FRESH LOBSTER SALAD 70.000

lettuce greens, avocado pear, citrus spark

### BLACK & BLUE SALAD 34.000

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

### BEEF TACOS 28.000

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

### FRESH CATCH OF THE DAY

meat or fish crate price + 30.000

### SMOKED FISH OF THE DAY: SWORDFISH

lemon, pain de campagne 16.000

## 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

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 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

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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