



27.9°c sea temp.

# FRIDAY

the 22<sup>nd</sup> of September

## FROM *the* KITCHEN

### FRESH SALMON TARTARE

lemon, pain de campagne 35.000

### AVOCADO TOAST WITH FRESH CRABMEAT

on pain de campagne, open-faced 43.000

### TUNA SANDWICH 29.000

Ortiz yellowtail tuna in olive oil,  
olive tapenade, organic boiled egg,  
romaine lettuce, 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

### MARKET SALAD 10.000

seasonal greens, avocado,

mustard champagne vinaigrette

+ add your pick from the crates crate price

### THE "COD WITCH" 30.000

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

### SALMON KALE SOBA DONBURI 34.000

panko-crusted Scottish salmon fillet,  
soba noodles, kale, ginger-soy vinaigrette

### BEEF CARNITAS TACOS 28.000

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



### BLACK & BLUE SALAD

seared Australian grass-fed beef fillet,  
medium rare, arugula, parmigiano reggiano,  
lemon & olive oil dressing 34.000

### CUMBERLAND SOFT ROLL

on a soft roll, sriracha mayo 25.000

### FRESH CLAW CRABMEAT SALAD

tarragon-yuzu vinaigrette 66.000

### FRESH CATCH OF THE DAY

Pan seared, with broccoli & mange tout,  
lemon & olive oil sauce crate price + 30.000

### SMOKED FISH OF THE DAY: TUNA

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 Colonel 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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