



22.6°c sea temp.

SUNDAY

the 19th of November

FROM *the* KITCHEN

SERVED ALL DAY

THE SWEETGREEN 17.000

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

BELLY BEETROOT

SALMON TARTARE 35.000

beetroot infused & plain, lemon, pain de campagne

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

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

BRUNCH

SERVED FROM 11.00 AM TO 4:00 PM

MUSHROOMS ON TOAST 20.000

sauteed mushrooms piled on crusty sourdough, Citrus burst & thyme

STEAK STROGANOFF 30.000

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

GRILLED CUMBERLAND

SAUSAGE ON A SOFT ROLL 21.000

BULGOGI 38.000

marinated beef tenderloin in ginger-soy, Korean style + ADD fried egg 4.000

FISH'N'CHIPS 42.000

beer battered cod, hand cut fries, tarragon pesto

BLACK-COD DONBURI 75.000

over black forbidden rice, iceberg salad & ginger carrot dressing



FRESH LOBSTER SALAD 70.000

lettuce greens, avocado pear, citrus spark

KALE CAESAR SALAD BOWL 22.000

kale & romaine, parmigiano reggiano, croutons, yogurt citrus vinaigrette +Scottish salmon fillet 32.000

CATCH OF THE DAY

FROM THE CRATES *priced daily*

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

BUTCHER'S CUT

YOUR CHOICE OF MEAT *priced daily*

with roasted potatoes, horseradish cream, salsa verde and mustard

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

11.000

FORBIDDEN RICE BOWL

11.000

SWEET

CAKE

10.000

PUDDING

priced daily

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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