

MEAT THE FISH

at the beach

Raw

your choice from the crates

OYSTER crate price
with shallots & sherry vinegar

TOSTADOS CEVICHE \$4
lemon, olive oil, oregano, sumac, maldon,
citrus, Aleppo pepper, fried taco
+ your choice of raw or smoked fish crate price

FISH TARTARE crate price
yuzu soya marination, parsley,
lemon zest, chives, sourdough toast

POKE BOWL \$25
sashimi, poke sauce, avocado, cucumber, edamame,
green onions, sesame, Asian rice, furikake,
red cabbage, radish

Salads

MARKET SALAD \$8.5 (vegan)
seasonal greens, avocado, mustard soy vinaigrette
+ sashimi crate price
+ Ortiz tuna retail price

MS. TACO BELLE \$15.5
shredded lettuce, grilled corn, black beans,
avocado mash, avocado slices, crispy tortilla chips
with avo lime vinaigrette
+ grilled free range chicken strips \$8.5
+ crumbled chorizo sausage \$10.5

BUTTER LETTUCE \$25
butter lettuce, smoked almonds, red endive,
parmigiano reggiano, citrus vinaigrette

GREEK ZUCCHINI \$25
yellow & green zucchini zoodles, mint, parsley,
pistachio, olives, greek feta, tomato, cucumber,
sourdough sesame crackers, xeres dressing

KALE CAESAR \$15.5
kale & romaine, parmigiano reggiano, croutons,
nori, crispy salmon skin, yoghurt citrus vinaigrette
+ organic salmon fillet
+ wild Alaskan sockeye fillet

WATERMELON FETA \$19.5 **NEW**
watermelon cubes, Greek feta, cucumber, arugula,
radish, bird eye chili, extra virgin olive oil,
balsamic glaze, maldon salt

SEA GREEN SALAD \$22 (vegan) **NEW**
seaweed, black quinoa, red cabbage, Chinese cabbage,
radish, carrots, green onion, tofu, black sesame,
chili flakes, orange segments, ginger carrot dressing

TOMATO CAPRI \$18 **NEW**
colored cherry tomatoes, basil, minted croutons,
shallot vinaigrette & extra virgin olive oil
+ burrata \$10

To share

GUACAMOLE \$9
with crispy tortilla bread

TARAMA IKURA \$18
homemade smoked cod roe dip, topped with ikura,
with sourdough toast, served with lemon

HUMMUS ROMESCUS \$12
homemade romesco sauce, hummus paste,
sourdough toast

WHIPPED FETA \$13
whipped feta with cream chese, honey, chili,
chives, pistachio, sourdough toast

CHARRED EGGPLANT \$9
smokey grilled eggplant finely chopped
with grilled turmeric eggplant, Aleppo pepper,
sumac, sesame seeds, with sourdough toast

BIZRI \$12
golden crispy sardines with ponzu tahini, lemon

CORN CURLS \$12 **IT'S BACK!**
crispy corn ribs with magic wasabi sauce, coriander, lime

CALAMARI FRITTERS \$26
lightly battered crispy calamari,
preserved lemon mayo, lemon

FISH STICKS \$22
homemade seabream fish fingers,
homemade romesco sauce, lemon

SALMON TACOS WITH PAPAYA MOJO \$27 **NEW**
organic salmon fillet, papaya, avocado, shallots,
crispy corn kernel, bird eye chili, cilantro,
Japanese mayo & lime juice

BLACK BAO \$33
black bao, coconut crispy king prawns, kewpie mayo,
Thai salty sweet & sour sauce, mint, radish

BEEF CARNITAS TACO \$27
grass-fed Australian beef tenderloin, radish,
crispy ginger carrots, rocca, sriracha sauce,
served on a flour tortilla or romaine lettuce

LOBSTER ROLL \$55
marinated lobster meat on a split-top soft
bun with marie-rose dressing
+ caviar crate price

KATSU SANDO \$22
crispy organic free range chicken breast,
brown magic sauce, white bread,
coleslaw on the side

Specials

SAUSAGE OF THE DAY

BOARDWALK \$11 NEW

angus beef hot dog, mayo mustard & ketchup

BUTTER BURGER \$13 NEW

skirt's butter burger, beef patty, butter & cheddar

SWAG BURGER \$34

chuck patty, double cheddar cheese, crispy onion, dijonnaise, sriracha, burger bun, butter lettuce

BYE BYE MCDO \$37 NEW

crispy breaded seabass, American cheddar, tartar sauce, and dill pickles in three mini sliders

BLACK PAELLA (for 2) \$58.5

squid ink paella, chorizo black tiger prawns, calamari & pimenton doux paprika, lemon

Sandwiches

AVOCADO TOAST \$8.5 (vegan)

smashed avocado on whole wheat toast with evoo, chia seeds & chili flakes
+ smoked salmon crate price
+ crabmeat crate price

CALIFORNICATION \$15.5 NEW

roasted beets, avocado, eggs, lettuce, hummus spread on sourdough toast

THE ORTIZ \$27

Ortiz white tuna in olive oil, olive tapenade, organic boiled egg, romaine lettuce, sourdough toast

TURKEY BRIE & AVOCADO \$27

roasted turkey breast, brie, avocado, arugula, basil pesto mayo, sourdough toast

ANNA MANCHEGO \$21

aged manchego, sun blushed tomatoes, crispy capers, mayo mustard, sourdough toast

FETA & TOMATO TOAST \$16

summer tomatoes with smashed feta cheese, on whole wheat toast, mayo mustard, open-faced

SMOKED SALMON BAGEL \$20

open-faced plain bagel with cream cheese, chives, lemon segments & Scottish smoked salmon

Bowls

GRAIN BOWL & GOJI BERRIES \$14.5 (vegan)

siyez, farro, black quinoa, edamame, adzuki beans, goji berries, with miso vinaigrette

RED PENNE \$16

roasted tomato sauce, cherry tomatoes, basil, parmesan, penne

SALMON KALE SOBA \$35

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

FISH & RICE \$37

Levantine rice cooked in a fish broth with spices, seabass fillet, crispy leeks, almonds, cranberries, with almond tahini sauce

Sides

FRENCH FRIES \$6.5

hand cut fries, bloody mary ketchup

SMASHED POTATOES \$10

homemade smashed crispy potatoes, Japanese mayo

ASIAN RICE BOWL \$6.5

with furikake

FORBIDDEN RICE BOWL \$9.5

miso butter & furikake

MUSHROOMS \$13 (vegan)

mushroom mix medley sautéed with soya & French thyme, lemon

BOKCHOY BROCCOLI BOWL \$17 (vegan)

stir fried bokchoy, Chinese cabbage, mushroom mix, broccoli, with ginger garlic & soy sauce

Drinks

WATER \$2.5

SOFT DRINK \$3.5

PERRIER \$4

MOJU SHOT \$6

ORANGE JUICE \$6

POMEGRANATE JUICE \$10.5

LEMONGRASS ZINGER \$16

ESPRESSO \$3.5

TEA \$3

ALL PRICES ARE VAT INCLUSIVE

CONSUMING RAW OR UNDERCOOKED SEAFOOD, MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE A MEDICAL CONDITION