

## APPETIZERS

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Tuna bruschetta	165
Artichoke carpaccio with truffle dressing	254
Crispy fried zucchini and eggplant with yogurt sauce	125
Bruschetta with crab meat	392
Shrimp popcorn with japanese mayonnaise	285
Crabcake with japanese mayonnaise	475
Baby-squid stuffed risotto and zucchini	670
Fritto misto with squid, shrimps, baby-octopus, green onion and zucchini	295
Mussels with wine sauce and crispy baguette	275

## SALADS

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Green salad with zucchini, avocado, lettuce leaves and radish	178
Mozzarella burrata with cherry tomatoes	256
Niçoise salad with tuna	256
Seafood salad	588
Salad with octopus, potatoes and smoked cherry tomatoes	478
Crab salad	548

## SEAFOOD PLATEAU

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Small plateau of seafood (shrimps, bulots, crab phalanges, salmon and tuna sashimi, 3 Fine de Claire oysters №2, 3 Gillardeau oysters №2)	2 390
Big plateau of seafood (shrimps, bulots, crab phalanges, 3 Fine de Claire oysters №2, 3 Gillardeau oysters №2, 3 White Pearl oysters №2, tuna sashimi, salmon sashimi, scallop sashimi)	4 980

## CAVIAR BAR

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Chum salmon caviar	425
Pink salmon caviar	455
Sturgeon caviar	2350
Starry sturgeon caviar	2350
Beluga caviar	2650

## RAW BAR

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Sea bass ceviche	285
Piquant ceviche with dorado	288
Salmon poke with Japanese mayonnaise	298
Tuna poke with avocado	298
Gamba Roja carpaccio	1035
Tuna tartar with guacamole	326
Carpaccio of salmon with salad of avocado and cherry tomatoes	265
Tuna tataki with tonnato sauce	275
Sashimi set with salmon, tuna, scallop and Gamba Roja shrimp	678
Scampi sashimi	345
Tuna sashimi	175
Salmon sashimi	173
Gamba Roja shrimp sashimi	245
Scallop sashimi	215

*Please inform your server if you have any food allergies or special dietary restrictions*

## SOUPS

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Traditional Marsel bouillabaisse for a company from two to four guests	1395
Sea bass soup with garlic croutons	192
Lobster bisque	175
Vegetable minestrone	128

## PASTA AND RISOTTO

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Risotto with smoked cherry tomatoes with rosemary and thyme	175
Risotto with cuttlefish ink and tiger shrimp tartar	265
Linguine with clams	389
Pasta with red king crab meat	585
Pappardelle with Bolognese sauce of tuna and bottarga	328

## MAIN DISHES

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Salmon with clams and spaghetti with zucchini	398
Yellow Fin tuna with lemon risotto	387
Halibut with zucchini	472
Sicilian octopus stewed in tomato sauce	755
Seafood saute – tiger shrimps tails, baby-octopus, cuttlefish, squid in cream sauce	890

## SHRIMPS / LOBSTERS / CRABS

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Grilled platter from the chief CATCH – brown crab, lobster, tiger shrimps, scampi, pink shrimp	4 990
Grilled tiger shrimps	435*
Grilled or raw Carabinero shrimps	785*
Grilled or raw Carabinero shrimps XXL	885*
Grilled scampi	345*
Grilled lobster with melted butter	2 980
Catalan style lobster	2 980
Red king crab (from the whole crab we cook three specialties – crab salad, crab pasta and grilled phalanges)	3 900**
Crab phalanges with three sauces – melted butter, homemade mayonnaise with wasabi and Asian sauce	2 380
Baked crab phalanges with parmesan cheese and onion	2 250
Pepper crab with red king crab phalanges	2 380
Pepper crab Turto	895
Soft-shell crab with asian sause	625
Burger with soft-shell crab	296

\* Price per 100 g

\*\* Price per 1 kg of raw crab

## FRESH FISH AND SEAFOOD

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Every Tuesday and Friday fresh fish is coming to us. For You, we will cook it on a grill, in salt, on steam or bake in the oven. All fish is served with mashed potatoes and tomato sauce, capers and Taji olives. You can ask your waiter for fish weights. Prices are indicated for 100 grams of raw fish.

Turbot	294*
Sole	294*
Saint Pierre	254*
Pink Bream	345*
Mullus	174*
Dorado	128*
Sea bass	395*
Baby-squid	215*
Scallop	425*
Cuttlefish	325*
Octopus	535*

## MEAT

Grilled ribeye steak	345**
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## GARNISHES

French fries with pecorino	75
Mashed potatoes	87
Venere rice	112
Grilled vegetables (broccoli, cherry tomatoes, zucchini and pok-choy cabbage)	154

## DESSERTS

Champagne tiramisu	298
Pistachio semifredo	265
Cheesecake with berries	215
Mango soup with strawberries and passion fruit sorbet	224
Chocolate cake with caramel sauce	215

\* Price per 100 g of raw fish

\*\* Price per 100 g