

# FISH AT MEAT

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## COLD APPETIZERS

### BREADS & SPREADS

*House-Made Tomato Spread, Marinated Olives,  
Cream of Garlic, House Mustard, Pickled  
Vegetables \$18*

### TARTARE

*Market Fish, Tomato Consommé, Roasted  
Pepper Bruschetta \$25*

### TOMATO SALAD

*Fresh Oregano, Soft Boiled Egg, Spring Onions,  
Roasted Tomato & More \$25*

### GREEN SALAD

*Selected Leaves, Belgian Endives  
Radish, Citrus Vinaigrette \$23*

## HOT APPETIZERS

### CABBAGE ROLLS

*Rice, Sour Herbal Stew \$23*

### PAPPARDELLE

*Market Fish, Provençale Tomato Sauce \$30*

### TUNA

*Pan Seared, Fennel Dust & Puree,  
Tabouli \$30*

### CAULIFLOWER

*Smoked Eggplant, Pan Frittata, Pomegranate,  
Tahini, Date Honey \$20*

## MAIN COURSE

### CHILEAN SEA BASS

*Pan Seared, Artichoke Barigoule,  
Cauliflower Purée \$50*

### FISH & CHIPS

*Tempura Battered Market Fish,  
Fennel Horseradish Aioli,  
Artichoke Shavings \$43*

### GNOCCHI

*Sunchoke Purée, Charred Tomatoes,  
Roasted Cauliflower \$34*