

Seafood menu

3/5 course dinner

Price for head based on personalised options
menu minimum 2person

Sample menu

Homemade dry tomato focaccia
Homemade Bread and butter
Homemade Pickles

1st COURSE

Boquerones en vinagre
Crispy codfish balls preserved lemon peas sauce
Popcorn monkish cheek preserved lemon mayonnaise

2nd COURSE

Sea bass carpaccio lemon vinaigrette pomegranate pickles onion
Tuna tataki green yogurt spicy sauce
Tuna tartare avocado passion fruit coulis
Beetroot cured salmon lime vinaigrette pickles tomato
Mussels and fries
Mussels clams white wine sauce

3rd COURSE

Italian style Cacciucco fish stew
Black ink tagliolino courgette mint confit garlic baby squid
Black ink tagliolino mussels cream n'duja
Black ink tagliolino cod wild garlic pesto (season)

4th COURSE

Pan fried monkfish green peas puree preserved lemon sauce
Sea-bass mussels white wine curry
Poached cod lemon beurre blanc spinach
Braised Octopus nduja cannellini cream croutons

5th COURSE

Roasted pineapple coconut mousse lime passion fruit
Panna cotta pistacchio crumble blood orange
White chocolate raspberry tart

dinner will be a selection of dishes, based on your preference, budget, number of courses. Price per person, upon the option.
Will be possible to have different selection for a party larger then 6 (minimum 2guest for selection)