

# FISH HOUSE

**English**

# APPETISERS

**Beluga Caviar** 850/1350
*Blini, butter, sour cream 50g/100g*

**For the Table** 22 pp
*Freshly baked focaccia, bread, truffle cream cheese, olives 150g*

**Sea Bass Carpaccio** 83
*Fresh lime juice, coriander, ginger, olive oil 110g*

**Sea Bream Carpaccio** 83
*Chives, fresh lemon juice, cherry tomatoes, leek 130g*

**Black Truffle Sea Bass Carpaccio** 135
*Olive oil, fresh lemon juice, fresh black truffle 130g*
**Subject to availability*

**Sea Bass Ceviche** 77
*Fresh lime, lemon & orange juice, sweet potato, red onion, coriander 150g*

**Shrimp Ceviche** 83
*Fresh lime, lemon & orange juice, sweet potato, red onion, coriander 150g**

**Bluefin Tuna Tartare** 120
*Avocado, fresh lemon juice, soy sauce, ginger 145g**

**Salmon Tartare** 72
*Avocado, fresh lemon juice, soy sauce, sesame seeds, olive oil 145g*

**Sea Bass Tartare** 83
*Chives, fresh lemon juice, tomato concasse, lime zest, olive oil 145g*

**House-Smoked Salmon** 78
*Apple, cream, potatoes, eggs, ginger 180g**

# APPETISERS

**Salmon Sashimi** 72
*Soy sauce reduction, ginger, lime, sesame, chives 110g*

**Bluefin Tuna Sashimi** 120
*Soy sauce reduction, ginger, lime, sesame, chives 110g**

**Dentex Tartare with Truffles** 127
*Basil, fresh lemon & orange juice, olive oil, fresh black truffle 130g*
**Subject to availability*

**Beef Carpaccio** 99/127
*Black Angus beef fillet, rocket salad, parmigiano reggiano, sun-dried tomatoes, horseradish, capers, sour cream, potato chips / add fresh black truffle 150g**
**Subject to availability*

**Octopus Salad** 95
*Red onions, rocket salad, cherry tomatoes, capers 190g**

**Josper Grilled St. Jacques** 52 pp
*St. Jacques scallop, garlic, white wine, butter 60g**

**Gratinated St. Jacques** 48 pp
*St. Jacques scallop, panko, butter, white wine 80g**

**St. Jacques with Fresh Black Truffle** 70 pp
*St. Jacques scallop, butter, Parmigiano Reggiano 60g**

# FROM THE SEA

***- All prices per 100g raw -***

**Wild-Caught Fish** 43
*Salt-crust, grilled, fried, or baked*

**Alaskan King Crab** 125
*Grilled, Josper, or in pasta**

**Langoustines** 60
*Grilled or in pasta**

**Sicilian Red Shrimp** 90
*Crudo, tartare or carpaccio**

**Jumbo Shrimp** 50
*Grilled or pan-fried**

**Lobster** 60
*Grilled, crudo, or in pasta*

**Carabineros** 100
*Grilled, crudo or carpaccio**

**Gillardeau No.2 Oysters** 42 per piece
**Limited availability: Thursday - Sunday*

## PASTA AND RISOTTO

**Seafood Linguini** 86
*Calamari, octopus, mussels, shrimp, san marzano, basil 280g**

**Linguini with Langoustines and Fresh Black Truffle** 130
*Butter, Parmigiano Reggiano, tartufata, shrimp stock 280g**
**Subject to availability*

**Paccheri with Shrimp and Cherry Tomatoes** 99
*White wine, garlic, butter, Parmigiano Reggiano 280g**

**Salsiccia Rigatoni with Fresh Black Truffle** 105
*Salsiccia pork tomato ragu, truffle cream, pecorino, fresh black truffle 280g**
**Subject to availability*

**Risotto alla Crema di Scampi** 126
*Langoustines, cream, San Marzano, Parmigiano Reggiano, basil 400g**

**Seafood Risotto** 99
*Calamari, octopus, mussels, shrimp, San Marzano, Parmigiano Reggiano, basil, lemon zest 400g**

**Beef Risotto with King Oyster Mushrooms** 115
*Uruguayan Black Angus Beef tenderloin, King Oyster mushrooms, Parmigiano Reggiano, butter 400g**

## MAIN COURSE

**Grilled Calamari** 79
*Parmigiano Reggiano, creamy polenta 250g*

**Crispy Calamari** 79
*Pepper flour, tartar sauce 190g**

**Grilled Octopus** 145
*Baby potatoes, zucchini, rocket salad, chimichurri 350g**

**Grilled Shrimp** 79
*Cherry tomato salsa, lemon, basil 200g**

**Pan-Fried Shrimp** 83
*White wine, garlic, butter, cherry tomatoes, basil 250g**

**A.O.P. Shrimp** 80
*Garlic, olive oil, hot peppers, parsley 250g**

**Josper Grilled Rib Eye** 66 / 100g
*USDA Prime Black Angus beef, marinated kapia pepper, chimichurri**

**Josper Beef Tenderloin** 195
*Black Angus Uruguay roasted in Josper oven with green peppercorn or gorgonzola sauce 250g**

## TO SHARE

**Brodetto** 410
*Langoustines, calamari, shrimp, octopus, mussels, cuttlefish, sea bass, served with gratinated pecorino polenta 800g**

**Buzara with Shrimp** 175
*Ginger, lime, lemon grass, white wine, cream, garlic 460g**

**Octopus Peka** 60 / 100g
*Traditional Croatian octopus dish roasted in Josper, served with FH chips**
**Pre-order 24h*

## SOUP

**Fish and Seafood Soup** 105

*Made with house-made broths, mussels, calamari, octopus, shrimp, fish 450ml**
**Served daily until 17:00*

## SIDES

**Fish House Chips** 49/59
*Salted or parsley & garlic / add parmigiano reggiano 180g*

**Baby Potatoes** 44
*Baked and topped with parmigiano reggiano 220g*

**Mashed Potatoes** 39/59
*Classic / add fresh black truffle & tartufata 220g*

**King Oyster Mushrooms** 49/55
*Grilled or sautéed 150g*

**Gratinated Creamy Polenta** 45
*Pecorino, rosemary 150g*

**Asparagus** 45
*Grilled & topped with Parmigiano Reggiano 180g*

**Broccoli** 45
*Sautéed with cherry tomatoes 180g*

**Baby Spinach** 45
*Sautéed with cherry tomatoes 150g*

**Grilled Vegetables** 45
*Aubergine, zucchini, kapia peppers, mushroom, asparagus 200g*

**Green Salad** 35
*Fresh lemon juice, olive oil 120g*

**Marinated Peppers Classic/Spicy** 35/25
*Garlic, parsley, red wine vinegar 130g/50g*

## DESSERT

**Daily Selection** 49

** Some dishes contain frozen or thawed ingredients.*
*Our products may contain allergens: gluten, crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame, sulphites, lupin, molluscs (EU Reg. 1169/2011).*

# BAR

## Soft Drinks

| | |
|---|---|
| Acqua Panna 750ml | 35 |
| San Pellegrino 750ml | 35 |
| A. Carpatica Still 750ml | 25 |
| A. Carpatica Sparkling 750ml | 25 |
| A. Carpatica Forte 750ml | 25 |
| Coca-Cola 250ml | 20 |
| Coke Zero 250ml | 20 |
| Fanta 250ml | 20 |
| Sprite 250ml | 20 |
| Fever Tree Tonic 200ml | 25 |
| S. Pellegrino Tonic 330ml | 25 |
| S. Pellegrino Aranciata 330ml | 25 |

## Coffee

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|---|---|
| Espresso | 20 |
| Double Espresso | 35 |
| Flat White | 35 |
| Affogato | 35 |
| Selection of Tea | 30 |
| Espresso Decaffeinato | 20 |
| Espresso Macchiato | 25 |
| Cappuccino | 27 |
| Café Latte | 28 |

## Fresh

| | |
|---|---|
| Orange Juice 250ml | 35 |
| Grapefruit Juice 250ml | 35 |
| Lemonade 250ml | 35 |

## Beer

| | |
|---|---|
| Ursus 330ml | 30 |
| Peroni 330ml | 30 |
| Corona 330ml | 35 |
| Heineken 0.0% 330ml | 30 |

## Gin

| | |
|---|---|
| Hendricks | 45 |
| Tanqueray No. 10 | 45 |
| Ki No Bi | 60 |
| Monkey 47 | 50 |
| Gin Mare | 50 |
| Roku | 40 |

## Vermouth

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|---|---|
| Martini Bianco | 25 |
| Martini Rosso | 25 |

## Grappa

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|---|---|
| Banfi Grappa di Brunello | 35 |
| Nardelli Grappa di Moscato | 35 |

## Liqueur

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|---|---|
| Casa d'Emilia Limoncello | 35 |
| Disaronno | 35 |
| Baileys Irish Cream | 35 |

## Bitter

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|---|---|
| Campari | 40 |

## Vodka

| | |
|---|---|
| Grey Goose | 45 |
| Beluga Noble | 45 |
| Belvedere B10 | 130 |
| Ketel One | 36 |
| Beluga Gold | 100 |

## Agave

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|---|---|
| Adicción Reposado | 150 |
| Don Julio 1942 | 200 |
| Adicción Mezcal | 150 |
| Adicción Añejo | 190 |
| Don Julio Reposado | 50 |

## Rum

| | |
|---|---|
| Zacapa 23YO | 60 |
| Zacapa Centenario XO | 120 |

## Cognac

| | |
|---|---|
| Hennessy VSOP | 60 |
| Hennessy XO | 170 |
| Martell XO | 140 |

## Digestif

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|---|---|
| Averna Amaro | 35 |
| Branca Menta | 35 |
| Amaro Montenegro | 35 |
| Jägermeister | 35 |
| Fernet Branca | 35 |
| Ramazotti Amaro | 35 |
| Lucano Amaro | 35 |

## Whisky

*Blended Scotch – Highland*

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|---|---|
| Chivas Regal 18YO | 70 |
| Chivas Regal Royal Salute 21YO | 110 |

*Single Malt Scotch – Highland*

| | |
|---|---|
| J. Walker Black Label | 45 |
| J. Walker Blue Label | 170 |
| Glenmorangie 18yo Extremely Rare | 140 |

*Single Malt Scotch – Speyside*

| | |
|---|---|
| Glenfiddich 18yo | 90 |
| Glenfiddich 21yo Gran Reserve | 160 |
| Macallan 15yo Double Cask | 110 |
| Glenfiddich 23yo Grand Cru | 230 |
| The Balvenie 14yo Caribbean Cask | 90 |
| The Balvenie 16yo | 190 |

*Single Malt Scotch – Islay*

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|---|---|
| Lagavulin 16yo | 80 |

*Japanese Single Malt*

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|---|---|
| Fuji | 60 |
| Yamazaki 12yo | 195 |

**All spirits are served at 40ml. / Toate spirtoasele sunt servite la 40ml.*

## Cocktails

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|---|---|
| Espresso Martini | 60 |
| *Ketel One, Espresso & Kahlua* | |
| Dry Martini | 60 |
| *Monkey 47 & Dry Martini* | |
| Negroni | 60 |
| *Tanqueray No. 10, Campari & Martini Rosso* | |
| Aperol Spritz | 50 |
| *Aperol & Prosecco* | |
| Hugo | 50 |
| *Elderflower syrup & Prosecco* | |

## Champagne Cocktails

*Made with Louis Roederer Premier Brut*

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|---|---|
| Kir Royale | 150 |
| Bellini | 150 |
| Mimosa | 150 |

# NUTRITIONAL MENU

