

Tartarun

MENU

GILLARDEAU OYSTERS

served with lime

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| price per oyster | 4.9 |
| 3 oysters | 13.3 |
| 6 oysters | 23.5 |
| 12 oysters | 47.9 |

TARTARUN`S FISH SNACKS

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| gillardeau oyster, avruga, miso & lime | 4.9 |
| swordfish tataki, cucumber, home-made garum & verjus | 4.9 |
| pressed fish terrine, oyster mayo | 4.9 |
| tartarun`s mini `tom yam` fish burger | 4.9 |
| `crostina` sourdough rosemary focaccia, anchovy, tomato & parmesan | 4.9 |
| buttermilk fried fish, `buffalo` sauce | 4.9 |

FISH CHARCUTERIE

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| dry-cured fish hams & cold smoked dry aged fish, seaweed butter | 11.9 |
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STARTERS

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| prawn carpaccio, fleur de sel, micro leaves, lemon & `evoo` dressing | 13.9 |
| octopus & `lardo`, lacto-kohlrabi slaw, ponzu & ink puree | 13.9 |
| calamari `fritti`, seaweed salt, pickled shallots, `sauce ravigote` | 12.9 |
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| `aljotta` authentic Maltese fish broth | 8.5 |
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| black ravioli of crustacean & chorizo sausage, `vin jaune` sauce | 13.5 |
| pappardelle `di campofilone`, guanciale, mussels & `vongole` clams | 14.5 |
| risotto, prawns, `comme`, smoked squash & black autumn truffles | 14.9 |
| tagliatelle `al ragu`, (<i>beef short rib, pork shoulder & pancetta</i>), pecorino | 14.5 |
| linguine `astice`, lobster bisque sauce | 24.9 |

MAIN DISHES

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| bass, grilled bok choy, mussel puree & seaweed `nantais` | 25.9 |
| `gurbell` grey-meagre, charred miso cabbage, caper beurre noisette | 27.5 |
| chicken supreme, café du paris, prosciutto & parmesan, 10yr balsamic | 23.5 |
| `USDA` angus beef sirloin, cauliflower, mushroom `bourguignon` | 29.0 |

In case of mild allergies or intolerance please advice our maître d'

OUR FISH SELECTION DISPLAY

ask our 'maître d' for our selection of line caught local fish from the display MP
roasted served whole or cleaned table side, caper puree, tomato & pickled raisins
`al sale` cleaned table side
braised `aquapazza` sauce & confit tomato

ACCOMPANIMENTS

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| inhouse kimchi & kohlrabi slaw | 2.5 |
| caper beurre noisette | 2.5 |
| avruga & chive `nantais` | 3.9 |

SHELLFISH

live lobster from the tank baked with a butter of your choice: 11.90 per 100grms
garlic, ginger, lime & chervil butter
truffle butter, chives & mushroom
nduja butter

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| sautéed black mussels & vongole `verace` in saffron mariniere | 23.9 |
| local prawns `rossi` | 11.59per 100grms |
| local langoustine | 11.59per 100grms |