



Champagne Savart l'Ouverture *glass 125ml* 16

MENU

GILLARDEAU OYSTERS

served with lime

price per oyster	4.9
3 oysters	13.3
6 oysters	25.5
12 oysters	47.9

TARTARUN'S FISH SNACKS

each snack come in two pieces

`crostina` sourdough focaccia, anchovy, tomato & parmesan	8.9
seared tuna, preserved cucumber gherkin gel, garum & verjus	8.9
tartarun`s mini curried fish burger, `tom yum` mayo & pickles	8.9
buttermilk fried fish, `buffalo` sauce	8.9

FISH CHARCUTERIE

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

prawn carpaccio, fleur de sel, micro leaves, lemon & `evoo` dressing	13.9
octopus & `lardo`, capers, preserved green tomato, ink vinaigrette	13.9
cured salmon, beetroot, wasabi & a green apple dressing	13.9
crispy calamari, pickled shallots, sauce ravigote	12.9
'aljotta' authentic Maltese fish broth	8.5
prawn & chorizo sausage ravioli, foie gras `beurre blanc`	14.5
pappardelle guanciale, mussels & clams, truffle butter	14.5
cuttle fish & langustine risotto, `vialone nano al nero`	14.5
tagliatelle `al ragu`, (<i>beef short rib, pork shoulder & pancetta</i>), parmigiano	14.5
linguine `astice`, lobster bisque sauce	24.9

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



MAIN DISHES

sustainable farmed seabass, white prawn & `bacon dashi, bok choy, fish bone oil	25.9
roasted chicken, hispi cabbage prosciutto & parmigiano, black garlic jus	23.5
`USDA` sirloin, parsnip, guanciale, confit mushrooms & shallots, morel sauce	29.0

OUR FISH SELECTION DISPLAY

a 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	

add an accompaniment to your fish

inhouse kimchi & kohlrabi slaw	2.5
caper beurre noisette	2.5
fish roe & chive sauce	2.5

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	
vongole `verace` & mussels cooked with lemon grass, saffron & herbs	25.9
local prawns `rossi`	11.59per 100grms
local langoustine	11.59per 100grms

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