



Champagne *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*

cured salmon, beetroot & horseradish, 10yo balsamic	8.9
toasted sourdough focaccia, anchovy, tomato & parmesan	8.9
seared swordfish, cucumber relish, garum & ginger oil	8.9
tartarun`s mini curried fish burger, `tom yum` mayo & pickles	8.9
buttermilk fried fish, `buffalo` sauce	8.9

## STARTERS

prawn carpaccio, fleur de sel, micro leaves, lemon & `evoo` dressing	13.9
octopus & `lardo`, capers, green tomato jam, black garlic & ink sauce	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 ‘al nero’ cuttle fish & langustine	14.5
tagliatelle, guanciale, rossi & white shrimps, tomato basil	14.5
risotto, `vialone nano, pulled short rib & pork jowl `ragu` aged parmesan	14.5

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



### MAIN DISHES

sustainable farmed seabass, prawn, lime buerre blanc	25.9
roasted chicken, hispi cabbage, prosciutto & parmigiano, black garlic jus	23.9
`USDA` sirloin, parsnip, fricassee of mushroom & guanciale, morel sauce	29.0

### OUR FISH SELECTION DISPLAY

a selection of line caught local fish from the display	MP
<i>add an accompaniment to your fish</i>	
inhouse kimchi & kohlrabi slaw	2.5
caper beurre noisette	2.5
beetroot ketchup	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	
nduja butter	
mussels, verace clams, shallots, salsaverde	25.9
local prawns `rossi`	11.59per 100grms
local langoustine	11.59per 100grms

THIS IS A SAMPLE MENU UPLOADED ON OUR WEBSITE.  
DUE TO AVAILABILITY WE MIGHT HAVE CHANGES ON THE DAY OF YOUR VISIT

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