

MEAT THE FISH

at the beach

Raw

your choice from the crates

OYSTER crate price
with shallots & sherry vinegar

TARTARE OF THE DAY crate price
yuzu soya marination, parsley,
lemon zest, chives, pain de campagne

WHITE CARPACCIO crate price
catch of the day white fish, pink peppercorn,
yuzu, olive oil, micro-greens, chives, crispy capers

HAWAIIAN POKE \$25 **NEW SPICY**
salmon, avocado, cucumber, green onions, red cabbage,
wasabi furikake, radish, rice, Thai poke sauce

IKURADON \$52
salmon sashimi over Japanese rice, crispy salmon skin,
wasabi furikake, avocado, cucumber, salmon roe

Dip Right In

ROMESCUS HUMMUS \$12 (vegan)
romesco, hummus paste, toasted pretzel bread

GUACAMOLE \$6.75 **NEW**
with crispy tortilla bread
+ tortilla chips

WHIPPED FETA \$10 **NEW**
whipped feta with cream cheese, honey,
chili, chives, pistachio with pretzel bread

TARAMA \$18
homemade smoked cod roe dip with bagel chips

CHARRED EGGPLANT DIP \$9 (vegan)
smokey grilled eggplant finely chopped
with grilled turmeric eggplant, Aleppo pepper,
sumac, sesame seeds with sourdough toast

Salads

MARKET SALAD \$8 (vegan)
seasonal greens, avocado,
mustard soy vinaigrette
+ add sashimi crate price
+ Ortiz tuna retail price

GREEK ZUCCHINI \$24
yellow & green zucchini zoodles, mint,
parsley, pistachio, olives, Greek feta, tomato,
cucumber, sesame seeds, xeres dressing

SEAGREEN & TOFU \$22 (vegan)
seaweed, black quinoa, red cabbage, Chinese cabbage,
radish, carrots, green onion, tofu, black sesame,
chili flakes, orange segments, ginger carrot dressing

TOMATO CAPRI \$15.5 **NEW**
colored tomato medley, lemon vinaigrette,
basil, minted croutons
+ fresh mozzarella
+ Testa bluefin tuna retail price

BUTTER LETTUCE & SMOKED ALMONDS \$25
butter lettuce, smoked almonds,
red endive, citrus vinaigrette

To Share

BOTTARGA \$21
sliced bottarga on a slate with olive oil & toast

HUMMUS IKURA \$17
hummus paste, salmon roe, evoo, sourdough toast

CALAMARI FRITTERS \$28
lightly battered crispy calamari,
sumac, lemon, preserved lemon mayo

FISH STICKS \$22
homemade fish fingers, bloody mary cocktail sauce

TOSTADOS CEVICHE \$4
lemon, olive oil, oregano, sumac, maldon,
zest, Aleppo pepper, fried taco
+ your choice of fish raw or smoked crate price

LOBSTER ROLL \$49.5
on a split-top soft bun with marie-rose dressing
+ add caviar crate price

MERGUEZ DOG \$24.25
grilled merguez dogs on a soft roll with sriracha mayo

ARTICHOKE \$14.25 (vegan)
grilled whole artichoke with sumac vinaigrette

CHICKEN BAO \$21 **NEW**
black bao, pickled papaya, crispy chicken,
tonkatsu, kewpie mayo, peanuts, mint

BLACK BAO \$32 **SPICY**
black bao, coconut crispy king prawns, kewpie mayo,
mint, radish, Thai salty sweet & sour sauce

BEEF CARNITAS \$22 **SPICY**
grass-fed medium Australian beef tenderloin,
crispy ginger carrots, radish, rocca, sriracha mayo,
served on a flour tortilla or romain lettuce

GRAIN BOWL \$13 (vegan)
siyez, spelt, black quinoa, edamame, black beans,
kale, goji berries, corn dust & kri kri with miso vinaigrette

SHRIMP SUMMER ROLL TACOS \$30
black tiger prawns, crunchy slaw, vermicelli noodles,
crushed peanuts, curried yoghurt served on flour tortilla
or romaine lettuce

Catch of the Day

FRIED
red mullets with ponzu tahini

GRILLED
sea bass with gremolata & evoo

SALT CRUSTED
wild caught grouper

From the Land

BUTCHER'S CUT priced daily + plating fee \$12.75
chef's choice of cuts, cooked to medium rare,
roasted potatoes, horseradish cream,
salsa verde, dijon mustard

VEAL SCHNITZEL \$45
golden crispy fried veal with lemon caper sauce

SPATCHCOCK CHICKEN \$47
marinated whole charcoal grilled free range chicken
with homemade smashed crispy potatoes, green thom

SWAG BURGER \$34
200g chuck patty, double cheddar cheese, crispy onion,
dijonnaise, sriracha, burger bun, butter lettuce

From the Sea

BLACK PAELLA \$58.5
squid ink paella, chorizo, shrimp, black tiger prawns,
calamari & pimenton doux paprika

FISH & CHIPS \$43.5
battered white fish fillet served
with french fries and tartar sauce

OCTOPUS \$69
grilled octopus, roasted potatoes,
marinated in thyme curri

SALMON & TENDER STEM BROCCOLI \$37
teriyaki glazed organic salmon,
ginger cilantro, grilled broccolini

On Toast

AVOCADO ON TOAST \$8 (vegan)
avocado mash open faced on toast,
chia seeds, chili flakes, lemon
+ smoked fish crate price
+ sashimi crate price

CBC \$22
signature club sandwich, chicken,
fried sunny side up egg, butter lettuce,
cheddar cheese, kewpie mayo, tomato,
crispy bacon, layered in pain de mie

TUNA SANDWICH \$27
Ortiz yellow fin tuna in olive oil, olive tapenade,
organic boiled egg, romaine lettuce, pain de campagne

BURGER SANDO \$34
white bread, 200g chuck patty, cheddar,
butter, with french fries

Bowls

FISH & RICE \$32
levantine rice cooked in a fish broth with spices,
seabass fillet, crispy leeks, almonds, cranberries
& almond tahini sauce

BLACK COD DONBURI \$56
miso marinated black cod over black forbidden rice,
iceberg salad with ginger carrot dressing

On the Side

FRENCH FRIES \$6.5 (vegan)
hand cut fries, bloody mary ketchup

ASIAN RICE BOWL \$6.5 (vegan)
with furikake

FORBIDDEN RICE BOWL \$9.5
miso butter & furikake

BOKCHOY BROCCOLI BOWL \$13 (vegan)
stir fried bokchoy, mushroom mix & mangetout

SMASHED POTATOES \$10.75
homemade smashed crispy potatoes, Japanese mayo

MUSHROOMS \$12 **NEW** (vegan)
mushroom mix medley sauteed with soya
& french thyme,lemon

Something Sweet

PINEAPPLE CARPACCIO \$10

FROZEN YOGHURT \$7.75
with berries

Drinks

WATER \$2.15

SANPELLEGRINO \$3.5
sparkling water

SANPELLEGRINO \$5.5
limonata, aranciata, aranciata rossa

ORANGE JUICE \$5.25

POMEGRANATE JUICE \$6

LEMONGRASS ZINGER \$9

COFFEE \$2.5

ALL PRICES ARE VAT INCLUSIVE

CONSUMING RAW OR UNDERCOOKED SEAFOOD, MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

marea, batroun | 81 993 736 | beach@meatthefish.com | #meatthefishatthebeach