

MENU

Wednesdays & Thursdays 17.00-18.00

Oyster Happy Hour

1 € oysters, 4 € Brooklyn beers, DJ Oyster & happy times!

Raw bar

Oyster platter — ½ dozen fine de claires jalapeño vinaigrette seaweed caviar	22
Mermaid's tail — Whitefish ceviche tomato chili avocado mango coriander	16
Ahi tuna — Seared MSC tuna chimichurri grilled lemon	14

Seafood

Crab & cray roll — Toasted brioche saffronnaisse gems parsnip chips pineapple	19
Flamed salmon tostada — Crispy corn taco avocado tomato ponzu pickled ginger	24
Grilled pulpo — Chickpea salted lemon salsa verde	20
Prawn lemon pasta — Angel hair lemon zest capers parmesan	26
Smoked salmon salad — Garden greens radish crumbs pickled mango horseradish	24

Garden greens

Charred cauliflower — Whole cauli head whipped tahini olive oil sumac	15
Tofu tostada — Crispy corn taco avocado tomato ponzu pickled ginger	22
Avocado lemon pasta — Angel hair lemon zest cashew pink ricotta	20
Greek island salad — Crispy halloumi feta bread za'atar tomato olives cucumber	20
Baba flatbread — Eggplant dip greek yoghurt chili grilled potato bread	9
Sweet potato fries — Velvet mayo za'atar	9

Sweet

Sundae — Soft ice brownie crumbs dulce de leche peanut butter	8
Kulfi — Coconut yoghurt meringue dark choco	8
Espresso martini	12

Please turn to our lovely staff for detailed information on ingredients and allergens – and for recommendations.