

ORTEGA

FISH SHACK . BAR

To share

Marinated olives
House-baked baguette, cultured butter
Selection of natural & battered oysters

Entrées

Smoked eel risotto, horseradish crème fraîche, watercress, lemon oil
Yellowtail kingfish ceviche, avocado, Vietnamese mint, lemongrass, crayfish oil
Roasted fennel, ricotta, pinenut, radicchio, pickled orange dressing (vego)
Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, tagliatelle
Corn-fed duck liver pate, roasted tamarillo

Mains

Smoked brisket, cheesy cauliflower, pickled walnut dressing
Steamed blue moki, sweetcorn, octopus, nightshade broth
Potato gnocchi, asparagus, oyster mushroom, apple, kale and hazelnut pesto (vego)
Monkfish, asparagus, courgette, orzo, tarragon butter, coppa
Beef fillet, Café de Paris butter, fries

Shoestring fries, mayonnaise
Mixed leaf salad, celery seed vinaigrette
Roasted carrot, green lentil, sunflower seeds, coriander, spiced yoghurt
for the table

Desserts

Catalan crepes, orange caramel sauce, vanilla ice-cream
Warm rice pudding, roasted rhubarb, bitter lemon ice cream
Chocolate mousse, bitter chocolate sorbet, beetroot & white chocolate ganache, pear, cocoa nibs

Cheese

A selection of ripened cheeses for the table

Tea and coffee