

# Snacks

|                                                                              |     |
|------------------------------------------------------------------------------|-----|
| Sourdough Bread - Artisan Butter                                             | 5€  |
| Fish Bowl Marinated Olives                                                   | 5€  |
| Locally Sourced Salted Almonds                                               | 5€  |
| Duck & Truffle Croquettes (2) - Dehydrated Truffle & Aioli                   | 9€  |
| Scallop & Vanilla Croquette (2) - Baked Cauliflower Puree & Parmesan         | 10€ |
| Kimchi & Potato Croquette (2) - Pineapple Salsa & Gochujang Aioli            | 9€  |
| Tamarind Glazed Calamari - Pickled Cucumber & Red Jalapeno Mousse            | 12€ |
| Crispy Pork Patacon - Guacamole, Pickled Red Onion & Basil Aioli             | 13€ |
| Tuna Sushi "Pizza" - Wakame, Vietnamese Sauce, Rice Pops & Wasabi Lime Aioli | 19€ |
| David Sorlut "La Spéciale de Claire" Oysters                                 |     |
| • Lemon & Tabasco (1)                                                        | 6€  |
| • Green Bloody Mary & Pomegranate (1)                                        | 6€  |
| • Ponzu & Yuzu Reduction (1)                                                 | 6€  |
| Zar Imperial Caviar 30g - Blinis, Fresh Cream, Onion, Dill and Lemon Sauce   | 79€ |

# Starters

|                                                                                                                            |     |
|----------------------------------------------------------------------------------------------------------------------------|-----|
| Tuna Tataki - Miso, Black Garlic, Kaffir Lime Ice Cream & Sesame Nori Crisp                                                | 24€ |
| Harissa Glazed Octopus - Smoked Paprika Aioli & Chermoula Puree                                                            | 23€ |
| Smoked Steak Tartare - Quail's Egg, Pickled Pear, Crispy Wontons & Mustard Aioli                                           | 22€ |
| Thai Bisque King prawns - Citrus Focaccia                                                                                  | 19€ |
| Seared Scallops - Celeriac Puree, Smoked Pineapple Chimichurri & Plantain Crisps                                           | 22€ |
| Asian Pork Belly Salad - Pak Choi, Confit Tomato, Cucumber, Green Beans, Cashew Nuts, Red Cabbage, Kai Egg & Thai Dressing | 20€ |

# Mains

|                                                                                             |     |
|---------------------------------------------------------------------------------------------|-----|
| King Prawn Risotto - Dehydrated Scallops, Parmesan, Tomato & Prawn Bisque                   | 26€ |
| Hake Ballentine - Baby Leeks, Mussel Fritter, Pickled Fennel & Parsley Velouté              | 27€ |
| Balinese Turbot Curry - Salsify, Baby Corn, Pear Purée, Toasted Almonds, Rice & Poppadom    | 32€ |
| Pekin Duck Breast - Anise Sweet Potato Purée, Roasted Carrot, Pak Choi & Port Jus           | 28€ |
| Crusted Slow Cooked Beef Cheek - Mustard Mashed Potato, Tender Stem Broccoli & Red Wine Jus | 26€ |
| Gourmet Angus Beef Burger - "Fish Bowl Style" & Skin on Fries                               | 22€ |
| Herb Crusted Seabass - Seafood Chowder, Shell on Scallop, Celeriac & Samphire               | 27€ |
| Celeriac Steak - Romesco Sauce, Charred Cabbage, Apple Hazelnut Jus                         | 21€ |
| Whole Native BBQ Jerk Lobster - Plantain Fries, Citrus Salad & Jerk Butter                  |     |

\*\*(Market Prices)

## Meats

“Our Spanish Galician steaks come from award-winning cattle, raised in the green pastures of Galicia and dry-aged for a minimum of 45 days. The result is a deeply flavourful, tender steak with rich marbling and a taste that truly stands out. These Fine elements brings Galicia’s proud farming heritage right here at the Fish Bowl Restaurant.”

“ Whether you’re sharing a Chateaubriand for its true melt-in-the-mouth tenderness, indulging in the rich, flavour-packed marbling and fattiness of a Tomahawk, or enjoying the best of both worlds with a Porterhouse — combining the delicate fillet and juicy sirloin — there’s a perfect cut to suit every craving.”

|                                                                                                          |                |
|----------------------------------------------------------------------------------------------------------|----------------|
| Galician Rubia Fillet Steak 255g - French Onion Gratin Potato & Red Wine Jus or Peppercorn Sauce         | 39€            |
| Black Angus Ribeye Steak 330g - French Onion Gratin Potato & Red Wine Jus or Peppercorn Sauce            | 38€            |
| Surf n Turf - Rubia Fillet Steak 255g, Half Lobster, French Onion Gratin Potato, Jus or Peppercorn Sauce | 66€            |
| Galician Rubia Chateaubriand 650g - Includes Two Side Dishes & Two Sauces (To Share)                     | 89€            |
| Black Angus Tomahawk (1.1 - 1.5kg) - Includes Two Side Dishes & Two Sauces (To Share)                    | (Per 100g) 11€ |

## Fish Share

|                                                                                                   |     |
|---------------------------------------------------------------------------------------------------|-----|
| Whole BBQ Dorada Platter - Canarian Potatoes, Padron Peppers, Tomato Red Onion Salad & Mojo Sauce | 59€ |
|---------------------------------------------------------------------------------------------------|-----|

## Sides

|                                    |    |
|------------------------------------|----|
| House Vegetables & Toasted Almonds | 7€ |
| Wild Mushrooms                     | 7€ |
| Skin on Fries                      | 6€ |
| Pomme Puree                        | 7€ |
| Saute Potatoes, Garlic & Parsley   | 7€ |
| Red Wine Jus                       | 4€ |
| Peppercorn Sauce                   | 4€ |

## Desserts

|                                                                 |     |
|-----------------------------------------------------------------|-----|
| Glazed Brûlée Donut - Rhubarb Compot, Ginger Stem Ice Cream     | 10€ |
| Chocolate Orange Fondant - Vanilla Ice Cream                    | 10€ |
| Spiced Rum Cake - Pineapple Compot, Walnut & Raisin Ice Cream   | 10€ |
| Key Lime Meringue - Lime Curd, Whipped Yoghurt & Almond Crumble | 10€ |
| Fish Bowl Cheeseboard - Grapes, Quince & Sour Dough Crostini's  | 15€ |

## Children's

|                                        |     |
|----------------------------------------|-----|
| Chicken Fillet Goujons & Skin on Fries | 12€ |
| Cheese Burger & Fries                  | 12€ |

(The Kids meals above are only suitable for age 10 and under)