

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	9€
Kimchi & Potato Croquette (2) - Pineapple Salsa & Gochujang Aioli	8€
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€

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€
Seared King prawns - Red Thai Bisque & Citrus Focaccia	19€
Seared Scallops - Celeriac Puree, Smoked Pineapple Chimichurri & Plantain Crisps	22€
Asian Crispy Duck Salad - Confit Tomato, Cucumber, Green Beans, Cashew Nuts, Red Cabbage, Kai Egg & Thai Dressing	18€

Mains

King Prawn Risotto - Dehydrated Scallops, Parmesan, Tomato & Prawn Bisque	26€
Hake Ballentine - Baby Leeks, Mussel Fritter, Pickled Fennel & Parsley Velouté	27€
Balinese Seabass Curry - Salsify, Baby Corn, Mango Chutney, Toasted Almonds, Rice & Poppadom	26€
Monkfish & Octopus "Surf n Surf" - Roasted Celeriac & Paprika Purée, Asparagus & Sauce Vierge	36€
Sticky Pork Belly - Burnt Parsnip Purée, Braised Chicory, Sour Apple & Cider Jus	27€
Pekin Duck Breast - Anise Sweet Potato Purée, Roasted Carrot, Pak Choi & Port Jus	28€
Crusted Slow Cooked Beef Cheek - Mustard Potato Purée, Tender Stem Broccoli & Red Wine Jus	26€
Gourmet Angus Beef Burger - "Fish Bowl Style" & Skin on Fries	22€
Wild Mushroom & Truffle Risotto - Fried Truffle Crisps & Samphire	21€
Whole Native BBQ Jerk Lobster - Plantain Fries, Citrus Salad & Jerk Butter	**(Market Price)

Meats

"Our premium grain-fed Black Angus steaks are sourced from Ireland and South America, carefully selected for their exceptional quality, rich marbling and outstanding flavour. Dry-aged for a minimum of 45 days, every cut delivers exceptional tenderness and depth of flavour at Fish Bowl Restaurant. Whether you choose the melt-in-the-mouth Fillet Steak, Rib eye Steak, Chateaubriand or indulge in the richly marbled Tomahawk, there's a cut to satisfy every craving"

Black Angus 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 - Angus Fillet Steak 255g, Half Lobster, French Onion Gratin Potato, Jus or Peppercorn Sauce	66€
Black Angus 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€
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Sides

House Vegetables - Toasted Almonds	7€
House Salad - French Dressing	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)