

## MENU

Wednesdays & Thursdays 17.00-18.00

### Oyster Happy Hour

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

#### Raw bar & Snacks

Oyster platter — 1/2 dozen fine de claires   jalapeño vinaigrette   seaweed caviar	20
Ahi tuna tataki — MSC tuna   cucumber   pink grapefruit miso   dynamite rice cracker	16
Glazed edamame — Shichimi   ginger   soy   sesame	9
Sweet potato fries — Velvet mayo   za'atar	9
Baba flatbread — Eggplant dip   lemon yoghurt   chili   grilled potato bread	9

#### Seafood

Coconut seafood curry — Soft-shell crab   market fish   prawns   pak choy   furikake rice	28
Flamed salmon tostada — Crispy corn taco   avocado   cabbage   pickled mushrooms	24
Grilled pulpo — Chickpea   salt-baked potatoes   pak choy   salsa verde	28
Prawn lemon pasta — Angel hair   lemon zest   capers   parmesan	26
Whitefish — Broccolini   roasted potatoes   spinach   shiso hollandaise   seaweed caviar	28

#### Garden greens

Miso eggplant & tofu tostada — Crispy corn taco   avocado   cabbage   pickled mushrooms	22
Avocado lemon pasta — Angel hair   lemon zest   cashew   pumpkin mascarpone	20
Grilled feta salad — Cherry tomato   cucumber   olives   crispy capers   bread   za'atar	20
Charred cauliflower — Whole cauli head   whipped tahini   olive oil   sumac	16

#### Sweet

Choco brownie — Chocolate ganache   pistachio	9
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.