

APPETIZERS

Swordfish parmigiana with eggplant	2100 Ft
Marinated salmon in crispy sesame-crust with tartar sauce	3 500 Ft
Selection of 4 appetizers from our favourite seafood dishes	2 000 Ft
Neapolitan Style Black Mussels	2 000 Ft
Tuna Carpaccio with soya sauce and sprouts	3 500 Ft

PASTA

Chives potato ravioli with Baby Octopus and green pea served in white sauce	2 500 Ft
Spaghetti with Venus mussels	2 000 Ft
Homemade pasta with spicy seafood stew and dill	2 000 Ft
Fussili with Tuna Casserole	2 000 Ft
Calamari painted long noodles with Octopus, cherry tomatoes and basil	2 700 Ft
Malfatti pasta with salmon, caviar and vodka - Gluten-free	2 700 Ft

FISH

Fish and chips	2 000 Ft
Sea perch roasted in salt 500g	6 000 Ft
5 grilled Argentine Shrimps served with salad and crispy vegetables soy and hazelnut	5 500 Ft
Sea Bream fillet served in crab shell with cherry tomatoes and broccoli potatoes	5 500 Ft
Oceans21 selection of grilled fish and seafood with vegetables	4 000 Ft
Selection of fish and seafood fried in oil with courgette	4 500 Ft
Oceans 21 fishburger	2 500 Ft
Italian sea crudites offer from the counter	
Chef's offer from the counter	

NON-FISH RECCOMENDATIONS

Wild duck risotto with Marsala and Truffles	4 500 Ft
Antelope Steak with orangey brown sauce	8 000 Ft

DESSERTS

Pick a sweet from our daily fresh offers	1 300 Ft
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Please note that the food and wine menus change regularly; with the seasons and availability of produce. We do offer weekly changing specials and are able to adjust to dietary requirements with prior notice.