

ARKESTRA

STARTERS

POTATO BREAD & BUTTER

lacto fermented potato bread, whipped brown butter, scallion oil

SUMMER TOMATOES & TULUM

bergama tulum mousse, dried black olives, anchovy, basil pesto, shiso

GRILLED OKRA & ANTEP PISTACHIO

antep pistachio pesto, ajo blanco, mint

AMBERJACK CRUDO

dry-aged amberjack, jalepeno salsa, sweet corn, sea beans, olive oil & lemon vinaigrette

TUNA SASHIMI

sushi rice ice cream, puffed rice, garlic & onion chips, ginger ponzu vinaigrette

STEAK TARTARE

beef tartare, parmesan, egg yolk, dijon mustard, chives, potato crunch

SHRIMP & ZUCCHINI DOLMA

shrimp stuffed zucchini dolma, fried small shrimp, cilantro, satsuma beurre blanc

TORTELLINI & GREEN PEAS

ricotta tortellini, parmesan cream, spring onion oil

EGGPLANT & TARE CASHEW

eggplant tempura, tare cashew cream, apricot gastrique, thai basil, miso sauce

GRILLED OCTOPUS

grilled octopus legs, baby potato, pastirma sauce, samphire

ARKESTRA KATSU SANDO

panko fried beef, homemade shokupan, tonkatsu sauce



MAINS

TOMATO FIOR

goat cheese stuffed rolled pasta, tomato sauce, pine nuts, basil

DUCK PANSOTTI

pulled duck leg stuffed pansotti pasta, shiitake consommé, spring onion

STONE BASS & YUZU

tare glazed stone bass, cabbage, yuzu beurre blanc, samphire

GROUPER

pan fried grouper, clams, ispir beans, kale pesto, roasted red pepper, green olives

CHICKEN & RATATOUILLE

free-range chicken breast ballotine, tomato, zucchini, eggplant, parsley velouté

STEAK AU POIVRE

steak, potato terrine, black pepper beef sauce

BEEF SHORT RIBS

slow-cooked beef short ribs, onion soubise, chimichurri, beef jus

LAMB & FREEKEH

grilled lamb saddle, lamb tenderloin, freekeh croquette, fresh herbs fricassée, black garlic cream



