

ARKESTRA

## STARTERS

### BREAD & BUTTER

*lacto fermented potato bread, whipped brown butter, scallion oil*

### SUMMER TOMATOES & TULUM

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

### ASPARAGUS VOL AU VENT

*crispy puff pastry, asparagus, peas, gribiche sauce, sorrel cream*

### WILD PURSLANE & FRENCH BEANS

*mustard & beetroot leaf, cherry, pumpkin seed granola*

### AMBERJACK & CHILI

*fermented red pepper sauce, sea beans, tomato vodka gel, coriander*

### TUNA SASHIMI

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

### STEAK TARTARE

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

### AUBERGINE & TARE CASHEW

*fried aubergine, cashew cream, hazelnut, basil, salmon roe*

### ZUCCHINI BLOSSOM & SHRIMP

*shrimp stuffed zucchini blossoms, bisque sauce, padron pepper, almond, fig leaf oil*

### GRILLED CALAMARI

*grilled french beans, sea beans, sorrel pesto, squid ink maltaise sauce*

### SEASONAL MUSHROOMS

*miso onion purée, chestnut mushroom cream*

### ARKESTRA KATSU SANDO

*panko fried beef, homemade shokupan, tonkatsu sauce*



## MAINS

### FIOR DI PESTO

*lemon mascarpone stuffed pasta, basil pesto, pine nuts, parmesan*

### BOTTARGA AGNOLOTTI

*sweet corn stuffed agnolotti, lemon white wine sauce, capers, sourdough croutons, bottarga*

### GROUPER & SHRIMP BASMATI

*shrimp & basmati rice stuffed onion, beurre blanc sauce, fresh coriander, red pepper cream*

### STONE BASS & THAI SAUCE

*mirin glazed aubergine, spinach roots, kombu gel, red pepper ginger thai sauce*

### CHICKEN & RATATOUILLE

*chicken breast, zucchini, eggplant, tomato, parsley velouté*

### BEEF SHORT RIBS

*slow cooked beef short ribs, potato purée, cherry beef jus*

### STEAK AU POIVRE

*steak, potato terrine, black pepper beef sauce*

### LAMB SHOULDER

*fresh pea anchovy cream, herb fricassee, mint, lamb jus*



