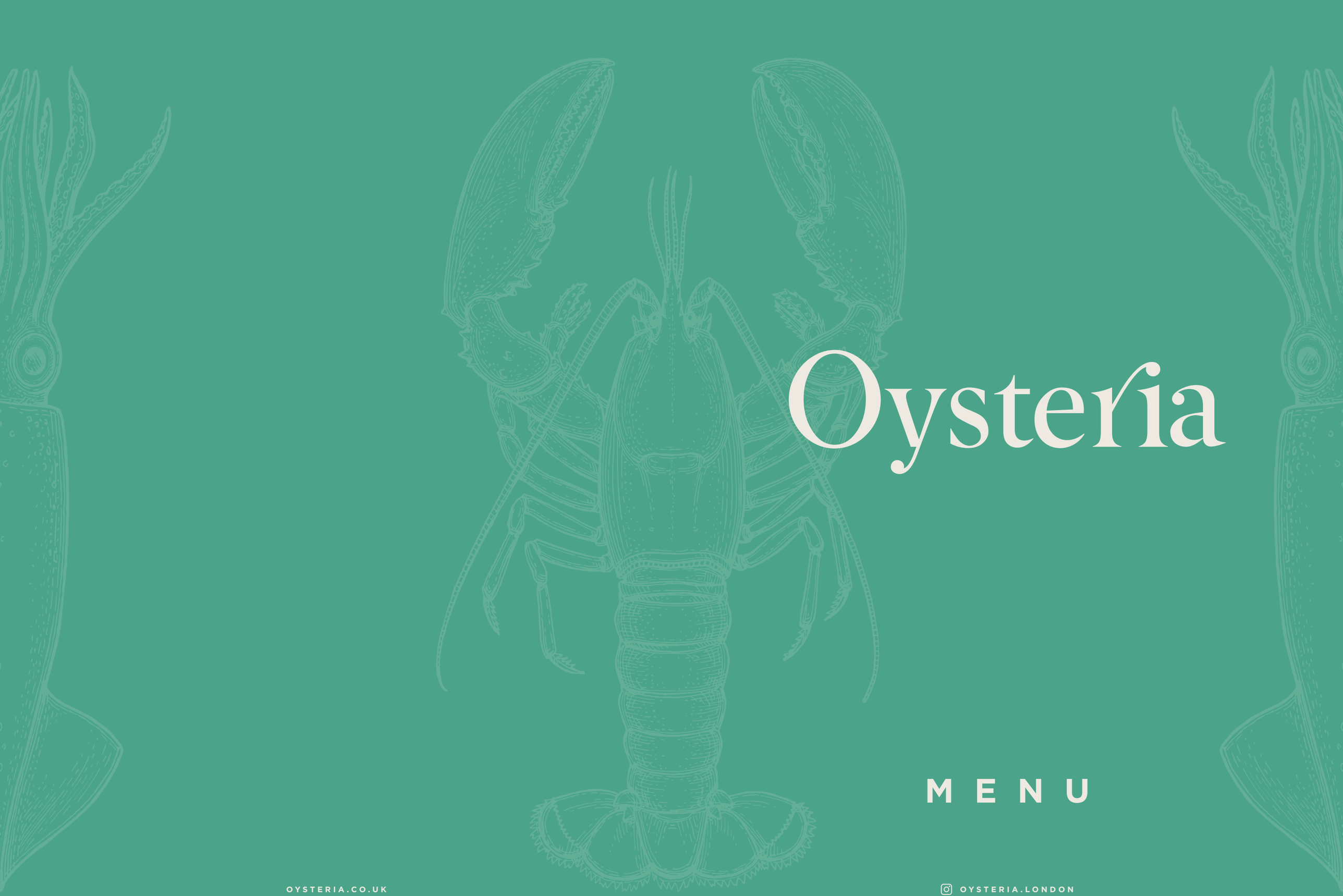

Oysteria

MENU

OYSTERIA.CO.UK

OYSTERIA.LONDON

SELECTION OF OYSTERS

THREE 12 / SIX 23 / NINE 31 / TWELVE 39

(option of gratin or caviar +£1 per Oyster)

APERITIVO

OYSTERTINI Gin/Vodka 16 /

CHAMPAGNE GLASS House champagne 12 /

SPICY MARGARITA Tequila, tabasco, triple sec, lime juice 13

STARTERS

BABY OCTOPUS "LUCIANA" GF* 13
Baby octopus with black olives & croutons in tomato sauce

POLPO SALAD GF 14
Octopus with cherry tomatoes, potatoes, black olives, lemon juice & crisp vegetables

GAMBERI AL LIMONE GF* 13
Pan fried king prawns cooked in white wine & lemon butter sauce served with focaccia

CRAB CROQUETTES 13
Smoked crispy croquettes filled with crab-meat & bechamel topped with Wasabi mayo

CALAMARI 11
Deep fried squid rings served with lemon & tartar sauce

SCALLOPS SKEWERS GF 13
Seared scallops wrapped in pancetta topped with caramalised demerara sugar on cauliflower puree with leek batonetts

BURRATA V 8
Burrata cheese served with cherry tomatoes
Add truffle shavings + £5

TRUFFLE ARANCINI V 12
Crispy risotto balls infused with truffle, mushrooms & mozzarella on a bed of mascarpone truffle cream

SEASONAL SOUP VG 10
Homemade seasonal soup. Please ask your server

SEAFOOD CHOWDER GF* 12
Creamy soup with clams, mussels, salmon, dill & leek

SEAFOOD

FISH & CHIPS 19
Battered fillet of Haddock fried to perfection served with chips, tartar sauce & mushy peas

SAUTE DI MARE GF* 20
Seafood saute with mussels, clams, king prawns, octopus & cherry tomato served with focaccia

FRITTO MISTO 16
Crispy fried mix of squid, tiger prawns, whitebait, cod bites & courgette

PISTACCHIO TUNA STEAK GFN 23
Seared sliced Yellow-fin tuna crusted with pistachio served with cherry tomato onion, capers, black olive salad & soy sauce dressing

GRILLED SALMON GF 22
Grilled Salmon filet cooked in a lemon butter parsley sauce served on a bed of cauliflower purée & tenderstem broccoli

COD CASSEROLE GF 21
Cod fillet stewed with cherry tomato, black olives & capers in a light sauce

GRILLED SEA BASS GF 28
Grilled whole sea bass served with baked baby potatoes & mix salad

SALT-CRUSTED SEA BASS 29
Whole Sea bass fried in a salted crust served with baked baby potato & mix salad

LOBSTER THERMIDOR GF* 56
Grilled whole lobster dressed in a Parmesan & lemon gratin served with chips

OYSTERIA HOUSE PLATTER GF 84
FOR 2 PEOPLE
Grilled mix seafood platter served with whole lobster, fillet sea bass, octopus, salmon, tiger prawns, squid & mussels saute

PASTA & RISOTTO

LOBSTER LINGUINE 53
Whole fresh lobster served with fresh pasta cooked in a lobster bisque

CRAB LINGUINE 24
Fresh pasta with crab meat, cherry tomatoes & spring onion in a seafood bisque

SCIALATIELLI DI MARE 26
Fresh scialatielli pasta with clams, king prawns, mussels & squid in a cherry tomato & seafood bisque topped with parsley

LINGUINE ALLA "LUCIANA" 23
Fresh pasta with baby Octopus in a rich cherry tomato sauce with black olives

PACCHERI AL MONKFISH A 20
Fresh pasta with Monkfish in a cherry tomato sauce sprinkled with parsley

(please ask a member of staff for gluten-free pasta)

PACCHERI TARTUFO V 26
Fresh paccheri pasta with truffle shavings, Parmesan & burrata in a creamy truffle sauce

SCIALATIELLI AL PISTACCHIO N VG* 17
Fresh scialatielli pasta with homemade pistachio pesto & dried cherry tomatoes
Add Fresh Burrata £5

BEEF SHIN RAVIOLI 18
Fresh slow-cooked beef shin ravioli finished with Parmesan in a butter & sage sauce

RISOTTO GAMBERI GF 21
Risotto cooked with king prawns with tomato sauce & sea food bisque

BLACK RISOTTO ALLA PESCATORA GF 26
Risotto with fresh king prawns, clams, mussels & squid cooked in white wine & squid ink

SALAD & MEAT

BURRATA SALAD GF* 14
Burrata with mix leaf salad, cherry tomatoes, red onions & croutons

CAESER SALAD GF* 14
Lettuce salad with Caesar sauce, boiled eggs, Parmesan & croutons
Add Chicken or Salmon + £4/Add Bacon + £2

OYSTERIA SALAD GF* 18
King prawns served with mix leaf salad, cherry tomatoes, red onions, croutons with cocktail sauce

RIB-EYE STEAK GF 33
10oz / 280g Rib-eye steak served on a super-heated lava stone with baked baby potatoes & peppercorn sauce

POLLO ALLA MILANESE 22
Crispy breaded chicken breast with mix salad & baked baby potatoes

WARM GOAT CHEESE SALAD GF* 15
Mix leaves, goat cheese, beetroot, croutons, crushed pistachio & honey

SIDES

ZUCCHINI FRITTI	8	TRUFFLE & PARMESAN CHIPS	10
TENDERSTEM BROCCOLI	8	CHIPS	8
MIX SALAD	8	ROASTED BABY POTATOES	8
FOCACCIA BASKET	5	MARINATED OLIVES	5

Before ordering please speak with a member of staff if you have any food allergy or intolerance. Fish, Nuts, Soya, Celery, Mustard, Egg, Milk, Sesame, Crustaceans, Mollusce, Sulphites, Lupin, Peanuts, Wheat. A cakeage fee of £3.50 per guest will be added to your bill for the cakes the guests bring in.
A discretionary service charge of 12.5% will be added to your bill.
GF* GLUTEN-FREE OPTION AVAILABLE / V* CHEESE MADE IN RENNET

N Nuts **GF** Gluten-free **V** Vegetarian **VG** Vegan