

— WINE & SEAFOODBAR —

# AREIA

BY VIGO

*Menu*

LUNCH SUGGESTIONS

|                                                                                                                                                                                    |      |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Caesar salad</b><br>classic caesar dressing   little gem   boiled egg   parmesan   croutons<br><b>optional with chicken, smoked salmon or prawns + 6</b><br>From 12:00 to 16:00 | 14.5 |
| <b>Salad poisson</b><br>3 types of fish   lemon vinaigrette   cucumber<br>From 12:00 to 16:00                                                                                      | 19.5 |
| <b>Pulpo</b><br>chorizo   sweet potato   roasted bell pepper sauce                                                                                                                 | 19.5 |
| <b>Bouillabaisse</b><br>French fish soup   rouille   baguette                                                                                                                      | 19   |
| <b>Mussels from Zeeland</b><br>homemade remoulade sauce   fries                                                                                                                    | 28   |
| <b>Fish trio</b><br>smoked salmon   Dutch shrimps   smoked eel   brioche toast                                                                                                     | 19   |
| <b>Smoked salmon</b><br>brioche toast   horseradish                                                                                                                                | 18   |

NICE TO START WITH

|                                                                                        |      |
|----------------------------------------------------------------------------------------|------|
| <b>French baguette</b><br>herb butter   aioli                                          | 7.5  |
| <b>Pata Negra - 70 grams</b><br>bread                                                  | 16   |
| <b>Escargots 1/2 dozen</b><br>herb butter   gruyère                                    | 14.5 |
| <b>Vongole</b><br>tom yum   sea lavender   bread                                       | 18   |
| <b>Dutch shrimp croquettes</b><br>from Wieringen   brioche toast                       | 19   |
| <b>Tuna flatbread pizza</b><br>tuna carpaccio   unagi   red onion   truffle mayonnaise | 16   |

CAVIAR

if in stock

|                                                                               |    |
|-------------------------------------------------------------------------------|----|
| <b>Baeri caviar - 30 grams</b><br>blinis   chives   traditional smoked salmon | 75 |
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OYSTERS

served with shallot vinaigrette and lemon

|                                                                                                                                                                            |    |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Zeeuwse Creuse - 6 pieces</b><br>accessible   salty                                                                                                                     | 21 |
| <b>Umami - 6 pieces</b><br><i>Umami is the fifth basic taste besides sweet, sour, salty and bitter and means deliciousness</i><br>savoury   sweet   salty   full of flavor | 27 |
| <b>Kerry Irish oyster - 6 stuks</b><br>meaty   creamy   savoury                                                                                                            | 30 |
| <b>Gillardeau - 6 pieces</b><br>savoury   light sweet   spicy   full                                                                                                       | 33 |
| <b>Oyster tasting - 6 pieces</b><br>3 types of oysters                                                                                                                     | 28 |
| <b>Oyster tasting - 8 pieces</b><br>4 types of oysters                                                                                                                     | 35 |

MATCHING BUBBLES

|                                                                                                                                                    |                                                                                         |                                                                                          |
|----------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|
| <u>Mistinguett Cava Brut Bio Organic</u><br>Penedès, Spain<br>macabeo, parellada , xarel-lo<br>fresh   sparkling   apple   pear   brioche          |  8 |  42 |
| <u>Caves Gales Cuvée Première Rosé Brut</u><br>Moselle, Luxemburg<br>pinot noir<br>pure   elegant   raspberry   strawberry   creamy mousse         | 9                                                                                       | 47                                                                                       |
| <u>Laurent-Perrier La Cuvée Brut</u><br>Champagne, France<br>chardonnay, pinot noir, pinot meunier<br>citrus   white flowers   peach   white fruit | 12                                                                                      | 65                                                                                       |

RAW BAR

|                                                                                    |      |
|------------------------------------------------------------------------------------|------|
| <b>Tuna and salmon sashimi</b><br>wakame   ginger   nori crumble                   | 18.5 |
| <b>Tuna tataki</b><br>soy dressing   nori crumble   yuzu gel                       | 17   |
| <b>Avocado tartare</b><br>wasabi dressing   cucumber   nori crumble                | 15   |
| <b>Asian steak tartare</b><br>mustard pickle   pani puri   garam masala mayonnaise | 16.5 |

TACOS

|                                                                               |    |
|-------------------------------------------------------------------------------|----|
| <b>Tuna - 2 pieces</b><br>truffle oyster sauce   nori crumble   pico de gallo | 14 |
| <b>Lobster - 2 pieces</b><br>mango   sesame   Japanese mayonnaise             | 16 |
| <b>Beef - 2 pieces</b><br>mustard pickle   soy dressing   spring onion        | 14 |
| <b>Avocado - 2 pieces</b><br>wasabi   tomato                                  | 12 |

SUSHI

|                                                                                                           |      |
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| <b>AREIA maki</b><br>tempura prawn   salmon and tuna tartare   cucumber   unagi sauce                     | 22.5 |
| <b>California maki</b><br>lobster tartare   Japanese mayonnaise   Tobiko                                  | 21.5 |
| <b>Surf ‘n’ turf maki</b><br>tempura prawn   flamed beef   truffle mayonnaise   unagi sauce               | 22.5 |
| <b>Spicy tuna maki</b><br>tuna sashimi   rocoto sauce   nori crumble                                      | 20.5 |
| <b>Salmon maki</b><br>torched salmon sashimi   teriyaki   crispy garlic                                   | 20.5 |
| <b>Crispy tuna nigiri - 4 pieces</b><br>tuna tartare   Japanese mayonnaise   Tobiko                       | 18   |
| <b>Crispy lobster nigiri - 4 pieces</b><br>lobster tartare   mango   sesame                               | 20   |
| <b>Crispy chicken maki</b><br>wasabi mayonnaise   unagi sauce                                             | 20.5 |
| <b>Flamed lobster maki</b><br>torched salmon sashimi   lobster tartare   miso curry   Japanese mayonnaise | 22.5 |

COLD STARTERS

|                                                                                         |      |
|-----------------------------------------------------------------------------------------|------|
| <b>Fish trio</b><br>smoked salmon   Dutch shrimps   smoked eel   brioche toast          | 19   |
| <b>Smoked salmon</b><br>toast   horseradish                                             | 18   |
| <b>Lobster tartare</b><br>truffle dressing   fennel   orange gel                        | 22.5 |
| <b>Shrimp cocktail</b><br>Dutch shrimps   sun-dried tomatoes   cocktail sauce           | 19   |
| <b>Beef carpaccio</b><br>pesto mayonnaise   parmesan cheese   red onion   crispy capers | 16.5 |

HOT STARTERS

|                                                                             |      |
|-----------------------------------------------------------------------------|------|
| <b>Prawns</b><br>garlic   red pepper                                        | 18   |
| <b>Scallops - 3 pieces</b><br>celeriac   wasabi beurre blanc   crispy enoki | 19   |
| <b>Pulpo</b><br>chorizo   sweet potato   roasted bell pepper sauce          | 19.5 |
| <b>AREIA bao bun - 2 pieces</b><br>gamba   mango mayonnaise   som tam salsa | 14.5 |
| <b>Thai style ribs</b><br>boneless   som tam salsa   oyster sauce dressing  | 17   |

SOUPS

|                                                               |      |
|---------------------------------------------------------------|------|
| <b>Bouillabaisse</b><br>French fish soup   rouille   baguette | 19.5 |
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MAINS

LOBSTER

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| <b>Whole lobster boiled or grilled</b><br>salad   fries                       | 43 |
| <b>Whole lobster gratinated</b><br>hollandaise sauce   cheese   salad   fries | 45 |

FISH

|                                                                                                   |             |
|---------------------------------------------------------------------------------------------------|-------------|
| <b>Catch of the day</b>                                                                           | daily price |
| <b>Mussels from Zeeland</b><br>homemade remoulade sauce   fries                                   | 28          |
| <b>Small North Sea sole - 3 pieces</b><br>pan-fried in butter   fries   salad                     | 29          |
| <b>North Sea sole - 2 pieces</b><br>pan-fried in butter   fries   salad                           | 38          |
| <b>Cod fish from the North Sea</b><br>red beetroot puree   green asparagus   truffle beurre blanc | 30          |
| <b>Tuna steak</b><br>creamy dashi   noodles   salsa verde   bok choy   chili oil                  | 32.5        |

MEAT

|                                                                                                                             |    |
|-----------------------------------------------------------------------------------------------------------------------------|----|
| <b>Flank steak - 200 grams</b><br>pepper sauce   fries   roasted vegetables<br>herb butter, bearnaise or red wine sauce + 2 | 30 |
| <b>Ribeye - 300 grams</b><br>pepper sauce   fries   roasted vegetables<br>herb butter, bearnaise or red wine sauce + 2      | 38 |
| <b>Smashed burger</b><br>tomato   bacon   cheddar   fries                                                                   | 24 |

VEGA

|                                                                                           |    |
|-------------------------------------------------------------------------------------------|----|
| <b>Roasted green asparagus</b><br>red beetroot puree   mushrooms   miso lime beurre blanc | 24 |
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SIDES

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|--------------------------------------------------------------------------------------------|-----|
| <b>Fries</b>                                                                               | 5   |
| <b>Special loaded fries</b><br>Asian truffle mayonnaise   garlic crumble   Parmesan cheese | 9   |
| <b>Flamin' fries</b><br>rocoto   Japanese mayonnaise                                       | 9   |
| <b>Green salad</b><br>lemon vinaigrette   croutons                                         | 5   |
| <b>Stir-fried seasonal vegetables</b>                                                      | 6.5 |

KIDS

|                                                        |    |
|--------------------------------------------------------|----|
| <b>Crunchy chicken or fish fillet</b><br>fries   salad | 16 |
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DESSERTS

|                                                                                                               |    |
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| <b>Moelleux au chocolat</b><br>salted caramel ice-cream   speculoos crumble<br><i>Longer preparation time</i> | 12 |
| <b>Strawberry Romanoff</b><br>vanilla ice-cream   Romanoff mousse   fresh strawberries                        | 13 |
| <b>Tarte au citron meringuée</b><br>lemon curd   raspberry sorbet                                             | 12 |
| <b>Dubai style cheesecake</b><br>pistachio cream   kataifi   chocolate pistachio ice-cream                    | 14 |
| <b>Café gourmand</b><br>5 friandises with coffee or tea                                                       | 12 |
| <b>Cheese platter</b><br>5 types of cheese   quince compote   fig bread                                       | 18 |

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