

— WINE & SEAFOODBAR —

# AREIA

BY VIGO

*Menu*

## LUNCH SUGGESTIONS

<b>Caesar salad</b> classic caesar dressing   little gem   boiled egg   parmesan   croutons <b>optional with crispy chicken, smoked salmon or prawns + 6</b> From 12:00 to 16:00	14.5
<b>Salad poisson</b> 3 types of fish   lemon vinaigrette   cucumber From 12:00 to 16:00	19.5
<b>Fried octopus</b> salsa verde   smoked aioli   crispy potato	19.5
<b>Bouillabaisse</b> classic French fish soup   rouille   French baguette	19.5
<b>Steamed mussels</b> homemade remoulade sauce   fries	28
<b>Fish trio</b> traditional smoked salmon   Dutch shrimps   smoked eel   brioche toast	19
<b>Traditional smoked salmon</b> brioche toast   horseradish	18

## NICE TO START WITH

<b>French baguette</b> herb butter   aioli	7.5
<b>Pata Negra - 70 grams</b> French baguette	16
<b>Stir-fried mussels</b> tom yum   sea vegetables   bread	16
<b>Dutch shrimp croquettes</b> from Wieringen   brioche toast   cocktail sauce	19
<b>Tuna flatbread pizza</b> tuna carpaccio   unagi   red onion   truffle mayonnaise	16

# CAVIAR

*if in stock*

## **Baeri caviar - 30 grams**

blinis | chives | traditional smoked salmon

75

# OYSTERS

*served with a shallot vinaigrette and lemon*

## **Zeeuwse Creuse - 6 pieces**

accessible | salty

21

## **Umami - 6 pieces**

*Umami is the fifth basic taste besides sweet, sour, salty and bitter and means deliciousness*  
savoury | sweet | salty | full of flavor

27

## **Gillardeau - 6 pieces**

savoury | light sweet | spicy | full

33

## **Oyster tasting - 6 pieces**

3 types of oysters

27

## **MATCHING BUBBLES**



### Minguett Cava Brut Bio Organic

Penedès, Spain

macabeo, parellada, xarel-lo

fresh | sparkling | apple | pear | brioche

8

42

### Caves Gales Cuvée Première Rosé Brut

Moselle, Luxemburg

pinot noir

pure | elegant | raspberry | strawberry | creamy mousse

9

47

### Laurent-Perrier La Cuvée Brut

Champagne, France

chardonnay, pinot noir, pinot meunier

citrus | white flowers | peach | white fruit

12

65

# RAW BAR

**SASHIMI** | 18.5  
salmon | tuna | wasabi | ginger | nori crumble

**SALMON TATAKI** | 16.5  
wasabi dressing | avocado crème | nori

**TUNA TATAKI** | 17  
szechuan vinaigrette | tomato salsa | ginger

# TACOS

2 PIECES

**SALMON** | 14  
rocoto sauce | red onion

**TUNA** | 14  
truffle oyster sauce | nori crumble | pico de gallo

**LOBSTER** | 16  
mango | sesame | Japanese mayonnaise

**AVOCADO** | 12  
wasabi | tomato

# SUSHI

INSIDE-OUT ROLLS  
8 PIECES

**SURF 'N' TURF** | 22.5  
tempura prawn | flank steak  
truffle mayonnaise | XO lacquer

**RED DRAGON** | 22.5  
tuna sashimi | lobster tartare  
miso curry | nori crumble

**SPICY TUNA** | 20.5  
tuna sashimi | rocoto sauce | nori crumble

CRISPY NIGIRIS  
4 PIECES

**TUNA** | 18  
tuna tartare | Japanese mayonnaise | Tobiko

**LOBSTER** | 20  
lobster tartare | mango | sesame

**SPICY SALMON** | 18  
salmon tartare | rocoto sauce

**TORCHED SALMON** | 22  
torched salmon sashimi | tempura prawn  
teriyaki | Japanese mayonnaise | kataifi

**CALIFORNIA** | 21.5  
lobster tartare | Japanese mayonnaise  
Tobiko

**CHICKEN** | 20.5  
crispy chicken | wasabi mayonnaise | unagi

SPECIAL  
8 PIECES

**AREIA MAKI** | 23  
salmon and tuna tartare | tempura prawn  
unagi | nori crumble

## COLD STARTERS

<b>Fish trio</b> traditional smoked salmon   Dutch shrimps   smoked eel   brioche toast	19
<b>Traditional smoked salmon</b> brioche toast   horseradish	18
<b>Lobster tartare</b> truffle dressing   fennel marmelade   orange gel	22.5
<b>Shrimp cocktail</b> Dutch shrimps   sun-dried tomatoes   cocktail sauce	19
<b>Beef carpaccio</b> pesto mayonnaise   parmesan   red onion   crispy capers	16.5
<b>Avocado tartare</b> wasabi vinaigrette   cucumber   nori crumble	15

## HOT STARTERS

<b>AREIA bao buns - 2 pieces</b> prawn   garam masala mayonnaise   spiced red cabbage	14.5
<b>Prawns pil pil</b> garlic   red pepper   French baguette	18
<b>Scallops - 3 pieces</b> Jerusalem artichoke   wasabi beurre blanc   crispy enoki	21
<b>Pan-fried octopus</b> salsa verde   smoked aioli   crispy potato	19.5
<b>Sticky ribs</b> boneless   red cabbage   lemon dressing	17

## SOUPS

<b>Bouillabaisse</b> classic French fish soup   rouille   French baguette	19.5
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# MAIN COURSES

## LOBSTER

**Whole boiled or grilled lobster - 400 grams** daily price  
salad | fries

**Whole gratinated lobster - 400 grams** daily price  
hollandaise | gruyere | salad | fries

## FISH

**Catch of the day** daily price

**Steamed mussels** 28  
homemade remoulade sauce | fries

**Small North Sea sole - 3 pieces** daily price  
pan-fried in butter | fries | salad

**North Sea sole - 2 pieces** daily price  
pan-fried in butter | fries | salad

**North Sea ray wing** 26  
potato mousseline | parsley | brown butter beurre blanc  
crispy capers

**Tuna steak** 32.5  
creamy dashi | noodles | salsa verde | chili oil

## MEAT

**Flank steak - 150 grams or 225 grams** 25/32.5  
pepper sauce | roasted vegetables | fries  
**bearnaise or red wine sauce + 2**

**Ribeye - 300 grams** 45  
pepper sauce | roasted vegetables | fries  
**bearnaise or red wine sauce + 2**

**Smashed burger** 25  
salad | tomato | bacon | cheddar | AREIA burger sauce | fries

## VEGA

**Forest walk** 25  
mashed salsify dish | mushrooms | cèpes sauce

## SIDES

<b>Fries</b>	6
<b>AREIA loaded fries</b> truffle mayonnaise   garlic crumble   parmesan	9
<b>Flamin' fries</b> spicy rocoto   Japanese mayonnaise	9
<b>Green salad</b> lemon dressing   croutons	5
<b>Stir-fried seasonal vegetables</b>	6.5

## KIDS

<b>Crispy chicken or fish bites</b> fries   salad	16
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## DESSERTS

<b>Pistachio cheesecake</b> pistachio mousse   kataifi   chocolate sauce   pistachio ice-cream	14
<b>Tarte noisette et figue</b> hazelnut ganache   frangipane   figs   mascapone ice-cream	15
<b>Moelleux au chocolat</b> salted caramel ice-cream   white chocolate crumble <i>Longer preparation time</i>	12
<b>Macaron delice</b> 3 flavors   pistachio ice-cream	10
<b>Cheese platter</b> 5 types of cheese   quince compote   fig bread	18

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