

# AREIA

*Menu*

# AREIA

BY VIGO

## LUNCH SUGGESTIONS

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<b>Caesar salad</b> little gem   boiled egg   Parmesan   croutons optional with chicken, smoked salmon or gambas + 4	13
<b>Grilled octopus</b> patacones   salsa verde   tericucho   sweet potato	16
<b>Fish trio</b> smoked salmon   Dutch shrimps   pulled mackerel   corn bread	16
<b>Gambas pil pil</b> garlic   red chili pepper   corn bread	16
<b>Mussels au Gratin</b> chimichurri butter   queso blanco   corn bread	15
<b>Bouillabaisse</b> French fish soup   rouille   corn bread	18
<b>North Sea sole</b> pan-fried in butter   fries   salad	daily price
<b>Short rib bao - 2 pieces</b> nikkei lacquer   nuoc cham salsa   ají panca mayonnaise	15

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## NICE TO BEGIN WITH

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<b>Bread</b> guacaioli   chimichurri dip	7.5
<b>Pata Negra 100 grams</b> corn bread	19

## OYSTERS

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*served with a shallot vinaigrette*

<b>Fine de Claire - 6 pieces</b> from Normandy, France soft   salty	21
<b>Umami - 6 pieces</b> a wild Irish oyster, grown in Zeeland with a Japanese taste experience savoury   sweet   salty   full of flavor	24
<b>Special oysters - 6 pieces</b> Umami oyster   Bloody Mary	30

*Matching bubbles*

<u>Mistinguet Cava Brut Bio Organic</u> Penedès, Spain macabeo, parellada, xarel-lo fresh   sparkling   apple   pear   brioche	6	35
<u>Caves Gales Cuvée Première Rosé Brut</u> Moselle, Luxembourg pinot noir pure   elegant   raspberry   strawberry   creamy mousse	7	40
<u>Laurent-Perrier La Cuvée Brut</u> Champagne, France chardonnay, pinot noir, pinot meunier citrus   white flowers   peach   white fruit	9	55

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## RAW & MARINATED

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<b>Aburi salmon</b> torched salmon sashimi   chalaquita   ginger vinaigrette	15
<b>Aburi tuna</b> torched tuna sashimi   yuzu sauce   la-yu oil   avocado   mango	17
<b>Hamachi carpaccio</b> passionfruit   tamarillo gel   sweet potato   tortilla crumble	18
<b>Tuna tacos - 2 pieces</b> truffle oyster sauce   nori crumble   smoked guacamole	15
<b>Sashimi</b> tuna   salmon   hamachi	19
<b>Steak tartare</b> wasabi vinaigrette   smoked guacamole   salsa verde	16
<b>Vegan ceviche</b> sweet potato   avocado   ginger vinaigrette   mango	14

## SUSHI

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<b>AREIA maki</b> hamachi sashimi   chalaquita   chipotle mayonnaise	19
<b>Prawn maki</b> tempura gamba   achiote miso sauce	19
<b>Aburi wagyu nigiri - 4 pieces</b> kizami lacquer   smoked ají amarillo   corn crumble	27
<b>Spicy tuna maki</b> tuna sashimi   rocoto sauce   nori crumble	19
<b>Aburi salmon maki</b> torched salmon sashimi   yuzu creamcheese   bell pepper crumble	18
<b>Lobster California maki</b> lobster tartare   Japanese mayonnaise   Tobiko	22
<b>Crispy tuna nigiri - 4 pieces</b> tuna tartare   ginger   hucatay	18

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## COLD STARTERS

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<b>Fish trio</b> smoked salmon   Dutch shrimps   pulled mackerel	16
<b>Lobster tartare</b> fennel   truffle vinaigrette   guacamole	20
<b>Tostone</b> smoked guacamole   salsa verde   sweet potato	14
<b>Smoked rib-eye carpaccio</b> tuna mayonnaise   nikkei lacquer   pico de gallo	18

## HOT STARTERS

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<b>Gambas pil pil</b> garlic   red chili pepper   corn bread	16
<b>Scallops - 3 pieces</b> yuzu creamcheese   Parmesan   grilled bell pepper	16
<b>Grilled octopus</b> patacone   salsa verde   tericucho   sweet potato	16
<b>Mussels au Gratin</b> chimichurri butter   queso blanco   corn bread	15
<b>Green asparagus</b> leek crumble   chimichurri	12
<b>Short rib bao - 2 pieces</b> nikkei lacquer   nuoc cham salsa   ají panca mayonnaise	15

## SOUP

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<b>Bouillabaisse</b> French fish soup   rouille   corn bread	18
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## MAIN COURSES

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<b>LOBSTER</b>	39
<b>boiled or grilled - 400 grams</b> salad   salsa verde   fries	
<b>FISH</b>	
<b>Seabass fillet</b>	25
shellfish risotto   miso lime beurre blanc   sugar snaps	
<b>Ray wing</b>	27
tericucho lacquer   sweet potato crème   corn salsa horseradish beurre blanc	
<b>Tuna</b>	28
rice noodles   nuoc cham salsa   green curry sauce	
<b>North Sea sole</b>	daily price
pan-fried in butter   fries   salad	
<b>Wolffish   Short rib</b>	26
pumpkin toffee   spicy sauerkraut   bulgogi sauce	
<b>MEAT</b>	
<b>Hiphang steak - 175 grams</b>	25
Ireland crispy polenta   chimichurri   padron peppers	
<b>Rib-eye - 250 grams</b>	32
Netherlands crispy polenta   chimichurri   padron peppers	
<b>Ho Chicken Minh</b>	23
rice noodles   nuoc cham salsa   cassava crumble	
<b>VEGETARIAN</b>	
<b>Vegan tacos</b>	23
tortilla   sweet potato   guacamole   pickled red cabbage	

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## SIDES

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<b>Fries</b>	4
<b>AREIAS loaded fries</b> salsa verde   aioli   chorizo	8
<b>FLAMIN' fries</b> rocoto sauce   Kewpie   jalapeño	8
<b>Green salad</b> citrus dressing   corn salsa	4
<b>Stir-fried vegetables</b>	5
<b>Padron peppers</b> tericucho lacquer   tortilla crumble	6

## KIDS

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<b>Crunchy chicken or fish fillet</b> fries   salad	12
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## DESSERTS

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<b>AREIA banana split</b> drunken banana   chocolate sauce   vanilla ice-cream	12
<b>Oreo cheesecake</b> pure chocolate crème   mascarpone ice-cream   Oreo crumble	9
<b>Crème brûlée</b> tonka bean   caramel	9
<b>Tres leches sundae</b> sponge cake   coffee   arequipe	10
<b>Cheese platter</b> 5 types of cheese   quince compote   fig cake	14

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