



VIEW

SEAFOOD & GRILL

View with taste



SEAFOOD PLATTER 98

1, 2, 3, 4, 6, 11, 14

6 oysters / fried tiger prawns / potato wrapped prawns /
mussels / wild chum salmon caviar / octopus / squid / salmon tartare /
seared tuna / matieu herring in blackcurrant / grilled corn /
sweet and sour aioli

SEAFOOD

TARTARES

CLASSIC SALMON ^{1, 3, 4}	19
shallot onions / capers / quail egg / herbs	
PONZU TUNA ^{1, 3, 4, 11}	24
ponzu / sesame / chili kewpie mayonnaise / spring onions / avocado cream	
HERRING ^{1, 4}	12
shallot onions / apples / mustard / olive oil / trout caviar / rye bread crouton	
BEEF FILLET ^{3, 4, 10}	19
quail egg / shallots / capers / tobiko caviar	

OYSTERS

	6 pcs.	12 pcs.
FINE DE CLAIRE NR. 2, FRANCE ^{4, 6, 14}	28	48
juicy with a balanced taste and sweeter, fruitier flavour		
GILLARDEAU NR. 2, FRANCE ^{4, 6, 14}	45	90
crunchy texture with a mild nutty taste		
LE POESIA NR. 2, FRANCE ^{4, 6, 14}	40	70
meaty and crispy, with a hint of hazelnut		
FRIANDISA NR. 4, FRANCE ^{4, 6, 14}	30	60
creamy taste with slightly sweet notes		
Oysters are served with "mignonette" sauce with aronia juice		

SOUPS

COLD BEETROOT ^{3, 7, 10, 12}	14
quail eggs / kefir	

FISH SOLANKA ^{2, 4}	19
salmon / catfish / prawns	

GOULASH SOUP ^{7, 9}	14
beef / root vegetables	

SALADS

TIGER PRAWN ^{2, 6, 11}	25
avocado / cherry tomatoes / cucumber / onions / arugula / yuzu ponzu sauce	
LOBSTER ^{2, 3, 7}	29
avocado / marinated ginger / mango / cherry tomatoes / chili kewpie mayonnaise	
SEAFOOD (warm) ^{2, 4, 14}	29
salmon / tiger prawns / Vongole clams / squid / octopus / scallops / red caviar / cherry tomatoes / garlic / green curry	
CAESAR ^{3, 4, 7}	22
• tiger prawns • grilled chicken breast	
VEGETABLES	13
tomato selection / cucumber / avocado / salad mix / red onion / radish / green vinegret	

APPETIZERS

SEAFOOD TRIO SNACKS ^{2, 4, 6, 10, 11}	25
marinated salmon / seared tuna / grilled shrimp with avocado	
TEMPURA TIGERPRAWNS ^{2, 7}	22
tartare sauce	
ASPIC ^{7, 9, 10}	19
beef ribs / veal cheeks / oxtails / horseradish foam	
VEAL CHEEK CROQUETTES ^{1, 3, 6, 9}	19
with sweet and sour sauce	
ASSORTMENT OF PICKLED HERRING ^{7, 9, 10}	15
potato fondant with herbs / sour cream sauce	
BRUSCHETTA TRIO ^{1, 3, 4, 7}	18
• cold smoked salmon / dill cream cheese • Baltic sprat / quail egg / horseradish cream • shrimp cocktail / avocado	

SEAFOOD

SEA SCALLOPS ^{1, 4, 7, 14}	29
with spice crust and green peas puree	
TIGERPRAWNS JULIENNE ^{2, 7, 9}	25
lobster bisque / bechamel / parmesan	

OCTOPUS TENTACLES ^{2, 4, 7, 9}	29
onion puree / padrone peppers / smoked aioli	
FRIED TIGER PRAWNS ^{2, 3, 7}	32
Pak Choi / cherry tomatoes / sweet and sour aioli	

SEAFOOD GRILL ^{2, 3, 4, 7, 14}	55
tiger prawns / mussels / squid / octopus tentacle / scallops / oyster Rockefeller / salmon fillet croquette / sweet and sour aioli	

VIEW

SEAFOOD & GRILL



LOBSTER MENU

GRILLED LOBSTER ^{2, 7} herb butter / garlic / pineapple	56	LOBSTER CREAM SOUP ^{2, 7, 9} lobster bisque / root vegetables / cream / brandy	19
LOBSTER THERMIDOR ^{2, 7, 9} champignons / shallots / butter / brandy / cream / white wine / garlic / Parmesan cheese	59	PASTA WITH LOBSTER FOR TWO ^{1, 2, 3, 7, 9} lobster bisque / brandy / cream / parmesan / basil	69

SUSHI AND SASHIMI

PHILADELPHIA MAKI ^{3, 4, 7} salmon / cucumber / Philadelphia cheese / red caviar / mayonnaise	19
EBITEN AVOKADO MAKI ^{2, 3, 6} tiger prawn / avocado / cucumber / chili mayonnaise / teriyaki	20
LOBSTER VULKANO MAKI ^{2, 3, 11} lobster meat / shrimp / mango / cucumber / tobiko / mayonnaise	24
DRAGON UNAGI MAKI ^{4, 6, 7, 11} eel / avocado / cream cheese / unagi sauce	24
SASHIMI SET salmon (40 g) / tuna (40 g) / scallop (40 g)	21

RED CAVIAR PREMIUM SELECTION

	100g
WILD KETA CAVIAR	55
GORBUSCHA CAVIAR	45



HOT ROLLS

CRISPY TEMPURA EBI ROLL ^{1, 2, 3, 6, 11} tiger prawn / pickled ginger / chuka / chili mayo	20
CRISPY TEMPURA UNAGI ROLL ^{1, 3, 4, 6, 11} eel / cucumber / chili mayo / unagi sauce	24
VOLCANO MUSSEL ROLL ^{1, 2, 3, 6, 11} mussels / cheese / tobiko / chuka	20
VOLCANO SHRIMP ROLL ^{1, 2, 3, 6, 11} shrimp / cheese / tobiko / chuka	20

BLACK CAVIAR PREMIUM SELECTION

	50g	100g
CLASSIC SELECTION OSCIETRA pasteurized, sturgeon	100	170
CALVISIUS TRADITION ROYAL fresh, white sturgeon	150	270
ARS ITALICA DA VINCI fresh, Adriatic sturgeon	120	220

VEGETARIAN APPETIZERS

GRILLED STUFFED AVOCADO ¹ chickpeas / quinoa / corn / avocado puree / dried pomodorini / tomato salsa	19
QUINOA AND MANGO SALAD ¹ avocado / zucchini / cucumber / tomatoes / citrus sauce / seasonal berries	22
HOMEMADE HUMMUS ¹ olive mix / seasonal vegetables	16



VEGETARIAN MAIN COURSE

VEGETABLE STEW ^{1, 7, 11} zucchini / green peas / carrots / celery root / curry sauce / cream	21
HOMEMADE RATATOUILLE ^{1, 7, 9} eggplant / zucchini / tomatoes / cheese bechamel	21
MUSHROOM RAVIOLI ^{1, 3, 7} mushroom sauce / Parmesan cheese	21



GRILL

JOSPER GRILL | DISHES ON COALS

CHICKEN TABAKA	29
CHICKEN SHASHLIK	28
LAMB SHASHLIK	34
HOLSTEIN BEEF RIBS	600g 35
CHATEAUBRIAND STEAK, LATVIA	350g 50
RIB-EYE, ARGENTINA	250g 55
SSURF & TURF / RIB-EYE, JAMBO SHRIMPS, GARLIC BUTTER ^{2, 4}	65



CHARCOAL-COOKED DISHES ARE SERVED WITH
premium truffle fries and parmesan / Coleslaw /
homemade marinades / grilled corn / grilled mushrooms /
Padrone peppers ^{7, 9}

SAUCES BY YOUR CHOICE
green pepper sauce / sweet
and sour aioli / homemade spicy
tomato sauce

SURF & TURF GRILL MIX 89

1, 4, 14

FOR TWO

baked rockfeller oysters / prawn skewers / salmon fillet /
octopus tentacle / chicken shashlik / lamb on the bone /
beef ribs

GARNISH

premium truffle fries and parmesan / Coleslaw /
homemade marinades / grilled corn / grilled mushrooms /
Padrone peppers ^{7, 9}

SAUCE ASSORTED FOR PLATE

green pepper sauce / sweet
and sour aioli / homemade spicy
tomato sauce

CHEF'S OFFER

FAROE ISLAND SALMON ^{2, 4, 7, 9} 34
lobster sauce / creamy venero rice / vegetable pearls

BARBARIE DUCK FILLET ^{7, 9} 33
Madeira sweetsour sauce / eggplant celery puree

LAMB RUMP STEAKS 35
FROM NEW ZEALAND ^{1, 7}
green pepper sauce / couscous with spinach puree

SEA BASS BAKED IN SALT ^{3, 4} 69
FOR TWO

BURGERS

CORDON BLUE ^{1, 3, 7, 9, 10} 28
chicken cutlet stuffed with cheddar and mustard /
brioche / tomatoes / garlic aioli / lettuce

WAGYU BEEF ^{1, 3, 7} 32
caramelized onions / Cheddar cheese / salad /
spring onions / smoked mayonnaise

RIB-EYE STEAK ^{1, 3, 7, 10} 28
premium beef steak / bacon / tomatoes / onions /
pickled vegetables / Cheddar cheese /
mustard tartare sauce

SURF & TURF JUMBO SHRIMPS ^{1, 2, 3, 4, 7} 28
premium beef / scallop / tiger prawns / cheese sauce

Our burgers are served with truffle fries and sweet and sour aioli

FISH OF THE DAY ON CHARCOALS ^{3, 4, 7}

ask the waiter about the catch of the day

SERVED

with truffle parmesan fries, coleslaw, homemade marinades, grilled corn,
grilled mushrooms, padrone peppers



DESSERTS.....12

MARZIPAN CAKE ^{1, 3, 7, 8}
with candied fruits and rum

GRILLED PINEAPPLE PINA COLADA ^{3, 7, 8}

CREME BRULEE ^{3, 7, 8}
tonca beans / demerara sugar

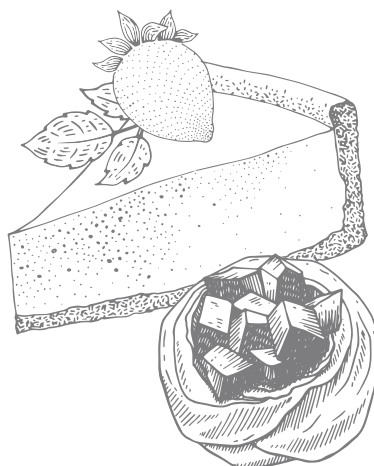
WHITE CHOCOLATE CHEESECAKE ^{1, 7}
green apple gel

DESTROYED NAPOLEON ^{1, 3, 7}
diplomat cream / drunken strawberries

AIRY CHOCOLATE CAKE ^{1, 3, 5, 7, 8}
vanilla sauce / raspberries

ICE CREAM SELECTION

SORBET SELECTION



SPECIAL SELECTION OF CHEESES 21

LOCAL SEMI HARD CHEESE IEVA
pronounced creamy flavour, with flavours
of walnut and fenugreek seeds

LATVIAN HARD CHEESE
very intense and piquant flavour,
6 month matured hard cheese

CABRA AL ROMERO
goat cheese with rosemary, is made with pasteurised
100% murcian goat's milk, with some citrus flavours

MANCHEGO
DOP Grand Valle de Montecelo, most famous
Spanish hard cheese, made from unpasteurized
sheep's milk; it has a mild, creamy and sweet aroma

REBLOCHON DE SAVOIE
soft washed-rind and smear-ripened French
cheese, made in the Alpine region

MUNSTER GÉROMÉ
soft cheese with strong tasting, mainly made from milk
from the Vosges region - between Alsace, Lorraine and
Franche-Comté

Cheese plate is served with ginger-pear jam
and crispy crackers

