

BREAKFAST

at the beach

Organic Kamel Farm Eggs

EGGS YOUR WAY \$6.5

2 eggs cooked your way,
with sourdough toast on the side
+ Scottish smoked salmon \$8.5
+ sausage crate price
+ 1/2 avocado \$2.5

OMELETTE \$13

omelette with Greek feta, baby rocca
& sundried tomatoes, sourdough toast

SHROOMLETTE \$17 **NEW**

4 egg whites sautéed with spinach
& white mushrooms, organic olive oil

BREAKFAST TACO \$9

scrambled eggs, avocado slice, tomato,
ground beef, sriracha mayo, chives, chili flakes

SIGNATURE BREAKFAST \$29

organic poached eggs with avocado on toast,
ikura, chili flakes

Something Sweet

PBJ \$8

peanut butter & blackberry jelly on toast

BERRY GRANOLA \$8.5

homemade granola & yoghurt with red berries

PANCAKES \$12.5

fresh berries, cocoa nibs, with your choice of
maple syrup, chocolate spread or honey
+ banana \$1.5

AÇAÍ BOWL \$17

açaí berries, fresh berries,
homemade granola, shredded coconut

Something Savory

ZAATAR ON TOAST \$6

Em Tarek zaatar, organic olive oil, tomato, spring
onions, arugula, open-faced, on sourdough toast

THE BULGARIAN \$14 **NEW**

Bulgarian cheese mixed with tomatoes, green olives,
Em Tarek zaatar & organic olive oil

WHEN AVO MET HALLOUM \$15 **NEW**

avocado on toast topped with grilled halloumi,
roasted sunflower seeds & Aleppo pepper,
organic olive oil
+ crispy smoked bacon \$3.5

MISO EGG SALAD SANDWICH \$15

miso butter, egg salad, truffle oil,
romaine lettuce on whole wheat toast

BACON'N EGGS KAAKE \$20 **NEW**

kaake bread, smoked bacon, cheddar cheese,
fondel, crispy eggs, tomatoes, arugula,
Japanese mayo & sriracha

À LA LIBANAISE (for 2) \$25 **NEW**

sunny side up eggs, grilled halloumi, labneh,
cheese taco, zaatar taco, served with vegetables

FETA & TOMATO TOAST \$16

summer tomatoes with smashed feta cheese,
mayo mustard, on whole wheat toast, open-faced

SMOKED SALMON BAGEL \$20

open-faced plain bagel with cream cheese, chives,
lemon segments & Scottish smoked salmon

Drinks

WATER \$2.5

PERRIER \$4

MOJU SHOT \$6

ORANGE JUICE \$6

POMEGRANATE JUICE \$10.5

LEMONGRASS ZINGER \$16

ESPRESSO \$3.5

TEA \$3

ALL PRICES ARE VAT INCLUSIVE

CONSUMING RAW OR UNDERCOOKED SEAFOOD, MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

marea, batroun | 81 993 736 | beach@meatthefish.com | #meatthefishatthebeach

MEAT THE FISH

at the beach

Raw

your choice from the crates

OYSTER crate price
with shallots & sherry vinegar

TOSTADOS CEVICHE \$4
lemon, olive oil, oregano, sumac, maldon,
citrus, Aleppo pepper, fried taco
+ your choice of raw or smoked fish crate price

FISH TARTARE crate price
yuzu soya marination, parsley,
lemon zest, chives, sourdough toast

POKE BOWL \$25
sashimi, poke sauce, avocado, cucumber, edamame,
green onions, sesame, Asian rice, furikake,
red cabbage, radish

Salads

MARKET SALAD \$8.5 (vegan)
seasonal greens, avocado, mustard soy vinaigrette
+ sashimi crate price
+ Ortiz tuna retail price

MS. TACO BELLE \$15.5
shredded lettuce, grilled corn, black beans,
avocado mash, avocado slices, crispy tortilla chips
with avo lime vinaigrette
+ grilled free range chicken strips \$8.5
+ crumbled chorizo sausage \$10.5

BUTTER LETTUCE \$25
butter lettuce, smoked almonds, red endive,
parmigiano reggiano, citrus vinaigrette

GREEK ZUCCHINI \$25
yellow & green zucchini zoodles, mint, parsley,
pistachio, olives, greek feta, tomato, cucumber,
sourdough sesame crackers, xeres dressing

KALE CAESAR \$15.5
kale & romaine, parmigiano reggiano, croutons,
nori, crispy salmon skin, yoghurt citrus vinaigrette
+ organic salmon fillet
+ wild Alaskan sockeye fillet

WATERMELON FETA \$19.5 **NEW**
watermelon cubes, Greek feta, cucumber, arugula,
radish, bird eye chili, extra virgin olive oil,
balsamic glaze, maldon salt

SEA GREEN SALAD \$22 (vegan) **NEW**
seaweed, black quinoa, red cabbage, Chinese cabbage,
radish, carrots, green onion, tofu, black sesame,
chili flakes, orange segments, ginger carrot dressing

TOMATO CAPRI \$18 **NEW**
colored cherry tomatoes, basil, minted croutons,
shallot vinaigrette & extra virgin olive oil
+ burrata \$10

To share

GUACAMOLE \$9
with crispy tortilla bread

TARAMA IKURA \$18
homemade smoked cod roe dip, topped with ikura,
with sourdough toast, served with lemon

HUMMUS ROMESCUS \$12
homemade romesco sauce, hummus paste,
sourdough toast

WHIPPED FETA \$13
whipped feta with cream cheese, honey, chili,
chives, pistachio, sourdough toast

CHARRED EGGPLANT \$9
smokey grilled eggplant finely chopped
with grilled turmeric eggplant, Aleppo pepper,
sumac, sesame seeds, with sourdough toast

BIZRI \$12
golden crispy sardines with ponzu tahini, lemon

CORN CURLS \$12 **IT'S BACK!**
crispy corn ribs with magic wasabi sauce, coriander, lime

CALAMARI FRITTERS \$26
lightly battered crispy calamari,
preserved lemon mayo, lemon

FISH STICKS \$22
homemade seabream fish fingers,
homemade romesco sauce, lemon

SALMON TACOS WITH PAPAYA MOJO \$27 **NEW**
organic salmon fillet, papaya, avocado, shallots,
crispy corn kernel, bird eye chili, cilantro,
Japanese mayo & lime juice

BLACK BAO \$33
black bao, coconut crispy king prawns, kewpie mayo,
Thai salty sweet & sour sauce, mint, radish

BEEF CARNITAS TACO \$27
grass-fed Australian beef tenderloin, radish,
crispy ginger carrots, rocca, sriracha sauce,
served on a flour tortilla or romaine lettuce

LOBSTER ROLL \$55
marinated lobster meat on a split-top soft
bun with marie-rose dressing
+ caviar crate price

KATSU SANDO \$22
crispy organic free range chicken breast,
brown magic sauce, white bread,
coleslaw on the side

COCKTAILS ✦ SPIRITS

The Brunch Life

Rose Spritz \$14

Prosecco, homemade rose jam, rose syrup, fresh lemon, soda

Purple Haze \$16

Prosecco, gin, lavender syrup, lavender bitters, lemon juice, soda

Elder-Berry Spark \$16

Elderflower, blueberry, lemon, prosecco, soda

Figs & Elderflower \$14

Homemade fig jam, elderflower, prosecco, lime

Midday's Thirst

The Sake Martini \$12

Sake, London dry gin, dry vermouth & your choice of cucumber or ginger

Sakuro \$14

Fresh pineapple infused rum, yuzu, lemon, agave, sparkling sake

Stubborn Mule \$14

Vodka, fresh passion fruit, fresh ginger, lime, ginger beer

Nut My Agave \$14

Tequila blanco, 100% agave, lemon, orgeat, rose water, fresh nutmeg

Margarita Picante \$16

Tequila blanco, 100% agave, homemade jalapeño infusion, lime, chapulin salt

Toreador \$16

Mezcal, apricot brandy, lime, cane sugar

Into the Horizon

Take Me to Rome \$16

Limoncello, strawberry, prosecco, soda

Ginger Moon \$14

Gin, lime juice, fresh ginger, pink grapefruit, cane sugar, bitters

Sunset Breeze \$14

London dry gin, campari, orgeat syrup, pineapple

Kiwi Crusher \$16

London dry gin, fresh kiwi, agave, fresh mint

Red Snapper \$13.5

Gin, homemade bloody mary mix, worcestershire, lemon, salt & pepper

MTF Iconic Bloody Mary \$14

Vodka, homemade bloody mary mix, worcestershire, lemon, salt & pepper

Burnt Sienna \$13.5

Tequila blanco, 100% agave, homemade cinnamon syrup, lime cordial, lime juice, bitters

When Doves Cry \$14

Tequila blanco, 100% agave, pink grapefruit, lime, bitters, grapefruit lemonade, maldon salt

Non-Alcoholic Cocktails

Yuzu Mojito \$10

Fresh lemon, yuzu, mint, soda

MTF Iconic Virgin Mary \$10

Homemade bloody mary mix, lemon, salt & pepper

Rose Reverie \$9

Homemade rose jam, syrup, fresh lemon, rose water

Lemonade Fizz \$9

Fresh lemon, sugar, soda

Mango & Lychee Fizz \$10

Fresh mango, fresh lychee, lemon, sugar, soda, rosemary

Blueberry Lemon Lullaby \$9

Blueberry, lemon, sugar