

FISHBAR

FISHBAR
de Milan

RAW FISH & MARKET PRICE

CLAMS
EAST COAST OYSTERS
JUMBO SHRIMPS
LOBSTER PICKS
KING CRAB LEG
SCALLOPS

RAW FISH & TASTING

1 Oyster
Salmon and cod fish Ceviche
Octopus carpaccio
Tuna tartare
2 Shrimps
30

TARTARE &

TUNA TARTARE 16
Pistachios and thyme olive oil.

WILD SALMON TARTARE 16
Avocado and guacamole.

SHRIMPS TARTARE 16
Stracciatella cheese, tomatoes and cream of escarole.

CARPACCI &

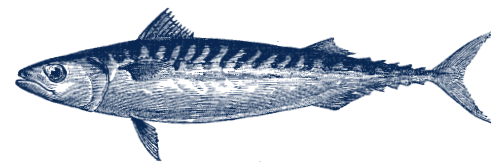
TUNA CARPACCIO SALAD 18
Sliced ahi tuna, arugula, fresh mango, lemon juice and olive oil.

OCTOPUS CARPACCIO SALAD 18
Thin sliced octopus, mixed greens, cherry tomatoes, walnuts, raspberries, orange juice and olive oil.

CEVICHE &

SALMON AND COD FISH CEVICHE 16
Leche de tigre, avocado, tomatoes and onion.

LOBSTER CEVICHE 18
Leche de tigre, avocado, mango, mint, raspberries.



STARTERS &

CRAB CAKES 17
Jumbo lump of crab meat, tartare dipping and lemon wedges.

OYSTER ROCKEFELLER 18
Baked oysters, wilted spinach, bechamel, parmesan crumble.

SAUTÉED MUSSELS AND CLAMS 14
Mussels and clams with garlic, olive oil, white wine, parsley served in white or pomodoro broth.

STUFFED SQUID 14
Saffron potato cream and confit cherry tomatoes.

TUNA TACOS 14
Stracciatella cheese, cherry tomatoes and basil pesto.

PASTOR TACOS 14
Shrimps marinated cobbagge, pineapple, guacamole and coriander.

CALAMARI AND SHRIMPS TEMPURA 16
With julienne carrots and zucchini and Mayo chipotle.

KING CRAB CATALANA 22
Tomatoes, celery, red onion, mint, orange, maldon salt.

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PASTA &

SPAGHETTI WITH CLAMS 18
Olive oil, garlic and parsley.

SEAFOOD PACCHERI 20
Shrimps, calamari, mussels, clams, baby squid, baby octopus, cuttlefish and pomodoro sauce.

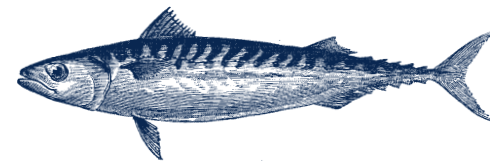
PACCHERI WITH OCTOPUS AND POMODORO SAUCE 18

HOMEMADE BLACK SQUID LINGUINI PASTA 24
lobster pick, scallops, shrimps, asparagus, brandy pink sauce.

SOUP &

FISHBAR DE MILAN SOUP 18
Tomatoes soup, baby squid, cuttlefish, baby octopus, mussels, clams, shrimps and crispy bread.

SHRIMPS BISQUE CREAM SOUP 14



FISH MAINE & COURSES

CRISPY OCTOPUS 22
Baked potatoes and crispy artichoke.

SEARED TUNA 22
Pea cream, braised shallot.

GRILLED SALMON 22
Asparagus in butter and orange sauce.

FRESH COD FISH FILET 22
Tomato sauce, dried olives, crispy capers.

MAINE LOBSTER ROLL 22
White bread, Maine lobster, mixed salad, celery, mayonnaise, lemon, chives and black pepper.

MEAT MAIN & COURSES (FROM OUR BRICK FIRE WOOD OVEN)

LAMB CHOPS 28
Served with roasted potatoes, grilled asparagus, white wine, garlic, capers sauce.

GRILLED PRIME RIB 25
With vegetables or roasted potatoes.

HALF ORGANIC ROASTED CHICKEN 19
Rosemary, white wine and garlic.

FLATBREADS &

SHRIMPS AND BURRATA 20
With cherry tomatoes and escarole cream.

LOBSTER CATALANA 22
With onion, arugula and cherry tomatoes.

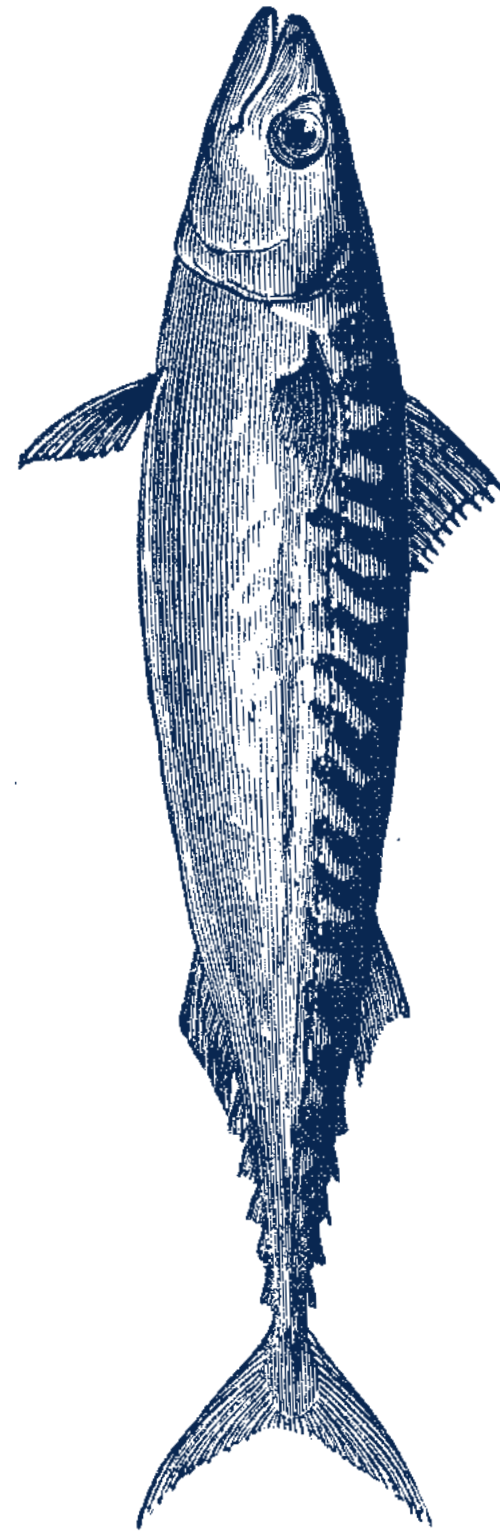
SMOKED SALMON 18
With mozzarella cheese and chives.

CLAMS 18
Red or white with olive oil and garlic.



CRAB ROLL 22
White bread, king crab, marinated fennel, guacamole, mayonnaise.

Please speak to a member of staff if you require any information about allergens



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