

# Aquarie



## **FRIDAY AFTERWORK**

*14:00 – 17:00*

### **WINE**

#### SPARKLING WINE

*Valdobbiadene* 105,- / 495,-  
Prosecco Dry NV.

#### WHITE WINE

*Stefan Winter* 130,- / 650,-  
Riesling Trocken 2023.

#### ROSE WINE

*By Ott* 125,- / 650,-  
Cinsault, Grenache, Shiraz, 2023.

### **BEER**

Corona 0,33 Draft 70,-  
Stella 0,4 Draft 75,-

### **ALCOHOL-FREE**

Cola, Cola Z, Fanta, Sprite 55,-

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14:00 – 17:00

### OYSTERS

*Per Piece* 30,-

*Half a dozen* 215,-

*A dozen* 415,-

### Granish per piece Oysters.

*Lemon Vinaigrette* 10,-

*Aquarie`s Tabasco* 10,-

### SASHIMI

*Salmon from Kvarøy* 179,-

*Scallops from Frøya* 199,-

### NIGIRI 2 pieces.

*Salmon.* 75,-

*Flambert Salmon.* 95,-

*Scallops.* 95,-

*Chef`s Choice* 125,-

### COMBO

*Bento Box 1.* 295,-

Sashimi, Nigiri, Maki, Nuddelsalad.

*Bento Box 2.* 495,-

Sashimi, Maki, Nigiri, Tempurasalad.

*SMALL COMBO* 149,-

2 Nigiri & 4 pieces Maki.

*Medium Combo* 239,-

2 Nigiri & 8 pieces Maki.

*Big Combo* 289,-

6 Nigiri & 8 Pieces Maki.

*Chef`s Kombo* 349,-

Tempurasalad & Chef`s Maki.

### MAKI

*Flambert Salmon* 195,-

*Tempura Scampi* 185,-

*Scallops* 235,-

*Vegan* 145,-

*Chef Choice* 195,-