

Welcome to Prive by Folie Marine

Rooted in the stillness of the Albanian coast, shaped by the
salt, heat, and depth of the Ionian and beyond.

Starters & Salads

Watercress Soba Noodle Salad
with angus sirloin tataki, honey citrus
dressing & a touch of wasabi
2100

Avocado & Tomato Salad
with roasted eggplant, fresh
avocado, micro cress, lemon & basil
1600

Bouillabaisse
traditional fish soup with rockfish, potato,
saffron & rich fish stock
800

Edamame with Maldon Salt
steamed green soy beans finished
with maldon salt
900

Tuna Tacos
with avocado, soy sauce, yuzu, fresh
onion & wasabi
1300

Burnt Kale Salad
tossed in sesame dressing, with
anthotiro cheese & brazilian nuts
1600

Crispy Tofu & Avocado Salad (vg)
served with a lime vinaigrette and
micro cress greens
1700

Raw Selections

Yellowfin Tuna Ceviche	with shallots, avocado, kumquat, leche de tigre, cancha corn & negi	2000
White Fish Ceviche	tossed in plum sake dressing with coriander, sesame oil, choclo corn & sweet potato	1750
Dry Aged Beef Tartare	served with bone marrow, pickled cucumber & shallots	2500
Maguro Tataki	seared tuna with ponzu sauce, olive oil & crispy onions	2100
Red Valley Shrimp & Mackerel Tiradito	in ginger-jalapeño sauce with ginger gremolata	2500

Premium Rolls

Wagyu Aburi Shrimp Roll	avocado, shrimp tempura, wagyu, spring onion, pickled carrot, nikiri sauce	3700
Gold Ring Roll	chopped salmon, avocado, mango, prawn tempura, orange tobiko, teriyaki sauce	2800
Crispy Wagyu Tartare Roll	avocado, takuan, pickled carrot, truffle sauce	3800
Lobster Roll	avocado, takana, lobster tempura, aioli mayo	4500
Tempura Crushed Avocado Roll	prawn tempura, avocado, spicy mayo, teriyaki sauce	2300
Prawn Tempura Salmon Aburi	prawn tempura maki topped with torched salmon	2400
Toyotomi Shrimp Rolls	prawn tempura rolls topped with shrimp pop and truffle sesame dressing	2500
Beetroot Vegetable Maki	sweet potato, asparagus and mushroom tempura topped with pickled beetroot	2300

Classic Rolls

Salmon Avocado Roll	philadelphia cheese, salmon with kizami wasabi	1900
California Roll	crab meat, cucumber, avocado, orange tobiko, sushi mayo	2300
Ebi Tempura Roll	spicy mayo, avocado, cucumber, tenkasu, teriyaki sauce	2000
Spicy Tuna Roll	tuna tartare, fresh onion, sesame, spicy mayo	2200

Premium Nigiri

Japanese A5 Wagyu Nigiri

with foie gras and kabayaki sauce

1800

Red Shrimp Nigiri

with yuzu olive oil and kizami wasabi

1500

O-Toro Nigiri

with kizami wasabi

1200

{all nigiri served as 2 pieces}

Classic Nigiri & Sashimi

Sake (Salmon)

1100

Maguro (Tuna)

1200

{all served as 2 pieces}

Hot Dishes

Jumbo Tiger Prawn
with citrus amarillo dressing
& tsuma salad
2550

Assorted Tempura
vegetable, ebi (shrimp), or
moriawase (mixed) tempura
1700

Chicken Karaage
crispy fried with truffle mayo & salt
1500

O-Toro Dumpling Nigiri
with scallops, red shrimp &
amarillo sauce
1800

Pork Belly Bao Buns
steamed buns filled with tender
pork belly
1600

Pasta & Risotto

Jumbo Shrimp Linguine	in a rich bisque sauce, topped with chives	2500
Slow-Cooked Beef Ragù	served with pappardelle & katiki domokou cheese	2700
Wild Mushroom Risotto	creamy risotto with mushroom purée, parmesan & wild mushrooms	2800

Fish & Seafood

Grilled Octopus	with yuzu miso glaze & padron peppers	2700
Teriyaki Salmon	teriyaki sauce & pickled cucumber	2500
Black Cod In Hoba Leaf	baked with mandarin miso	4100
Grilled Seabass	served with red pepper & tomato relish	3200

Meat

Japanese A5 Wagyu	with grilled mushrooms & yuzu kosho butter sauce	100 gr / 3700
Beef Tenderloin	served with sweet & spicy sauce	3200
Beef Ribeye Steak	with house-made wafu sauce	3800
Slow-Cooked Short Ribs	glazed with ginger soy, served with pickled daikon & bao buns	3400
Iberico Pork Loin	grilled, with jalapeño salsa verde & chinese cabbage	3400

Sides

Baked Sweet Potato	with yuzu cream & chives	950
Sweet Corn	with shiso butter	1350
Tenderstem Broccoli	with green chili & avocado sauce	950
Mushroom Cazuela	with garlic butter ponzu	950

Dessert

Gianduja Chocolate Pebbles

silky hazelnut chocolate pebbles, served
with passion fruit and mango sorbet

1800

Grilled Pineapple with Coconut Whipped Ganache

caramelized pineapple, coconut whipped ganache,
dark rum caramel, and vanilla ice cream

1750

Baked Cheesecake

creamy baked cheesecake with strawberry
sorbet and raspberry sauce

1650

White Wines

alc.12%	Albizzia Frescobaldi	chardonnay	3800
alc.13%	Fiano di Avellino Terre D'Aione	fiano di avellino	4500
alc.13.5%	Pecorino Castelli Semivicoli	pecorino	4700
alc.13%	Greco Di Tufo DOCG Terredora	greco	4700
alc.12.5%	Riesling Philippe Michel	riesling	4800
alc.13%	Blange Ceretto Langhe Organic BIO	arneis	5800
alc.13.5%	Terlaner Classico Terlan	pinot blanc, chardonnay, sav.blanc	5800
alc.13%	Muller Thurgau Terlan	muller thurgau	5800
alc.14%	Gewurztraminer Terlan	gewurztraminer	6000
alc.13%	Pinot Grigio Livio Felluga Friuli	pinot grigio	6300
alc.13%	Sauvignon Livio Feluga Friuli	sauvignon blanc	6300
alc.13.5%	Winkl Terlan	sauvignon blanc	6500
alc.14%	Kreuth Terlan	chardonnay	6500
alc.13%	Donnaluce Poggio Le Volpi	malvasia, greco, chardonnay	7700
alc.12%	Chablis 1er CRU Vaucoupin Bourgogne	chardonnay	8700
alc.14.5%	Marina Cvetic Masciarelli Abruzzo	chardonnay barrique	9000
alc.13%	Vino Della Pace Cormons	friulano, ribolla gialla, malvasia, chardonnay, pinot bianco	9000
alc.14%	Vista Mare Gaja	vermentino, viognier	12000
alc.14.5%	Nova Domus Terlan	sauvignon blanc, chardonnay, pinot blanc	12500
alc.13.5%	Specogna Ramato	pinot grigio riserva	13000
alc.14%	Quarz Terlan	sauvignon blanc	13500
alc.13.5%	Vintage Tunina Jermann	ribolla gialla, malvasia, picolit, sauv blanc, chardonnay	14000
alc.13.5%	Terre Alte Livio Felluga	friulano, pinot bianco, sauvignon	19000
alc.13%	Gorgona Frescobaldi	vermentino	30000
alc.14%	Gaja Rey Gaja	chardonnay	62000

Red Wines

alc.12%	Remole Frescobaldi	sangiovese, cabernet sauvignon	4000
alc.14%	Primitivo Di Salento Tinazzi	primitivo salento	4400
alc.13.5%	Chianti Nipozzano Frescobaldi	sangiovese, merlot, cab. sauvignon	6200
alc.13.5%	Malbec Catena Zapata	malbec	6500
alc.14.5%	Primitivo Di Manduria Tinazzi	primitivo di manduria	6800
alc.14.5%	Le Macchiole Bolgheri Rosso	merlot, cab, franc, cab. sauvignon, syrah	6900
alc.14.5%	80 Vecchie Vigne	primitivo di manduria (limited edition)	7500
alc.14.5%	Edizione Farnese Fantini	montepulc, primitivo, sangiovese, negroamaro	7500
alc.13.5%	Le Volte Dell'Ornellaia	merlot, sangiovese, cab. sauvignon	8500
alc.13.5%	Lucente Frescobaldi	merlot, sangiovese	8700
alc.15%	Amarone Classico Cesari	corvina veronese, rondinella, rossignola	9000
alc.14.5%	Brunello Di Montalcino Frescobaldi	sangiovese	13000
alc.14%	Mormoreto Frescobaldi	cab. sauvignon, cab. franc, sangiovese, petit verdot	17500
alc.15%	Luce Frescobaldi	cabernet sauvignon, sangiovese & merlot	28000
alc.15%	Brunello Luce Frescobaldi	sangiovese	30000
alc.14%	Barbaresco Gaja	nebbiolo	52000

Wine 0.375

alc.13.5%	Terlaner Classico Terlano	pinot blanc, chardonnay, sauvignon blanc	3000
alc.13%	Pinot Grigio Livio Felluga Friuli	pinot grigio	3200
alc.13%	Sauvignon Livio Feluga Friuli	sauvignon blanc	3200
alc.13%	Sharis Livio Feluga Friuli	chardonnay, ribolla gialla	3200
alc.13%	Miraval Rose	grenache, shiraz	4500
alc.12.5%	Bellavista Alma Brut	chardonnay, pinot noir	4500
alc.14.5%	Marina Cvetic Masciarelli	riserva montepulciano	3700
alc.14%	Brunello Di Montalcino Frescobaldi	sangiovese	6500
alc.15%	Luce Frescobaldi	cabernet sauvignon, sangiovese & merlot	14500
alc.14%	Picolit Livio Felluga "Dessert Wine"	picolit	16000

Albanian Wine

alc.12.5%	Shesh I Bardhë Arbëri	shesh i bardhe	3600
alc.13.5%	Puls I Beratit Nurellari	pules	3600
alc.13%	Kallmet Rezervë Arbëri	kallmet	3700
alc.15%	Superiore Reserva Nurellari	merlot, cabernet sauvignon	7000

Rose Wines

alc.12.5%	Alie Frescobaldi	syrah, vermentina	5300
alc.13%	Studio Miraval	cinsault, grenache, rolle, tibouren	6000
alc.13%	Miraval	grenache, shiraz	9000
alc.13%	OTT Chateau Roman Bandol	grenache, cinsault, shiraz	11000

Champagne & Franciacorta

alc.12.5%	Bellavista Alma Brut Grand Cuvee	chardonnay, pinot noir	9500
alc.12.5%	Bellavista Alma Rose Grand Cuvee	chardonnay, pinot noir	14000
alc.12%	Philipponnat Royal Reserve Brut	pinot noir, pinot meunier, chardonnay	16000
alc.12%	Ruinart Champagne Brut	pinot noir, chardonnay, pinot meunier	18000
alc.12.5%	Ruinart Champagne Rose	pinot noir, chardonnay	22000
alc.12%	Moët & Chandon Brut	chardonnay, pinot noir, pinot meunier	25000
alc.12%	Moët & Chandon Rose	pinot noir, pinot meunier, chardonnay	25000
alc.12%	Moët & Chandon Ice	chardonnay, pinot meunier, pinot noir	30000
alc.12%	Moët & Chandon Ice Rose	chardonnay, pinot meunier, pinot noir	30000
alc.12.5%	Dom Perignon Brut	chardonnay, pinot noir	60000
alc.12%	Louis Roederer Cristal Brut	chardonnay, pinot noir	85000

PRIVÉ

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