



BENVENUTI

Welcome to your Italian fish and seafood neighbourhood spot!

We are Peppe and Angelo Corsaro, the brothers behind Stanley Tucci's Favourite "La mia Mamma" restaurant and Fish and Bubbles Notting Hill.

Join us on our new adventure inspired by the Mediterranean flavours of the South of Italy, including our beautiful casa, Sicily.

Fish and Bubble blends our guilty pleasures: creative fish pairings with the best Italian bubbles from across the 20 Italian regions. Enjoy a more dynamic vibe at our bar with quick fish tapas and sea-water infused Negroni or pamper yourself with a proper feast in our restaurant section with an indulging menu including pasta, Jospet grilled mains and an awesome raw fish section.

Choose your fish and seafood from the fresh counter and if you wish, let us know your preferred cooking style!

Fish
in a whole new way





Bar Experience

Here at Fish & Bubbles would love you to enjoy our Fish, in a whole new way. We have created a Set Menu Experience for you to try. Our set menu come with 8x chef choice Experience's Antipasti (below) and a glass of prosecco.

Lido £ 25: 8 Tapas + Glass of prosecco

Included fish tapas

ACCIUGHE MARINATE

Chilly and oregano marinated anchovy.

BRUSCHETTUNA

Bruschetta with lemon ricotta, tuna tartare, caramelised red onions and basil cacio e pepe sauce

TUNA TARTARE

Chunky red tuna tartare with smoked aubergine.

ZUPPA DI COZZE

Fresh mussels cooked in white wine and served with handmade toasted bread.

CEVICHE DI SPIGOLA

Seabass marinated with pepper cream and onion jam.

SPIEDINO DI MERLUZZO

Cod and smoked mozzarella in a light tempura batter.

COUS COUS ALLA TRAPANESE

Cous Cous mixed with fried seafood

POLPETTINE DI SALMONE (3)

Catch of the day freshly made fish balls (contains dairy).



Fried fish by the meter

available from 5 pm to 7 pm at the bar only

FRITTO AL METRO £ 18 per person

Fried seafood, fish & fries by the meter served on a big board to share



ANTIPASTI

POLPETTE DI PESCE (5) Freshly made fish balls with hints of rosemary.	10
CAPONATINA DI PESCE SPADA Sicilian sweet and sour vegetables with sword fish	7
CAPELANTE IN PADELLA Pan-fried scallops with garden peas cream and crispy guanciale.	16.5
INSALATA FREDDA DI MARE Chilled seafood salad with peas, caramelized onions, and signature vinaigrette (contains dairy and celery).	10
PARMIGIANA DI ORATA An Italian classic reimagined: layers of tender seabass and rich aubergine Parmigiana, baked to perfection for an unforgettable taste of Italy.	14

RAW FISH

SALMON TARTARE Fresh salmon tartare with lemon ricotta, caramelized red onions, and toasted bread.	13.5
TUNA TARTARE Chunky red tuna tartare with smoked aubergine and mango chutney.	13
MAZARA RED PRAWN Red Mediterranean prawn from Mazara, served raw with a drizzle of olive oil.	3x 15 6x 25 12x 45
SEA BASS CEVICHE Marinated seabass with pepper cream and onion jam.	15.5
OYSTER (MALDON)	2x 9 6x 24 12x 45
CARPACCIO DI GAMBERI ROSSI Red Prawn carpaccio, Maldon salt and olive oil.	20

FRITTURE

CALAMARI FRITTI (300G) Fried calamari rings (soaked in milk) with aioli garlic mayo.	14.5
POLPO FRITTO Fried octopus with chickpea cream	15.5
FRITTO MISTO (300G) A deep-fried selection of fried catch of the day in our secret mix of flavours, served with aioli.	19.5
FRITTO AL METRO Fried seafood, fish & fries by the meter to share, served from 5 pm to 7 pm at the bar only. Price per person.	18 pp

