

HOPPY FISH

FRIED FOOD

- 12€ FISH&CHIPS [served with french fries]
Corn flakes breaded salted codfish/green peas sauce
Beer pairing: TRIPEL/GEUZE
- 12€ Corn flakes breaded shrimps/gazpacho
Beer pairing: PALE ALE/BITTER
- 7€ MOZZARELLE IN CARROZZA
fried mozzarella cheese sandwich with anchovies
Beer pairing: PILS/SAISON
- 10€ FISHBALLS
[served with yogurt cream and salina's cappers@]
Salted codfish / Salina's cappers@/lemon zest/ginger
Beer pairing: TRIPEL/WEISS
- 12€ CUOPPY FISH
Ginger tempura with squid and onion rings
Beer pairing: PALE ALE/GOLDEN ALE
- 6€ FIORILLI
Zucchini blossoms with ricotta cheese and anchovies
in tempura
Beer pairing: PILS/SAISON

PANINI

- 12€ BURGER [served with French fries]
Sea bass/salad/tomatoes/leek germ/home-mademayo
Beer Pairing: SAISON/BLANCHE
- 11€ Quinoa and mixed vegetables/salad/tomatoes/leek
germ/home-mademayo
Beer Pairing: PILS/GOLDEN ALE
- 10€ CIABATTA
[white bread]
Plated shrimps/caramelized onions/pecorino cheese
Beer pairing: PALE ALE/PILS
- 10€ [rye bread]
Smoked trout/little spinach leaf/pecorino cheese/
Dijon mustard
Beer pairing: PORTER/RAUCH
- 9€ [rye bread]
Anchovies/mozzarella cheese/salad/tomatoes/basil
Beer pairing: PILS/WEISS
- 10€ BAGEL
Salted codfish cream with Salina's cappers@/plated
aubergines/Sicilian tomatoes/rocket salad
Beer pairing: PALE ALE/GEUZE
- 10€ Smoked salmon/ricotta cheese/little spinach leaf/
orange peel
Beer pairing: PORTER/RAUCH
- 10€ CLUB SANDWICH
Smoked salmon/cream cheese/rocket salad/tomatoes/
home-made mayo/brie/ham/salad/mustard/cucumber
Beer pairing: PORTER/RAUCH

SOUPS [with toasted bread]

- 10€ Red lentils/marinated shrimps
Beer pairing: BLANCHE/IPA
- 10€ Carpino's fava bean@/salted codfish
Beer pairing: TRIPEL/BOCK
- 12€ Murgia's black chick peas@/fried octopus
Beer pairing: PILS/PALE ALE

- 12€ White beans/plated squid/bacon/parmesan cracker
Beer pairing: BLANCHE/SAISON

SALADS [with whole wheat bread]

- 10€ Smoked herrings/salad/tomatoes/red onion/celery/
potatoes/yogurt
Beer Pairing: PORTER/WEISS
- 12€ Smoked salmon/potatoes/feta cheese/walnut/
spinach/orange/tomatoes
Beer pairing: PORTER/BLANCHE
- 10€ Anchovies/dry bread/mozzarella/tomatoes/salad/
Salina's cappers@
Beer pairing: PILS/BLANCHE
- 12€ Shrimps/Sicilian tomatoes/mixed salad/pecorino
cheese
Beer pairing: FLEMISH/SAISON

BEERS

Crafted & matched with your dishes

3 Beers on tap [in&out]:

- 5-6€ Pint
3€ ½ Pint

4.5-12€ More than 25 labels [in&out]

OTHERS TO DRINK

- 1.5€ Water
3€ Soft drink
1€ Moka coffee
3€ Hop's bitter

We personally select each of our supplier one by one and daily chose the best products available.
We cook each day to minimize and remove food waste, so it may occur that some dishes run out during the day. The menu changes weekly.

At the end of the meal you can help us by throwing garbage into trashes. The materials used to serve the food are organic and biodegradable.

Allergenic list it's checkable by asking.

HOPPY HOUR [18.30-19.30]

- 6€ Pint + fish tapas

LUNCH MENU [tue-fri]

- 11-13€ Soup/Salad+water+coffee
12-14€ Soup/Salad+pint+coffee

@Presidio Slow Food

Some products may be frozen

Some products may be fresh, chilled and frozen

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