

shareables

OYSTERS (6) | MP
shallot, chive, ramp, rice
wine, pink peppercorn



RADISH SALAD | \$14
persian cucumbers,
sumac labne, mint, dill,
scallion, chive



OCTOPUS | \$17
green pea, wasabi,
preserved lemon, snow
peas, black sesame



BOTONES | \$9
jamon, spiced marcona
almonds, marinated olives



GRILLED CAESAR
SALAD | \$15
grilled baby romaine,
boquerones, manchego,
grilled sourdough

GRILLED
SOURDOUGH | \$12
roasted heirloom tomato
confit, salsa verde, roasted
broad bean puree



SCALLOP CEVICHE | \$17
lime, jalapeno, rhubarb,
green strawberries, arare



FRIED OLIVES (7) | \$9
castelvatrano olives,
bayley hazen blue cheese,
calabrian chili sauce



WAGYU STEAK
TARTARE | \$18
hand cut steak, capers,
cornichons, onions, parsley,
special sauce, egg yolk



BACON WRAPPED
DATES (3) | \$15
nduja stuffed, diablo sauce



DUCK FAT FRITES | \$8
ketchup, smoked garlic
& paprika aioli



HEAD-ON
PRAWNS (5) | \$19
garlic chili crisp, shervil



PORK BELLY | \$19
carrot butter, shaved carrot
salad, harissa, pea shoots



ROASTED
ASPARAGUS | \$14
miso paprika butter



FRIED
ARTICHOKES | \$15
lemon, green olive green
goddess dip



CHEESE PLATE | \$13
selection of local cheeses
and provisions



CROQUETAS (3)



jamon & cabrales | \$14
pimiento chili sauce

melted leeks
& raclette | \$14
tarragon aioli

roasted mushrooms
& manchego | \$14
dijonaise

ROASTED HALF
CHICKEN | \$32

grilled and marinated
spring onions, sunflower
seeds,
sherry gastrique, frisee



FIDEUA | \$38

mussels, shrimp, clams,
vermicelli, tomato, saffron,
parsley, oregano aioli



add-ons
diver scallops (3) \$17
braised chicken, chorizo
and andouille sausage \$16
all of the above \$30

MAITAKE STEAK | \$23

green curry, coconut, lime,
spring vegetables, spring
herbs



PISSAS | \$19

pissaladiere
caillette olives, caramelized
onions, olive oil, garlic, fine
herbs, ricotta

tarte flambee
fontina, gruyere, lardons,
onions, creme fraiche,
jamon

STEAK



piperade, shoestring
potatoes, sherry chimichurri,
pickled red onions, frisee

txuleton, 32 oz
dry aged ribeye | MP

bavette, 8 oz certified
angus beef | \$41

sweets | \$13

PROFITEROLES

pistachio ice cream, spiced chocolate sauce, pate de choux


OLIVE OIL CAKE

blood orange, olive oil, saffron

FLOURLESS CHOCOLATE CAKE

hazelnut, praline 

PANNA COTTA

vanilla bean, rhubarb, sorrel 

CHEESE PLATE

selection of local cheeses and provisions 

LEMON SORBET

blueberry preserves, pate sucrée 