



## SHAREABLE / TAPAS

<b>TRADITIONAL MEZZE</b> hummus, labneh, matbucha, falafel, marinated olives served with pita	21	<b>MINI TACOS - (served 2)</b> A5 wagyu, crispy wonton, kizami wasabi, micro shiso	15
<b>CRISPY RICE</b> cajun tuna, spicy salmon nori paste spicy ponzu aioli	22/20	<b>CRISPY CHIPS</b> fried eggplant, zucchini chips, truffle honey tzatziki	18
<b>HAMACHI/SALMON</b> tomato salsa, citrus soy salmon tataki, golden berries, cherry tomato, honey truffle dressing, black truffle	22/20	<b>TUNA TARTAR</b> tuna tartare, roasted fennel aioli, avocado miso	17
<b>OMNIA NIGIRI (6 pieces)</b> chef's premium selection	18	<b>1/2 DOZEN OYSTERS</b> mignonette, crushed ice, lemon	18
<b>CHEF'S BAO - (served 2 pieces)</b> folded cheeseburger, chilli chicken, pulled beef	19	<b>CRISPY CHICKEN</b> beer battere, zaatar date honey molasses, sesame	19

## SALADS

### CRISPY HALLUMI & GRAPES

shaved fennel, radish, grapes,  
zaatar, honey, pistachios,  
orange lemon dressing

26

### BURATTA

artisan whole burrata, figs,  
balsamic-ponzu vinaigrette,  
hazelnut, sourdough

24

### MEXICAN FATTOUSH

tajín-dusted corn chips, queso fresco,  
red onion, cilantro,  
roasted ancho chile sea salt  
vinaigrette

22

## ENTRÉE

<b>ROASTED BRANZINO</b> roasted cherry & fennel, chermula, toum, grilled lemon	42	<b>BLACK FOREST</b> gnocetti, teriyaki cream, cherry tomato, caramelized onion, mushrooms, parmigiana	30
<b>SALMÓN EN MIEL DE CHILES</b> carrot and zucchini grilled skewers dressed in a ancho and guajillo pepper honey, cotija & ricotta cream	32	<b>RACK OF LAMB</b> charcoal, herb chimichuri, garlic confit, pistachio crust	45
<b>BLACK COD</b> mediterranean black cod, butter miso glaze, shiso	46	<b>WAGYU PICANHA</b> óoz, garlic confit, chimichuri, malden salt, tahini	65

## SIDES

truffle fries 15

crispy brussels sprouts 15

broccolini miso-tahini, sesame 19

seasonal wild mushrooms, truffle ponzu butter 18

Ask your server which additional dishes can be adjusted to become vegan friendly

\*Eating raw or undercooked fish, shellfish or meat increases the risk of foodborne illness especially if you have Certain medical conditions. Please alert your server to any food allergies before you order. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.