

CRUDO

OYSTERS 24

{1/2 DOZ SELECTION EAST COAST & WEST COAST}

grains of paradise mignonette, harissa spiced cocktail sauce

JUMBO SHRIMP COCKTAIL 21

u8 shrimp, lemon, harissa spiced cocktail sauce, caper lemon remoulade

LOBSTER COCKTAIL MP

lemon, harissa spiced cocktail sauce, caper lemon remoulade

KING CRAB MP

lemon, caper lemon remoulade, drawn butter

HAMACHI 22

{SERVED SLICED} finger lime, avocado, sumac, cilantro

SALMON 19

{SERVED SLICED} ras el hanout yohgurt, fennel, pickled red onion, fried capers

COSTA CRUDO MP

chef's daily choice

SOUP

VICHYSOISE 12

served hot, potato fondant, fine herb, charred leek, burned onion

GREENS

CAESAR 16

romaine hearts, white marinated anchovy, cured egg yolk, parmesan, feta

LOCAL GREENS 15

figs, candied almonds, pomegranate, goat cheese, cucumber, cherry tomato, honey thyme vinaigrette

ARUGULA 14

crunchy chickpeas, spice roasted vegetables, beets, blood orange, feta, roasted garlic vinaigrett

TAPAS

CALAMARI FRITTA 16

cherry pepper, cerignola olives, spicy tartar

STEAK TARTARE 18

truffle, roasted bone marrow butter, capers, cornichons, pickled red onion

TUNA TARTARE 20

avocado, black garlic, chive, hijiki, watermelon radish

KEFTE 16

lamb meatballs, spicy tomato, mint citrus yohgurt, parmesan, almond

GAMBAS AL AJILLO 24

u8 shrimp, chili garlic, arugula, grilled country bread

ROASTED ARTICHOKE 15

parmesan, harissa cilantro aioli

PULPO A LA PLANCHA 19

charred spanish octopus, black garlic, frisee, scallion jalapeño salsa

MEZZE

GREEK 16

platter with vegetable crudité and grilled naan bread, taramasalata, tzatziki, baba ghanoush

TURKISH 16

platter with vegetable crudité and grilled naan bread, hummus, muhammara, htipiti

HOUSE HUMMUS 15

spiced chickpeas, evoo, herbs

{SERVED WITH HOUSE MADE GRILLED NAAN BREAD}

{ADD} 2

red onion | toasted pine nuts | feta

pomegranate | roasted garlic

LAND

MOROCCAN LAMB STEW 36

braised lamb breast, cipollini onion, swiss chard, mint, apricot

LAMB CHOPS 42

herb panko crust, butternut squash, burned onion, cumin spiced lamb jus

10 OZ. FILET MIGNON 48

herb parmesan crushed potatoes, roasted bone marrow herb butter, horseradish cream

CHICKEN ESCALOPE 28

grilled chicken breast, zucchini, eggplant, herb puree, arugula, lemon

ROASTED CHICKEN 55

{SERVED FOR 2} fragrant basmati rice, caramelized onion, roasted root vegetables, spiced tomato chicken jus

CRISPY PERNIL 55

{SERVED FOR 2} garbanzo tomato stew, chorizo, scallion jalapeño chimichurri

SEA

SALT BAKED BRANZINO 38

arugula emulsion, grilled lemon, olive caper tomato relish

BOUILLABAISSSE 42

lobster, bass, shellfish, country bread, saffron fennel tomato broth, black garlic rouille

SIMPLY GRILLED SCOTTISH SALMON 36

quinoa tabbouleh, cucumber, tomato, arugula

HOUSEMADE SQUID INK LINGUINI 32

lobster, shrimp, octopus, light tomato broth, herbs, chili

GARDEN

HOUSEMADE CAVATELLI 28

ricotta, truffle cream, wild roasted mushrooms, kale, charred grape tomatoes, toasted bread crumbs, parmesan, herbs

SIDES

parmesan potatoes 7 | basmati rice 7 | quinoa tabbouleh 7

COCKTAILS

- CAMELEON 12**
*butterfly pea flower-infused reyka vodka,
fresh lime juice*
- MARGARITA FIGO 14**
*maestro dobel tequila, agave nectar,
fresh lime juice, fig jam*
- ACQUA GIARDINO 13**
*fords gin, romaine lettuce, celery,
fresh lime juice, chickpea water*

- FRESA FRESCA 14**
*tanqueray gin, fresh lime juice,
strawberry jam, fresh basil*
- FRAMBOISE BOURRE 14**
*hangar 1 vodka, sliced ginger,
raspberries, fresh lime juice*
- THE GRIE GO 15**
*papa's pilar dark rum,
greek yoghurt liqueur, blackberry jam, nutmeg*

MARTINI

- SANDIA 14**
*stoli vodka, fresh lime juice,
fresh yellow bell pepper, watermelon*

- ELMA 15**
*stoli vodka, fresh lime juice,
fresh apple slices*

- PEPINO 14**
*hendricks gin, fresh lime juice,
fresh cucumber*

CLASSICS

- SPRITZ CLASSICO 12**
prosecco, aperol, sparkling water
- PIMM'S CUP 13**
*pimm's liqueur, ginger beer, fresh mint,
cucumber, strawberry & orange*
- OLD FASHIONED 15**
*woodford reserve bourbon, black walnut bitters,
orange bitters, amoretto cherry*

- AMARETTO SOUR 15**
*gentleman jack, amaretto di saronno,
lime juice, chickpea water*
- FRENCH 75 14**
*tanqueray gin, fresh lemon juice,
topped with brut champagne*
- NEGRONI 14**
*ford's gin, sweet vermouth,
galliano aperitivo, burnt orange*

WINES BY THE GLASS

ROSÉ

- les vignobles gueissard | provence blend | france* 12
- domaine de la croix | provence blend | france* 16

BUBBLES

- jeeper blanc de blancs | champagne | france* 25
- ployez jacquemart extra-brut rose | champagne | france* 29
- il ceppo | prosecco | italy* 12

WHITE

- rock & wine | chardonnay | usa* 12
- domaine des valanges | chardonnay | france* 16
- laetitia ducroux | sauvignon blanc | france* 18
- domaine le grand destré | rhone blend | france* 12
- max-f richther | riesling | germany* 13
- j. hofstatter | pinot grigio | italy* 14
- jules taylor | sauvignon blanc | new zealand* 12
- hoopes vineyard | chardonnay | usa* 18
- skouras | moshofilero | greece* 12

RED

- MDZ | malbec | argentina* 14
- domaine du bolchet | malbec | france* 14
- beré | tuscan blend | italy* 18
- ministry of vinterior | cabernet | usa* 16
- priest ranch | cabernet | usa* 32
- parcel 41 | merlot | usa* 16
- vista hills | pinot noir | usa* 16
- bruna grimaldi | barolo | italy* 35
- numanthia | toro | spain* 32