

Raw Bar

Available a la carte only

Caviar

Served with Blinis. egg. crème fraiche

	Bump	½oz	1oz
Urbani Fusion	20	100	180
Urbani Osetra	--	--	225

Oysters Of The Day

Mignonette

30/60

Seafood Platter 90

For 1-2 people

4 Shrimps

2oz Scallops

2g Kaluga Caviar

6 Oysters

Tuna Tartare

Ceviche

Seafood Salad

Mignonette

Miso Cocktail Sauce

Shrimp Cocktail 15

Miso cocktail sauce

Cold Dishes

Cheese Plate 12

Selection of 3 cheeses and accouterments

Charcuterie Plate 12

Selection of 3 cured meats and accouterments

Seafood Salad 12

Seafood Medley. Grain. Seasonal Vegetables

Tuna Sashimi 12

Soy & Sesame Glaze. English Cucumber. Crème Fraiche

Sea Bass Ceviche 12

Leche de Tigre. Aji Amarillo. Tortilla

Hot Meats

Beef Meatballs 12

Pomodoro. Parmigiano Reggiano. Fresh Herbs

Braised Short Ribs 16

Veal Demi-Glace

Pan Seared Scallop 18

Saffron & Mandarin Cream

Pan Seared Monkfish 18

San Marzano. Fennel Pollen

Beef Dumplings 12

Soy & Sesame Glaze

Roasted Skirt Steak 18

Chimichurri

Pan Seared Filet Mignon 20

Veal Demi-Glace

Others

4oz Burrata 23

Heirloom Tomatoes. Strawberries. Fig Vincotto. OVO

Kale & Cabbage Salad 10

White Miso. Asian Pears. Sesame

Crispy Brussel Sprouts 10

Sea Salt. Shallots

Sautéed Mushrooms 10

Oyster Mushrooms. Aromatics

Charred Shishito Peppers 12

Queso Fresco. Citrus. Smoked Maldon

Confit Fingerling Potatoes 10

Roasted Garlic Aioli

Roasted Heirloom Carrots 10

Beet Hummus. Sumac

Cheese Ravioli 14

Ricotta. Basil Pistou

Roasted Nuts 10

Desserts

Chocolate Cheesecake 15

Vanilla Gelato 15