

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 Shrimp
2oz Scallops
2g Kaluga Caviar
6 Oysters
Tuna Tartare
Ceviche
Seafood Salad
Mignonette
Miso Cocktail Sauce

Tapas Inspired Menu

Cheese Plate 17

Selection of 3 Cheeses
& Accouterments

Charcuterie Plate 17

Selection of 3 Cured Meats
& Accouterments

Brie Cheese 15

Apricot Marmalade,
Toasted Nuts

Scallops Pasta 20

Squidink Pasta, Olives,
Orange Sauce

Tuna Tartare 12

Sweet Glaze & Soy,
Black Garlic Aioli

Shrimp Cocktail 15

Miso cocktail sauce

Braised Short Ribs 16

Carrots & Koji Purée,
Veal Demi-Glace

Pan Roasted Swordfish 17

Butter Squash, Vierge Sauce

Smoked Salmon 12

Beetroot, Capers, Feta Cheese

Roasted Skirt Steak 18

Chimichurri

Pan Seared Branzino 16

Red Quinoa, Pineapple Relish

Rockfish Ceviche 12

Passion Fruit Leche de Tigre,
Aji Amarillo

Maryland Crab Cakes 15

Old Bay, Tartar Sauce

Beef Meatballs 12

Pomodoro, Parmigiano Reggiano,
Fresh Herbs

4oz Burrata 20

Heirloom Tomatoes,
Strawberries, Vincotto

Papas Bravas 10

Chipotle Aioli, Aromatics

Summer Spinach Salad 10

Mixed Vegetables,
Orange Vinaigrette, Feta

Crispy Brussel Sprouts 10

Sea Salt, Shallots

Beetroot Hummus 10

Pita Bread,
Heirloom Cherry Tomatoes

Sautéed Oyster Mushrooms 10

Aromatics, Mixed Mushrooms

Desserts

Chocolate Pot Crème 14

Cheesecake 14

Strawberry Sorbet 12

'Menu is subject to change'