

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
6 Oysters
Tuna Tartare
Ceviche
Seafood Salad
Mignonette
Miso Cocktail Sauce

Tapas Inspired Menu

Cheese Plate 17

3 Cheeses
& Accouterments

Charcuterie Plate 17

3 Cured Meats
& Accouterments

Fingerling Potatoes 10

Garlic Aioli, Parsley

Crispy Brussel Sprouts 10

Sea Salt, Shallots

Yuca al Mojo 12

Roasted Garlic, Lime Juice

Pork Potstickers 12

Sesame Seeds, Eel Sauce

Braised Short Ribs 16

Carrots & Koji Purée, Veal Demi-Glace

Beef Meatballs 12

Pomodoro, Parmigiano Reggiano,
Fresh Herbs

Roasted Steak Medallion 18

Red Wine Sauce, Cipollini Onions

Rockfish Ceviche 12

Passion Fruit Leche de Tigre,
Aji Amarillo

Tuna Tartare 12

Sweet Glaze, Soy, Miso Aioli

Seared Scallops 18

Orange Ginger Sauce,
Green Onions

Shrimp Cocktail 15

Miso Cocktail Sauce

4oz Burrata 20

Beets, Balsamic Glaze

Pulpo A La Gallega 17

Rosemary Potatoes, Aromatics

Lengua en Salsa 16

Flour Tortilla, Pickled Onions

Roasted Carrots 12

Balsamic, Fake Tzatziki

Corn Hummus 12

Pita Bread,

Heirloom Cherry Tomatoes

Potato & Leek Soup 12

Desserts

Chocolate Pot Crème 15

Cheesecake 15

Apple Crumble 15

Pumpkin Pie 15

*3% Economic Impact Fee