

~~house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with grilled chicerias, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 6 swordfish escabeche with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilies 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and pancetta vinaigrette 6 pan fried sardines with crispy serrano ham and luques olives toponade 6 braised sepie with fresh shell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 6 marinated and roasted chicken thigh pannanella salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frisee 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 6 housemade chorizo and mussel stew with potatoes, piquillos and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang on steak with celery salsa verde, radishes, fresh herbs and extra virgin 6 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 bourride, poached fish stew with fennel, garlic, saffron, aioli and orzo 10 11 pizzaladiera with caramelized onion, anchovies, moiciso olives and thyme 11 focaccia with robiolo cheese, truffle oil 11 ham with local molon 11 extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 10 buccatini with crispy gauciale, peccorino, eggs and cracked black pepper 10 house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with grilled chicerias, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 6 swordfish escabeche with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilies 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and pancetta vinaigrette 6 pan fried sardines with crispy serrano ham and luques olives toponade 6 braised sepie with fresh shell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 6 marinated and roasted chicken thigh pannanella salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frisee 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 6 housemade chorizo and mussel stew with potatoes, piquillos and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang on steak with celery salsa verde, radishes, fresh herbs house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with~~

chef de cuisine **dylan patel**  
 executive sous chef **rey quinones**

## ~~for the table~~

chickpea **hummus** with tahini, sumac and hearth baked pita **14**  
 additional hearth baked **pita 2.5**

**heirloom tomatoes** with avocado, za’atar buttermilk, crispy bulgur and preserved lemons **22**

\*grilled **butcher steak** with roasted spring onions and anchovy butter **28**

chorizo-stuffed **medjool dates** with bacon and piquillo pepper-tomato sauce **22**

## ~~salads~~

**avec caesar** with baby kale, chopped romaine, anchovy, seeded crackers and aged parmesan **9/18**

**endive and apple** salad with parmesan yogurt, gordal olives, roasted garlic and crushed pistachio **10/20**

**spring pea and oyster mushroom** tabbouleh with wild rice, pickled mango, spring onions and tahina **21**

add yogurt marinated chicken to any salad **8**

## ~~sandwiches & tartines~~

served with lentil salad or falafel seasoned potato chips

yogurt marinated **chicken** on pita with fermented chili sauce, garlic toum and bread and butter pickles **20**

\***lamb burger** with berbere spiced tomato jam, tahini yogurt, cucumber and mint **20**

grilled **asparagus** tartine with rhubarb, whipped goat cheese and marcona almond chili crisp on sesame sourdough **24**

**ocean trout eschabeche** tartine with cucumbers, fennel, spring onion aioli and marcona almond chili crisp **21**

## ~~soups & sides~~

**red lentil soup** with cilantro and pepitas **5/10**

marinated **lentil salad 3**

falafel seasoned **potato chips 3**

**hummus + pita 7**

\* these items are cooked to order  
 consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.  
 please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed.

## ~~prix fixe~~

**choice of:**  
 chorizo-stuffed date | seasonal soup  
 +  
**choice of:**  
 sandwich | tartine | salad  
 +  
 rolled baklava

**26**

## ~~desserts~~

rolled **baklava** with fig, walnut, orange blossom honey syrup and whipped ricotta **6**

**nutter butter** squares **3 ea**

## ~~coffee & tea~~

**café avec 10**  
 espresso + your choice of brandy or mirto

**avec espresso martini 18**

ch vodka, espresso, grand marnier, meletti coffee liqueur

**jolt (n/a) 12**

lyre’s dark cane spirit, lyre’s coffee liqueur, espresso

la colombe **espresso 5**  
**cappuccino 6 • latte 6 • americano 5**  
 vanilla **latte 6.5 • cardamom & rose latte 6.5**

**tea by rare tea cellar 8**

mint meritage | chamomile - rose  
 berry meritage | pomegranate green  
 bourbon vanilla chai | crema earl grey

rare tea cellar **black citron** iced tea **4**

lavender **lemonade 7**

**panna** 1 liter **9**

**pellegrino** 1 liter **9**

**ginger beer 6**

**pepsi, pepsi zero, starry, ginger ale 5**

## ~~zero proof~~

**sunny d** ..... **13**  
 lyre’s white cane spirit, mandarin, lime

**london calling** ..... **12**  
 lyre’s pink london spirit, grapefruit, lemon, earl grey tea

**NONgroni** ..... **12**  
 ritual gin, ritual apertivo, lavender

## ~~avec seasonal cocktails~~

**ciao ciao!** ..... **14**  
 italicus bergamot, butterfly pea flower, lemon, cava, soda

**the last frontier** ..... **17**  
 mahon gin, yellow l’excuse, elderflower, lemon

**avec g&t** ..... **16**  
 cumin & coriander infused gin, housemade tonic syrup, soda

**mole carré** ..... **17**  
 illegal mezcal, meletti, bonal, mole

**bay of biscay** ..... **17**  
 ibar basque whisky, mirto, pimm’s, lemon

**bourbon bijou** ..... **24**  
 bull young, green chartreuse, cocchi torino, elixir végétal

## ~~wine by the glass~~

S P A R K L I N G  
 Maison du Crémant, bourgogne, France (**chardonnay**) ..... **15**  
 Marino Abate, “Inzolita” Pét-Nat, Sicily, Italy (**inzolia**) ..... **16**

R O S E & O R A N G E  
 Herdade do Rocim, Rosé, Portugal (**touriga nacional**) ..... **12**  
 Finca el Molar, Orange, Manchuela, Spain (**macabeo**) ..... **14**

W H I T E  
 Lagar de Pintos “Castiñeira” Rias Baixas, Spain (**albariño**) **17**  
 Celler Piñol “Raig de Raïm” Spain (**garnatxa blanca**) ..... **14**  
 Saraja “Tarra Noa”, Sardinia, Italy (**vermentino**) ..... **15**  
 Luís Pato “Vinhas Velhas” Portugal (**bical, cerceal**) ..... **14**  
 Massaya, Beqaa Valley, Lebanon (**sauvignon blanc**) ..... **15**

R E D  
 Rimbart “Cousin Oscar”, France (**cinsault, pinot noir**) ..... **13**  
 Syrocco by Alain Graillot, Zenata, Morocco (**syrah**) ..... **16**  
 Luigi Maffini “Kleos”, Campania, Italy (**aglianico**) ..... **17**  
 Sierra del Toloño, Rioja Alavesa, Spain (**tempranillo**) ..... **17**  
 Carlos Raposo “Impecável”, Dão, Portugal (**touriga nacional**) **15**  
 Thymiopoulos, Naoussa, Greece (**xinomavro**) ..... **14**

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**we’d love to cater your next event!**

