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 chicories, pecorino, 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 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised sepia with fresh shell beans, broccoli rabe, chilies and fresh herbs 8 whipped brandade 6 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 8 marinated and roasted chicken thigh panzanella salad with preserved lemon, parsley and natural juices 5 braised olives and breast of duck with orange and frisee 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 8 housemade chorizo and mussel stew with potatoes, piquillos and parsley 8 spicy meatballs with chick peas, chard and orzo 7 crispy hanger steak with celery salsa verde, radishes, fresh herbs and extra virgin 8 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 bourrida- poached fish stew with fennel, garlic, saffron, aioli and croutons 14 pissaladiere with caramelized onion, anchovies, niccise olives and thy

avec brunch

e" foccacia with robiola cheese, truffle oil hs 10 shaved serrano ham with local melon 's milk cheese, extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 10 bucatini with crispy guanciale, pecorino, eggs and cracked black pepper 18 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 chicories, pecorino, 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 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised sepia with fresh shell beans, broccoli rabe, chilies and fresh herbs 8 whipped brandade 6 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 8 marinated and roasted chicken thigh panzanella salad with preserved lemon, parsley and natural juices 5 braised olives and breast of duck with orange and frisee 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 8 housemade chorizo and mussel stew with potatoes, piquillos and parsley 8 spicy meatballs with chick peas, chard and orzo 7 crispy hanger steak with celery salsa verde, radishes, fresh herbs and extra virgin 8 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 bourrida- poached fish stew with fennel, garlic, saffron, aioli and croutons 14 pissaladiere with caramelized onion, anchovies, niccise olives and thy

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

brunch cocktails

mimosa **13**
orange or grapefruit juice + sparkling wine
***make it bottomless** **30pp**

bloody mary **13**
*add our signature wrapped chorizo stuffed date **4**

amaro never dies **13**
meletti amaro, grapefruit, lemon

bold brew **16**
espresso, calvados, massaya arak

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

espresso martini **18**
espresso, ch vodka, grand marnier, meletti coffee liqueur

avec seasonal cocktails

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

block party **17**
tequila, mezcal, lillet blanc, mandarin, lime

avec g&t **17**
cumin & coriander infused gin, housemade tonic syrup, soda

piccola rossa **16**
mahón gin, mazuria, strawberry vermouth, grapefruit bitters

pyrenees **17**
ibar basque whisky, santa maria al monte, elderflower, lemon

avec vesper **21**
kástra elión vodka, bcn gin, cocchi americano, saline

zero proof

sunny d **12**
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

jolt **12**
lyre's dark cane spirit, lyre's coffee liqueur, espresso

rare tea cellar **litchi rose noir** iced tea **4 4**
lavender **lemonade 7**
panna 1 liter **9**
pellegrino 1 liter **9**
ginger beer 6
pepsi, pepsi zero, starry, ginger ale 5

***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.

small plates

seasonal donuts
two for 6

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

multigrain toast with **avocado**, egg, dill and pepitas **14**

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

spring pea and oyster mushroom tabbouleh
with wild rice, pickled mango,
spring onions, tahina and soft egg **22**

chickpea hummus with **soft egg**,
smoked almond harissa, pickled red onions
and hearth baked pita **26**
additional hearth baked **pita 2.5**

roasted **sweet potato** and spinach cocotte
with cherry tomatoes, whipped jalapeño feta,
cashew dukkah and fried egg **22**

grilled shrimp with merguez butter,
stone ground polenta and soft egg **20**

chorizo stuffed **medjool dates**
with bacon and piquillo pepper-tomato sauce **22**
add an egg **2**

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

sides

papas bravas with garlic aioli **8**
sumac glazed **pork belly 12**

large plates

***lamb burger** with berbere spiced tomato jam,
tahini yogurt, cucumber and mint **20**
served with falafel seasoned potato chips
add an egg **2**

wood oven baked **french toast** with fresh ricotta,
fruit compote, mint and almonds **20**

"deluxe" **focaccia** with taleggio cheese,
fresh ricotta, truffle oil and herbs **24**
add smoked salmon **12**

potato and cured guanciale **pizza**
with parmesan cheese, salsa verde and yard egg **24**

spiced tomato **shakshuka** with baked eggs,
tunisian couscous and tahini **22**

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desserts

nutter butter squares **3ea**

coffee & tea

la colombe **coffee 5**
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

wine by the glass

SPARKLING
Ferrandiere, Blanc de Blancs, France (**chardonnay**) **14**
Marino Abate, "Inzolita" Pét-Nat, Sicily, Italy (**inzolia**) **16**

ROSE & ORANGE
Herdade do Rocim, Rosé, Portugal (**touriga nacional**) **12**
Finca el Molar, Orange, Manchuela, Spain (**macabeo**) **14**

WHITE
Viuda Negra "Las Levantadas" Rioja, Spain (**viura**) **16**
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**

RED
Rimbert "Cousin Oscar", France (**cinsault, pinot noir**) **13**
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**
Syrocco by Alain Graillot, Zenata, Morocco (**syrah**) **16**

ONE OFF CATERING & EVENTS

we'd love to cater your next event!

To help One Off Hospitaity provide staff members with wellness benefits and health insurance, a 3.5% Hospitality Supplement has been added to your bill. We believe everyone deserves affordable health care.