

~~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 pannonella 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 hong kong 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 bourrida, poached fish stew with fennel, garlic, saffron, achi and orzo toms 11 pizzaladiera with caramelized onion, anchovies, niccise olives and thym~~

avec lunch

~~elo cheese, truffle oil 4 ham with local molon virgin and mint 14 roasted sir points farm pork shoulder with garlic, green chilies and fresh herbs 10 buccatini with crispy gaenciale, 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 pannonella 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 hong kong steak with celery salsa verde, radishes, fresh herbs~~

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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

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

add yogurt marinated chicken **8**

sandwiches & tartines

served 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**

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

sides

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.

For the next two weeks, we’ve made small adjustments to our menu as we work through a renovation project.

All your avec favorites are still available, and we can’t wait to expand our menu with new seasonal dishes in early July.

Thank you for your loyalty and support.

desserts

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

nutter butter squares **3 ea**

café avec 10

espresso + your choice of brandy or mirto

avec espresso martini 18

ch vodka, espresso, grand marnier, meletti coffee liqueur

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 **litchi rose noir** iced tea **4**

lavender **lemonade 7**

panna 1 liter **9**

pellegrino 1 liter **9**

ginger beer 6

pepsi, pepsi zero, starry, ginger ale 5

To help One Off Hospitality 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.

22 June 2026

zero proof

figlia spritz **12**
figlia fiore aperitivo, bubbles, soda

sunny d **12**
lyre’s white cane spirit, mandarin, lime

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

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, ben gin, cocchi americano, saline

wine by the glass

S P A R K L I N G
 Ferrandiere, Blanc de Blancs, France (**chardonnay**) **14**
 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
 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**

R E D
 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**
 Syrocco by Alain Graillot, Zenata, Morocco (**syrah**) **16**