

~~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, 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 lucques olives tapenade 6 braised sopie 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 frises 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 or 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, chick and orzo 10 11 pizzaladiere with caramelized onion, anchovies, nicciose olives and thym **avec** ure” focaccia with robiolo cheese, truffle oil and fresh herbs 10 shaved serrano ham with local molen salad, sheep’s milk cheese, extra virgin and mint 14 roasted sir points farm pork shoulder with garlic, green chilies and fresh herbs 10 buccatini with crispy guanciale, 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 chicories, 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 lucques olives tapenade 6 braised sopie 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 frises 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 or 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**

## small plates

house marinated **olives** with ciabatta **9**

**cheese plate** with seeded crackers, apple preserves and ellis family farms honey **18**

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

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

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

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

roasted **ocean trout** with semi-cured tomatoes, fava beans and pomegranate vinaigrette **28**

harissa **soft shell crab** with tahini remoulade, strawberries, snow peas and horseradish **32**

wild mexican **prawns** with rose petal shatta, cherry tomatoes and hearth baked pita **26**

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

potato and salted cod **brandade** with garlic crostini and chives **18**

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

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

chickpea hummus with sumac glazed **short rib** and hearth baked pita **38**

additional hearth baked **pita 2.5**

meals are better when shared!

join us for our **lamb roti feast** a whole roasted lamb shoulder with hearth baked pitas and seasonal mezze.

**295 (serves 4 to 6 guests)**

48 hours notice required

## large plates

‘deluxe’ **focaccia** with taleggio cheese, ricotta, truffle oil and fresh herbs **24**

**spinach** pizza with ricotta, black garlic, fresnos and parmesan **26**

coal roasted **cauliflower** with fenugreek cream, spiced tomato, crispy shallots and black mustard seed **32**

whole roasted **branzino** with spring peas, fava beans, tahini and zhoug **56**

rotisserie chicken **shawarma** with pickled peppers, charred lemon, fermented chili sauce, garlic toum and hearth baked pita **42**

slow roasted **pork shoulder** with paprika beans, kohlrabi and garlic aioli **42**

## half off all bottles of wine! every Tuesday

\*dine in only, excludes holidays and events

\*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.

05 june 2026

## dessert

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

**olive oil cake** with labneh mousse, raspberry rhubarb compote and pine nut streusel **12**

dark chocolate **basque cheesecake** with citrus braised cherries and cocoa sesame seeds **14**

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

**oaxacan old fashioned 17** illegal mezcal, ocho reposado, agave, cherry bitters

**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**

## coffee & tea

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**  
 emperor’s mint heritage | emperor’s chamomile - rose berry heritage | 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**

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.