

~~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 escaabeche 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 pannonelle salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and fraise 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, 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 thym~~

avec lunch

~~6 cheese, truffle oil 6 ham with local molon virgin and mint 14 roasted six 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 escaabeche 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 pannonelle salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and fraise 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, 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**

sweet potatoes 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 **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

avec seasonal cocktails

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, pimms, lemon

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

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**
 Mas des Bressades, France (**syrah**) **14**
 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!

