

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 8 sliced baby artichokes with grilled chicories, peccorino, lemon juice and extra virgin 9 heirloom apples, celery, marcona almonds, shaved manohgo and apple cider vinegar 9 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 9 pan-fried sardines with crispy serrano ham and lucques olives toponade 8 braised scpie with fresh shell beans, broccoli rabe, chilies and fresh herbs 8 whipped brandade 8 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 8 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 8 housemade chorizo and mussel stew with potatoes, piquilles and parsley 8 spicy meatballs with chick peas, chard and orzo 7 crispy hang on 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 bourride, poached fish stew with fennel, garlic, saffron, aïoli and orou topped 11 pissaladiere with caramelized onion, anchovies, misoise olives and thym 12 focaccia with robi ole cheese, truffle oil 13 14 charred serrano ham with local melon 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68 69 70 71 72 73 74 75 76 77 78 79 80 81 82 83 84 85 86 87 88 89 90 91 92 93 94 95 96 97 98 99 100 101 102 103 104 105 106 107 108 109 110 111 112 113 114 115 116 117 118 119 120 121 122 123 124 125 126 127 128 129 130 131 132 133 134 135 136 137 138 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publican quality bread board	
with seasonal dips , spreads and olives	18
chickpea hummus with tahini, sumac	
and hearth baked pita	14
chickpea hummus with spring peas , smoked almond harissa, herb tahini	
and hearth baked pita	24
additional hearth baked pita	2.5
asparagus with brown butter, marcona almonds, whipped sheep’s milk cheese and pickled lemons	22
marinated cucumbers with radish, walnut tzatziki and urfa chile	20
*grilled butcher steak with roasted spring onions and anchovy butter	28
chorizo-stuffed medjool dates with bacon and piquillo pepper-tomato sauce	20
salads	
avec caesar with baby kale, chopped romaine, anchovy, seeded crackers and aged parmesan	9/18
endive and shaved apple salad with roasted garlic and parmesan yogurt, orange stuffed gordal olives and crushed pistachio	10/20
add 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
salmon eschabeche tartine with cucumbers, snap peas and garlic aioli	21
soups & sides	
red lentil soup with cilantro and pepitas	5/10
marinated lentil salad	3
falafel seasoned potato chips	3
*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.	
chef de cuisine dylan patel	
executive sous chef rey quinones	

prix fixe	
choice of:	
chorizo-stuffed date seasonal soup	
+	
choice of:	
sandwich tartine salad	
+	
rolled baklava	
26	

desserts	
cookies and cream affogato with espresso and chocolate tea biscuits	10
rolled baklava with fig, walnut, orange blossom honey syrup and whipped ricotta	6
nutter butter squares	3 ea
strawberry negroni sbagliato sorbet	6
cherry almond nougat gelato	6
guava and cream cheese pastelito gelato	6

coffee & tea	
café avec	10
espresso + your choice of brandy or mirto	
avec espresso martini	16
vodka, espresso, combier, meletti coffee liqueur	

big shoulders 1848 espresso	3/5
cappuccino 6 • latte 6 • americano 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
coke, diet coke, sprite, ginger ale	5

ONE OFF

CATERING & EVENTS

we’d love to cater your next event!



zero proof	
italian elixir lyre’s aperitivo rosso, lyre’s italian spritz, tonic, soda	12
london calling lyre’s dry london spirit, grapefruit, lemon, earl grey tea	12
NONgroni ritual gin, ritual apertivo, lavender	12

avec seasonal cocktails	
sardinian spritz tremontis mirto, vetz aperitivo, cava, soda	16
avec g&t cumin & coriander infused gin, housemade tonic syrup, soda	16
sandía sun mezcal, tequila, watermelon, pimms, black lime	17
port authority planteray rum, white port, aperol, lemon	16
golden hour gwendoline gin, cocchi americano, yellow chartreuse, orange bitters	18

the young fashioned bull young bourbon, green chartreuse, cardamom, elixir végétal	23
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wine by the glass	
SPARKLING	
AT Roca, Rosat, Penedès, Spain (macabeo, monastrell).....	17
Domaine des Coutures, Crémant de Loire (chenin blanc) ...	14
ROSE & ORANGE	
Antxiola, Txakoli Rosado, Spain (hondurrabi beltza)	12
Pomalo “Frankovka Rosé”, Croatia (blaufränkisch).....	14
Cantina Marilina “Sikelé” Orange, Sicily, Italy (grecanico) .	16

WHITE	
Jean-Marc Burgaud, Beaujolais, France (chardonnay).....	14
Olianas, Vermentino di Sardegna, Italy (vermentino)	12
Fento Wines “Bico da Ran”, Rias Baixas, Spain (albariño) ..	15
Viuda Negra, Rioja, Spain (viura, malvasia)	16
Kir-Yianni “The North”, Florina, Greece (assyrtiko)	14
Massaya, Beqaa Valley, Lebanon (sauvignon blanc).....	15

RED	
Domaine Maire & Fils, Arbois, Jura, France (trousseau)	16
Abbaye Sylva Plana, France (syrah/grenache blend).....	12
Tenuta di Castellaro “Ypsilon”, Lipari, Italy (corinto nero)...	16
Luigi Maffini “Kleos”, Campania, Italy (aglianico)	17
Marqués de Murrieta Reserva, Rioja, Spain (tempranillo) ...	18
Thymiopoulos, Naoussa, Greece (xinomavro)	14

To help One Off Hospitality provide staff members with wellness benefits and health insurance, a 3% Hospitality Supplement has been added to your bill. We believe everyone deserves affordable health care.

7 july 2025