avec lunch

executive chef **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 **24**

*grilled **butcher steak**
with sesame cashew harissa, roasted corn
and za'atar marinated jimmy nardello pepper **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 peach salad
with parmesan yogurt, gordal olives,
roasted garlic and crushed pistachio **10/20**

green bean and plum **tabbouleh** with bulgur,
tahina, puffed wild rice and feta **20**

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**

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

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

coconut gelato **affogato**
with chocolate chip shortbread cookie **10**

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

nutter butter squares **3 ea**

roasted apricot **sorbet 6**

blueberry cobbler **gelato 6**

pistachio mint stracciatella **gelato 6**

coffee & tea

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**
avec **cold brew 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

20 august 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, bcn gin, cocchi americano, saline

wine by the glass

SPARKLING
Albet i Noya "Petit Albet", Spain (**xarel-lo, macabeo**) **14**
Marino Abate, "Inzolita" Pét-Nat, Sicily, Italy (**inzolia**) **16**

ROSE & ORANGE
Cataldo Calabretta, Cirò Rosato, Italy (**gaglioppo**) **14**
Herdade do Rocim, Rosé, Portugal (**touriga nacional**) **12**
Finca el Molar, Orange, Manchuela, Spain (**macabeo**) **14**

WHITE
Domitia, Languedoc, France (**picpoul de pinet**) **12**
Domaine Cottebrune, France (**rousanne, rolle**) **16**
Pincerna, León, Spain (**albarín blanco**) **15**
Celler Piñol "Raig de Raïm" Spain (**garnatxa blanca**) **14**
Luís Pato "Vinhas Velhas" Portugal (**bical, cerceal**) **14**

RED
Domaine de l'Aigle, France (**pinot noir**) **17**
Fongoli "Rossofongoli", Italy (**sangiovese, montepulciano**) **15**
Luigi Maffini "Kleos", Campania, Italy (**aglianico**) **17**
Sierra del Toloño, Rioja Alavesa, Spain (**tempranillo**) **16**
Syrocco by Alain Graillot, Zenata, Morocco (**syrah**) **16**

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