



COLD APPETIZERS

SALMON TIRADITO *			
<i>Silky slices of salmon in a vibrant kimchi-ponzu sauce, delicately garnished with aromatic drops of citrus and ginger.</i>	18	FISH CEVICHE *	20
		<i>Diced salmon, branzino, and hamachi marinated in an authentic Peruvian citrus sauce.</i>	
SUMMER TUNA *		TUNA TATAKI *	20
<i>Raw tuna with spiced compressed watermelon, fermented cherry tomatoes, kimchi strawberry-basil spicy dressing.</i>	20	<i>Seared tuna with yuzu ponzu, wasabi, and crispy leeks — a perfect balance of bold flavors.</i>	
TUNA TARTARE *		BEEF TARTARE *	21
<i>Fresh tuna with mango, served on a crispy rice chip and topped with our signature sauce.</i>	20	<i>Finely sliced grass-fed beef served with toasted brioche and house-fermented vegetables.</i>	

HOT APPETIZERS

ROYAL SHRIMP IN CURRY		DZADZIKI WITH ZUCCHINI CHIPS	
<i>Pan-seared royal shrimp in a fragrant coconut curry, served with jasmine rice and a hint of lime</i>	18	<i>Creamy Greek dip with cucumber and garlic, accompanied by crisp zucchini chips and a microgreen mix.</i>	15
SHRIMP POPCORN			
<i>Golden-fried shrimp tossed in a light batter, served with bold and spicy mayo</i>	18		

SALADS

CAESAR		GREEK SALAD		BURRATA	
<i>Crisp baby romaine, anchovy fillets, aged Parmesan shavings, and egg yolk</i>		<i>Juicy tomatoes, cucumbers, sweet peppers, marinated feta, Kalamata olives, and fragrant oregano</i>		<i>Creamy burrata with cherry tomatoes, green basil pesto, and drops of aromatic herb oil</i>	
16		16		20	
+4 with chicken / +8 with shrimps					

MAIN DISHES

FROM SEA		FROM LAND	
BRANZINO		RIBEYE STEAK 12oz *	48
<i>Delicate sea bass fillet with fennel sauté, grilled cherry tomatoes, and Mediterranean-style sauce</i>	29	<i>Juicy ribeye with royal oyster mushrooms, peppercorn sauce, and golden Hasselback potatoes</i>	
ATLANTIC SALMON *		FILET MIGNON 8oz *	42
<i>Roasted salmon with glazed baby carrots and asparagus, tarragon beurre blanc</i>	28	<i>Tender beef filet with silky celery root purée, shallot confit, rich veal jus, and layered potato gratin</i>	
GRILLED OCTOPUS		LAMB CHOPS *	39
<i>Char-grilled octopus with crispy Hasselback potatoes, fermented shallots, and smoky romesco sauce</i>	26	<i>Lamb rack glazed with spicy gochujang, served with grilled corn and herbaceous chimichurri sauce</i>	
		ROASTED CHICKEN	
		<i>With purple rice, wild mushrooms and aromatic herb oil</i>	
		half 20 / full 34	

GREAT WITH

MASHED POTATOES	9	ROASTED VEGETABLE MIX	12
<i>Fluffy mashed potatoes with sun-dried tomatoes and fragrant rosemary</i>		<i>Oven-roasted vegetables with sea salt and aromatic herbs</i>	
FRENCH FRIES	9	GRILLED ASPARAGUS	12
<i>Crispy fries with Parmesan and a hint of truffle</i>		<i>Charred asparagus with ponzu and bonito flakes</i>	

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

All prices are subject to 18% gratuity and sales tax



SOFT DRINKS

San Pellegrino, Acqua Panna - <i>large bottle</i>		7
Coke / Fanta / Sprite/ Ginger Ale - 7.5 oz		5
Cherry / Berry Compote/Kvas	<i>glass</i>	<b>5</b> <i>jar</i> <b>25</b>
Herbal / Red / Green / Lemongrass / Black Tea	<i>small</i>	<b>6</b> <i>large</i> <b>9</b>

DRAUGHT BEERS

	12 oz	22 oz
Hoegaarden	7	12
Yuengling	6	9
Peroni	7	12
Lagunitas IPA	7	12

BOTTLED BEER

Guinness, Modelo, Corona, Lagunitas IPA	7
Corona, Peroni 0%	4

BUBBLES

	Glass	Bottle
<b>Prosecco</b> , Dissegna Organic, Italy	12	45
<b>Prosecco</b> , Dissegna Organic, Rose, Italy	12	45
J. Lassalle, Cuvee Preference Premier Cru Brut, <b>Champagne</b> , France		half bottle 42
Moet & Chandon, Imperial Brut, <b>Champagne</b> , France		119

WHITES/ROSE

	Glass	Bottle
Santa Margherita, <b>Pinot Grigio</b> , Alto Adidge, Italy	14	55
Rapaura Springs Reserve, <b>Sauvignon Blanc</b> , Marlborough, New Zealand	13	50
Dough, <b>Chardonnay</b> , CA	13	50
<b>Chablis</b> , Louis Moreau , Burgundy, France	17	70
Minuty, Cotes de Provence, France - <b>Rose</b>	14	55

REDS

	Glass	Bottle
Dough, <b>Cabernet Sauvignon</b> , CA	13	50
Pine Ridge Vineyards, <b>Cabernet Sauvignon</b> , Napa County, CA	18	71
Caymus Vineyards, <b>Cabernet Sauvignon</b> , Napa Valley, CA		120
J Lohr 'Falcons Perch', <b>Pinot Noir</b> , CA	13	50
District 7, <b>Pinot Noir</b> , Monterey, CA	14	55
On point, <b>Pinot Noir</b> , Sonoma Coast, CA	20	77
Textbook, <b>Merlot</b> , Napa Valley, CA	15	58
Catena, <b>Malbec</b> , Paraje Altamira, Mendoza, Argentina	15	58
Emilio Moro, <b>Tempranillo</b> , Ribera del Duero, Spain	16	62
<b>Chianti</b> Riserva DOCG, Etrusca Organic, Toscana, Italy	13	50

COFFEE

Espresso	Americano	Latte
5	7	8
Espresso Macchiato		Cappuccino
6		8

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