

# MENU

## APPETIZERS

OYSTERS 18  
Mignonette

BURRATA 26  
Sweet Pepper Relish, Pesto, Basil Foam,  
Grilled Sourdough

LEBANESE LAMB HUMMUS 26  
Roasted Lamb, Demi-Glace, Shaved  
Vegetables, Za'atar Naan Bread

SHORT RIB CROQUETTES 22  
Black Truffle Aioli, Aged Parmesan

SMOKED BEEF TARTARE 32  
Roasted Bone Marrow, Teriyaki, Carasau  
Bread

SPICY TUNA TARTARE 24  
Blue Fin Tuna, Ajoblanco Emulsion, Grapes,  
Alga Nori

CAESAR SSAM 18  
Crispy Chicken, Dehydrated Black Olives,  
Caesar Dressing, Parmesan

CHICKEN DUMPLINGS 22  
Ginger, Scallions, Spicy Red Chili Sauce

## PLANT BASED

ROASTED CAULIFLOWER 28  
Textures of Cauliflower, Shiitake  
Mushrooms, Candied Pistachio  
Garrapiñado, Miso Leche de Tigre

SHAVED BRUSSELS SPROUTS SALAD 22  
Candied Walnut & Pecans, Dried  
Cranberries, Red Onion, Lemon Thyme  
Vinaigrette

## ENTREES- LAND

YUCCA GNOCCHI 38  
Braised Short Ribs, Shiitake, Ají Amarillo,  
Black Truffle

TERRA MASALA 32  
Veal Ragú, Tikka Masala Spices,  
Cardamom & Coconut Béchamel

GLAZED PORK RIBS 34  
Gochujang Glaze

NEW YORK STRIP STEAK 58  
Chimichurri, Teriyaki

## ENTREES- SEA

GRILLED OCTOPUS 32  
Thai Mojo Rojo, Canarian Wrinkled  
Potatoes, Parsnip Puree

HARISSA GLAZED SALMON 36  
Baba Ghanoush, Cucumber & Pomegranate  
Mint Salad, Za'atar Croutons

WHOLE BRANZINO 62  
Lemon Caper Sauce

## SIDES

TRUFFLE & PARMESAN FRIES 16

CRISPY BRUSSELS SPROUTS 16

PLANTAIN LEAF RICE 16

VITA TRUFFLE YUCCA 16