



## KITCHEN'S CHOICE

family style tastings  
parties of 4+

55 / 75  
per guest

## YOUR CHOICE

a la carte menu

CURED MEAT BOARD 18/25

CORN FRITTERS 11

corn aioli, corn salsa, lime, feta

CALAMARI AND SHISHITOS 14

soy pickles, carrot, sesame, gochuchang, cilantro

B.L.T PORK BELLY 14

pickled tomato, guacamole, iceberg, blue cheese, poached egg

"CAESAR SALAD" ON TOAST 16

grilled bread, boquerones, romaine, caesar gribiche, rillettes

BEEF TARTARE PAD KRAPOW 16

red curry, labneh, cucumber, green beans, basil, prawn chips

GRAVEDLAX 16

gin cured salmon, dill creme fraiche, pea shoots, bagel chips

TOMATO AND BURRATA SALAD 19

basil, oregano, grilled bread, olive oil, spanish chillies

SPAGHETTI WITH PRAWNS 24

spinach, tomato, white wine, calabrian chillies, ricotta

CONCHIGLIE 24

lamb merguez, feta, broccoli, peanuts, tomato, mint

PORK SCHNITZEL MILANESE 26

orange, radicchio, arugula, olive, white bean aioli

BBQ CHICKEN 29

carolina style bbq sauce, creamed corn, radish, parsley

ROASTED TROUT 29

potato, olive oil, oyster mushroom, bacon, fennel, walnuts

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XL DRY AGED RIBEYE MP

duck fat potatoes, oyster mushroom, roasted shallot,  
beef fat steak butter, arugula salad

\* not all ingredients are listed, ask your server for details\*