



## KITCHEN'S CHOICE

family style tastings  
parties of 4+

55 / 75  
per guest

## YOUR CHOICE

a la carte menu

CURED MEAT BOARD 18/25

CARROT CHURROS 11  
cilantro, yogurt, garam masala, mint

CHARRED BROCCOLI 13  
18 month beemster, aioli, smoked paprika

PORK BELLY 14  
mint, cilantro, nam chim, peanuts, radish

CRISPY PIG EAR TOSTADAS 14  
leek flatbread, kohlrabi, heartbeat yogurt, creton

KARAAGE 15  
fried chicken, honey miso, kale, pickled shitake, sesame

BEEF TARTARE AND FOCACCIA 16  
aged goat cheese, pepperoncini, fried caper, pickled mustard seeds

BRUSSELS SPROUTS AND BEETS 16  
buttermilk dressing, bacon, gorgonzola

CAVATELLI WITH SAUSAGE 24  
mushrooms, walnuts, swiss chard, capers, pecorino

LINGUINE WITH CLAMS 25  
n'duja, calabrian chillies, calamari, tomato

PORK SHOULDER 28  
pastina cacio e pepe, fried leeks, parsley, shallot

PIRI PIRI CHICKEN SAUSAGE 29  
patatas bravas, red currie squash, kale, almond

TROUT MEUNIÈRE 29  
potato, caper, lemon, horserdich cream, herb salad

SIDE OF GREENS 6/11

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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\*