



Starters

GIGANDE BEAN DIP 18 V

Wood oven whole wheat pita, crudité

ITALIAN FENNEL SAUSAGE 16 GF

Homemade mustard, pickled giardiniera

FRIED CAULIFLOWER 16 V

Tahini yogurt, preserved lemon

LOCAL TUNA CARPACCIO 25 GF

Capers and shallot vinaigrette, herb salad

CRAB CAKES 29

Frisée and pea tendrils salad, rémoulade

GRILLED OCTOPUS 27 GF

Olive tapenade, pickled celery

MAINS

WHOLE BRANZINO 42 GF

Salmoriglio, lemon

SKIRT STEAK 29 GF

bearnaise, fries

FLAT-IRON ORGANIC CHICKEN 30 GF

Espelette, maitre d' butter

LAMB CHOPS 49 GF

Tzatziki, cucumber salad

WILD PRAWNS 45 GF

Fresh herbs and lemon

SALADS & BOWLS

HEIRLOOM TOMATO 19 V GF

Avocado, hearts of palm, Kalamata olives

GREEN SALAD 16 V

Pan gratta, orange and sage vinaigrette

PIZZA

MARGHERITA 21 V

Fior di latte, tomato, fresh basil

BURRATA 25 V

Salsa bianca, zucchini, fresh herbs and lemon

Dulce

AFFOGATO 9

Freshly brewed espresso over
vanilla ice cream

KEY LIME PIE 13

DINNER
From 5:30m ~ 10pm

V Vegan V Vegetarian GF Gluten Free

Taxes and 18% gratuity will be added to your bill

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAILS

EL PEPINO 16

El Tequileno Tequila, Cucumber, Jalapeno, Agave syrup, Triple Sec and Lime

MY LEMON MARTINI 16

Helix Vodka and Lemon Juice Topped with Prosecco

ALMOST NAKED & ALREADY FAMOUS 18

Dos Hombres Mezcal, Aperol, Licor 43 and Lime

OLD CUBAN 16

Rum Brugal 1888, Lime, Sugar, Mint and Prosecco

BEERS

ESTRELLA DAMM 11

Lager (Barcelona) 4.8% ABV

HEINEKEN 8

Dutch Pale Lager 5.0% ABV

MODELO 9

Pilsner-Style Lager (Mexico) 4.4% ABV

LAGUNITAS 9

Indian Pale (California) 5.5% ABV

FUNKY BUDDHA 8

German-Style (Florida) 5.2% ABV

BLUE MOON 9

Belgian-style Wheat Ale (Denver) 5.4% ABV

TOKI JULEP 16

Toki Whiskey, Honey and Mint

PINA DE PLATA 16

No. 3 Gin, Pineapple Juice, Simple Syrup, Basil leaves and Angostura Bitters

CLOVER CLUB 18

Gin No.3, Lime, Simple Syrup and Raspberry

Alcohol Free

FIJI 1L 9

SAN PELLEGRINO 1L 9

COKE / COKE ZERO 5

SPRITE 5

GINGER-ALE 5

LEMONADE 5

ICE TEA 5

RED BULL 8

FRESH COCONUT 14

Add a shot of liquor 9

FRESH PRESSED JUICES 14

Wines

WHITE

SAUVIGNON BLANC ZORZETTIG 12/48

Coli Orientali del Friuli, Italy, 2021

CHARDONNAY LIVIUS BLANCO RESERVA F 16/64

Rioja Alta, Spain

PINOT GRIGIO ZORZETTIG 14/56

Coli Orientali del Friuli, Italy, 2021

GAVI DEL COMUNE DI GAVI DOCG 15/60

Scrimaglio, Barolo, Piemonte, 2021

CASTEL DE FORNOS, ALBARINO D.O. 14/56

Rias Baixas, Val do Salnes

CHARDONNAY FAR NIENTE 115

Napa Valley, California 2018

PINOT GRIGIO LIVIO FELLUGA 72

Friuli, Italy, 2020

SANCERRE SAUVIGNON DOMAINE PHILIPPE RAIMBAULT "LES GODONS" 65

Sancerre, France, 2022

RED

PINOT NOIR SCREAMING EAGLE "THE PAIRING" 20/80

Santa Barbara, California, 2021

CABERNET SAUVIGNON LA PUERTA RESERVA 14/56

La Roja, Argentina

CABERNET SAUVIGNON CAYMUS 225

Napa Valley, California

MERLOT STAGS' LEAP 94

Napa Valley, California

PINOT NOIR LIQUID FARM 120

Santa Barbara, USA, 2019

ROSÉ

RUMOR 16/64

Cote du Provence, France

WHISPERING ANGEL 75

Cote du Provence, France

SPARKLING

SPARKLING WINE BRUT / ROSE 12/45

Ducado de Hoja, Spain

PROSECCO TREVISO, D.O.C. 13/52

Treviso, Italy

CHAMPAGNE PERRIER JOUET GRAND BRUT 135

France

CHAMPAGNE VEUVE CLICQUOT BRUT 180

France

