

SPRING MENU

May 2024

Focaccia & Spreads 8 | Still / Sparkling 6 | Daily Cocktail 15 | House wine 15

Enjoy a complimentary Bread and Tap Water

APPETIZERS

- Veal Sambusak** Hummus, Pita bread, Veal, Tahini, Roasted Cherry Tomato | 22
Back-Ribs Mix Nuts, Potato Gratin, Sweet Potato puree | 38
Lamb Spareribs White Asparagus, Green Garlic, Hazelnuts, Demi-Glace | 38
Qatayef Duck, Peking Duck Sauce, Persian Lemon, Japanese Seaweed | 36
Duck Gnocchi Cauliflower cream, Spinach, Semi-dried Tomatoes | 35
Sweetbreads Lahuh, Avocado, Tomatoes, herbs, Demi-Glace | 32
Chicken Tempura Dark chicken, sweet green chili, Garlic | 25
Roasted Fish Kalamata Olives, Eggplant, Garlic, Shallot, White Wine | 28
Cauliflower Eggplant, Tahini & Date Honey, Pangritata, Pomegranate Molasses | 26

RAW

- Beef Tartar** Egg Yolk Confit, Roots, Bell Peppers Vinaigrette, Charcoal Onions | 32
Bruschetta Carpaccio Olive Oil Brioche, Truffle, Balsamic, Onion, finger lime | 28
Tuna Tartar Ahi, Tomato Consommé Blanket, Cherry Tomato, Olive Oil Powder | 35
Salmon Sashimi Ponzu, Asian Aioli, Daikon, Wild Rice, Nuri Powder, Tuile | 34

SALADS

- Green Leaves** Celery, Endive, Radish, Citrus Vinaigrette, Cashew Cream | 25
Beetroots Garden Horseradish, Hazelnut & Almond Soil, Tzatziki | 32
Niçoise Tuna in sesame, String Beans, Kalamata, Soft-boiled egg, Vinaigrette | 38
Spring Salad roasted watermelon, spring leaves, mint, Balsamic vinaigrette | 28

SOUP

- Earthapple** Sunchoke, Acorn, Chives, Macadamia Nuts, Daikon, Truffle, Grissini | 24
Vichyssoise Creamy Smoked Potato, Onions, Green Oil, Chives | 15

KIDS FRIENDLY

- Pasta Tomatoes** Spaghetti in tomato sauce | 32
Chicken & Fries Crispy Chicken Tenders, Seared Fries, Tomatoes dip & Aioli | 36

SEARED

TABUN Traditional Brick Oven

[recommended to share]

Rotolo Pasta & Spinach Fondue, Tomato Sauce, Celery Bechamel, Pangritata | 35
PULLED BRISKET Additional | 13

Jerusalem Eggplant Tahini, Date Honey, Pine Nuts, Pomegranate Molasses | 28
Served With Za'atar Manakish Flatbread.
PULLED BRISKET Additional | 13

Chicken Flatbread Mediterranean Dark Chicken, Hummus Cream, onions | 32

Pulled Flatbread Pulled Beef, Caramelized Onions, BBQ-style sauce | 38

Onion Mushrooms Flatbread corn cream, Asian sauce ,Aioli | 34

ENTRÉE

Chicken Sichuan Style Chicken, Mashed Roots | 52

Chicken Fettuccine Mushrooms, Soy, Chicken Consommé | 48

Over Night Smoked Beef, Organic Roots, Thyme, Basil & Chili Oils, Celery Foam | 82

Bone-In Asado Black Truffle, Potato Gratin, Sweet Potato Puree, Demi-Glace | 79

Salmon Mushroom Dim Sum, Pumpkin Puree, White Asparagus, Ponzu | 54

Tuna Steak Marinade herbs, garlic, olive oil | 53

MIBRASA®
Charcoal Oven

Veal Chop Celery Root Puree, Caramelized Onions, Sweet Potato | 89

Hanger Steak Green Oil, Potato Foam, Chips | 76

Ribeye USDA prime, wet-aged, 45 days | 75

Skirt Steak Green Oil, Potato Foam, Chips | 70

Lamb Chops Malfouf, Carrots, Demi-Glace, Fruits Salsa, Green Pangritata | 98

Boneless Ribeye 20oz USDA prime, wet-aged, 45 days | 98

Bone-in Ribeye 30oz USDA prime, dry-aged, 45 days | 128

Butchers' Table Selection

*Enjoy a complimentary glass of house wine with your Butchers' Table Selection.
Available weights and prices vary daily, please ask your server for today's selection*

Cowboy Cut Ribeye

Bone-in Ribeye

Prime 45-Day Dry-Aged

Roasted Bone Marrow

Charcoal Potato Bechamel

Ribs Selection VIP

Lamb Chops

Veal Chop

Boneless Ribeye

Prime 45-Day Wet-Aged

Roasted Bone Marrow | Charcoal Potato Bechamel

SIDES

Fries Tomato dip, Truffle Aioli | 15

Greens Asparagus, String Beans, Zucchini, Cauliflower Puree | 18

Pomme Noisette Tomato dip, Garlic Aioli | 16

Mushrooms Shimeji, Portobello, King Oyster, Cremini | 21

Bone Marrow Bruschetta, Citrus Nuts Salsa | 22

SEARED