

 $\ensuremath{\textcircled{\textbf{GF}}}$ Gluten free



Vegetarian

\$17

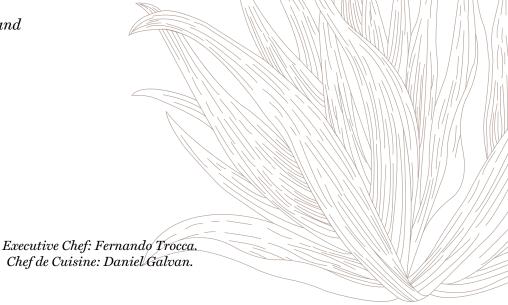
\$17

\$18

\$13

\$15

STARTERS		SALADS	
Homemade Bread Labneh, Za'atar	\$7	Endive Salad (F) P Pecorino, Grapefruit, Pecans and Red Wind Vinaigrette	\$1 7
Empanadas (choice of two) Hand Cut Steak, Spinach & Cheese Burrata (F) Pesto, Peach and Aged Balsamic	\$10 \$18	g	\$1 ′
Grilled Calamari Romesco Sauce, Garlic, Chili Flakes Lem Zest and Baby Arugula	\$20 on	Orilla Salad (F) / S Hydroponic Arugula, Endives, Baby Romaine Lettuce Hearts, Herbs, Lime Dressing, Pecorino Cheese and Tarragon Or	\$1 8
*Ahi Tuna Tartare (F) Crispy Corn Tortilla, Spicy Lactonese, Ar Sesame Vinaigrette and Sesame Seeds	\$22 vocado,	Raw Zucchini Solution So	\$1 3
Tiradito de Pulpo (F) Spicy Soy Vinaigrette, Avocado, Shallots Habanero Pepper	\$22 s and	Heirloom Tomatoes ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐	\$ 1
Mollejas (F) Grilled Sweetbread and Criolla Sauce	\$20		
Tostadas Mexicana (F) (V) / Black Bean Puree, Roasted Veggies, Avocado, Onions, Hot Chile Sauce and Sweet Harissa Sauce	\$18		





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ENTREÉS

*Wagyu Cheeseburger 8oz

\$24

Provolone Cheese, Crispy Smoked Pork, Belly, Onions and Lactonese served with French Fries

Milanesa

\$24

Breaded Free Range Chicken and Mustard served with Mashed Potatoes or French Fries

Black Rice ®

\$32

Squid, Smoked Pork Belly, Homemade Saffron Lactonese

Bucatini with Shrimp

\$32

Homemade Bucatini, Tomato Sauce, Spinach and Fresno Pepper

Lumache al Pesto e Pistacchi Parmigiano

\$28

Reggiano e Limone

SIDES

Roasted Brussel Sprouts \$13 | Mashed Potatoes \$10 | French Fries \$10 | French Fries Provençal \$11

FROM THE JOSPER GRILL

*Flank Steak / 12 oz ®

\$36

Served with Chimichurri and Sweet / Shishito Peppers

*Prime New York Steak / 14 oz 6

\$48

Served with Chimichurri and Sweet / Shishito Peppers

*Filet Mignon / 8 oz 🕞

\$51

Served with Green Peppercorn Sauce and Mashed Potatoes

*Prime Rib Eye Steak / 16 oz 🚱

\$68

Served with Chimichurri and Grilled Endives Provençal

Free Range Chicken ®

\$27

Half bone-in served with Baby Heirlooms Carrots

*Prime Rib Bone-In / 36 oz 🕞

\$145

Served with Chimichurri, Green Peppercorn Sauce and Criolla Sauce

Sea Bass / 8 oz 🕼

\$52

Tomato Relish, Black Olives, Pine Nuts, Capers and Chives

Butterflied Branzino (F)

\$38

Served with Lemon Zest, Champagne Garlic Sauce and Baby Heirlooms Carrots

