



SMALL PLATES		BIG PLATES	
MUSSELS & SHRIMP	20	BRAISED SHORT RIBS	28
<i>Pan-seared and finished in a fennel chowder with smoked turkey bacon</i>		<i>Slow-cooked and served with celery root mash, Vidalia onions, asparagus, dry chiles, and a pomegranate reduction</i>	
PAN-SEARED SCALLOPS	22	GARLIC SHRIMP	26
<i>Served with crisp potato croquettes and saffron cream sauce</i>		<i>Head-on shrimp marinated with garlic and parsley, served over pesto risotto with toasted pistachios</i>	
CEVICHE	20	LAMB CHOPS	40
<i>Scallop tartare with fennel, cucumber, pickled onion, and fresh dill, finished with olive oil and a spicy citrus–coconut sauce</i>		<i>Pan-seared over mushroom risotto, finished with a balsamic–plum glaze and baby kale</i>	
LAMB MEATBALLS	21	BRANZINO	54
<i>Pan-baked lamb meatballs with merguez sausage, baby potatoes, and fresh basil, finished with Greek yogurt tzatziki and served with toasted bread</i>		<i>Pan-baked branzino with roasted fennel, cherry tomatoes, microgreens, and a rosemary–lemon butter sauce</i>	
HUMMUS	18	CHICKEN CASSEROLE	26
<i>Creamy poblano hummus, sautéed Swiss chard, and homemade chicken chorizo. Served with toasted bread</i>		<i>Baked half halal chicken with seasonal vegetables in a harissa lemon cream sauce. Served with cranberry couscous</i>	
GRILLED OCTOPUS	23	BEEF KEBAB	34
<i>Served with baby potatoes, Kalamata olives, cherry tomatoes, feta, and smoked olive oil, finished with a roasted pepper–almond sauce</i>		<i>Rosemary-marinated beef tenderloin with truffle balsamic glaze, sundried tomatoes, harissa hummus, pita bread, and micro salad</i>	
RED MULLET	22	MUSHROOM KEBAB	22
<i>Finished with pistachio pesto and garlic–lemon butter sauce</i>		<i>Grilled king mushrooms and spring onion over Romesco sauce, with cucumber–spinach salad, Greek yogurt, and toasted pita</i>	
BURRATA SALAD	20		
<i>Baby arugula with heirloom cherry tomatoes, caramelized peaches, figs, and fresh basil, finished with truffle and balsamic glaze</i>			

SIDES		
LEMON POTATOES	FRIED BRUSSEL SPROUTS	SAUTEED MUSHROOMS
ROASTED LEMON CARROTS	BROCCOLI RABE	

DESSERT	
MOLTEN LAVA CAKE	17
<i>Warm chocolate cake with a molten chocolate center, served with vanilla ice cream, and fresh mixed berries</i>	
TIRAMISU	15
<i>Coffee-soaked sponge with hints of citrus and cardamom, layered with mascarpone and milk chocolate cream, finished with a light coffee drizzle</i>	
CRÈME BRÛLÉE	16
<i>vanilla custard with a caramelized sugar crust, served with fresh mixed berries.</i>	

Consuming raw or undercooked items may increase the risk of foodborne illness.
Kindly inform your server of any allergies, as our kitchen may contain allergens.

An 18% service charge and NYC sales tax will be added to all checks.
A 3% surcharge applies to credit card payments.