

FANCY-SCHMANCY SNACKS & PLATES

TAPA | PLATE

PIMIENTOS DE PADRON

Roasted, Kimchi Mayo

8.5

SUSHI-GRADE JAPANESE SARDINE FILET FROM MAISON DEHESA

Cedar smoke, Toast, Iberico Sobrasata, Lime

10.5

TEXTURES OF TOMATO

Heirloom Tomatoes, Burrata, Basil, Black Olive Powder

15

CEVICHE OF GAMBAS & NORWEGIAN SALMON

Avocado, Tropea Onion, Coconut-Yuzu Marinade, Ginger Soy

15

PULPO

Sweet Potato Puree, Ras-El Hanout, Baby Wild Broccoli, Black Olive Powder

17 | 28

CORN-FED POULARDE

Corn Vanilla Mousse, Wild Baby Cauliflower, Jus

15 | 26

SLOW-ROASTED BEEF CHEEKS

White Truffle, Potato Puree, Port Wine Tropea Onion Marmalade, 2-day Reduction

16 | 29

WHITE CHOCOLATE

White Chocolate Espuma, Mango Sorbet, Pistacchio, Berries, Mint

10

DARK CHOCOLATE

Molten Souffle, Banana, Chili

10

FRESH BREAD. FROM LA PARISIENNE

Dark, White, or Olive Bread served with House Made Butters

7.5

CHARCUTERIE

Truffled Piemontese Salami, Rosmary Ham, Chorizo from Japanese Wagyu Beef,
Salami from Pata Negra Bellota pig, Rillettes du Jour, Almonds, Cornichons, Mustard

42

***Add In-House Cured Duck Breast Ham**

14

***Add Porthos Teriyaki Sardines**

11

***Add Otoro Tuna Belly (Maison Dehesa)**

20

CHEESE

5-Cheese Selection from Tölzer Kasladen, Olives, Almonds, Quince Chutney

35

CAVIAR

10g Imperial Baerli from Imperial Caviar Berlin, Kettle Chips, Creme Fraiche

35

30g Imperial Osetra from Imperial Caviar Berlin, Kettle Chips, Creme Fraiche

90

50g Imperial Osetra from Imperial Caviar Berlin, Kettle Chips, Creme Fraiche

135