

welcome  
to our table



## small plates

**Table Bread Service** | homemade puff pastry, balsamic-oregano oil, nduja cream (\$7)

**Dressed Oysters** | west coast, rosé mignonette, cucumber-mint foam (\$24)

**Smoked Burrata** | rainbow beet carpaccio, pistachio-basil pesto, arugula (\$20)

**Hamachi Tiradito** | pear, leche de tigre, aji amarillo, chive oil, caviar (\$24)

**Venison Carpaccio** | arugula, fried capers, pecorino, raspberry (\$22)

**Scallop & Wagyu Tartare** | crispy rice, teriyaki reduction (\$22)

**Morcilla Spring Roll** | onion marmalade, madeira wine (\$14)

**Medjool Dates** | cantimpalo chorizo, goat cheese, truffle aioli (\$12)

## cheese & charcuterie

Minimum selection of 3 (\$6 per piece)  
Fig jam, olives, baguette

### Cheese

Beemster XO Gouda | Netherlands aged 26 months  
Appenzeller | Switzerland  
Bayley Hazen Blue | Vermont  
Delice Bourgogne Triple Crème | France

### Charcuterie

Duck Prosciutto | United States  
Mousse Truffle Paté | France  
Prosciutto di Parma | Italy aged 14 months  
Cantimpalo Chorizo | Spain

## medium plates

**Pernod Mussels** | pernod cream, shallots, baguette (\$18)

**Grilled Provoleta** | charred tomato, gremolata, baguette (\$22)

**Lamb Baklava** | braised lamb, phyllo, honey-orange glaze, tzatziki (\$18)

**Smoked Short Rib Tacos** | corn tortilla, red cabbage, chimichurri mayo (3) (\$18)

**Blackened Octopus** | hearts of palm, cilantro, jalapeño (\$26)

**Charred Cauliflower** | goat cheese pesto, scallion gremolata (\$24)

**Seared Foie Gras** | brioche, baby spinach, apple, passion fruit (\$32)



## caviar & champagne experience

**Classic Osetra Karat Black (30g)**,  
Blini, Crème Fraîche, Two Glasses of  
**Grower Champagne** (\$165)

# soups & salads

**Corn & Crab Chowder** (\$12)

**Caesar Salad** | pork belly croutons, parmesan, romaine dressing (\$16)



**Black Lentil & Quinoa Salad** | baby spinach, sundried tomato, chickpea, carrot (\$14)

**Summer Salad** | artichoke, hearts of palm, feta, boiled egg, crispy prosciutto, herb buttermilk dressing (\$16)

**Add Protein** | steak (\$7), chicken (\$6), grilled shrimp (\$7)

# rice & pasta

**Mariano's Gnocchi** | straciatella, chili, basil, pomodorini garlic sauce (\$22)

**Braised Lamb Moussaka**  
almond milk béchamel (\$20)

**Lobster Ravioli** | shrimp bisque, reggiano, radish (\$32)

**Wild Mushroom Risotto**  
manchego, truffle (\$28)

**Crispy Paella** | seafood, chorizo, piparras aioli, vela pepper (\$26)

## **SIDES FOR SHARING** (\$8 each)

*Cilantro Rice, Cauliflower Mash, Crispy Bok Choy, Grilled Asparagus, Roasted Leeks & Tomato, Broccolini, Herbed Mashed Potatoes, French Fries (Carbonara, Truffle)*

# fish & seafood

**Lobster Thermidor Fondue**  
gruyère, cognac, shallots, baguette (\$48)

**Local Grouper** | bacon-pistachio crust, cauliflower (\$36)

**Icelandic Cod Moqueca** | charred tomato, coconut cream, cilantro, jasmine rice (\$26)

**Mediterranean Corvina** | cherry tomato, braised leeks, greek olives (\$24)

**Zarzuela** | cuban seafood "hot pot," chorizo, charred tomato, cilantro rice (\$45)

# meats

**42oz Tomahawk** (\$122)



## **THE EXTRAS**

–*Sauce it up* | chimichurri, béarnaise, black truffle butter, peppercorn (\$6)

–*Surf it up* | add lobster tail (\$32)

**Vinya Burger** | American Wagyu by Meat N' Bone, smoked gouda, bacon, fried egg, caramelized onion, truffle aioli, brioche bun, served with fries (\$22)

**Smoked Bone-In Short Rib**  
seasonal vegetables, demi-glace (\$55)

**Petite Chateaubriand 6oz or 12oz**  
potato roulette, béarnaise (\$39 or \$74)

**Moroccan Lamb Chop** | baba ghanoush, charred onion, tzatziki (\$52)

**Veal Chop** | crispy polenta, lemon mustard (\$45)

**Roasted Chicken Supreme** | herbed mashed potatoes, lemon-thyme au jus (\$21)



# desserts

*(\$12 each)*

**Piña Colada Pavlova**

**Hazelnut Mousse**

**Guava Flan**

**Carrot Cake Tres Leches**

**Key Lime Sphere**