

cheers!



A New Way  
To Wine &  
Dine

# welcome to our *table*

## starters

### 1/2 Dozen Oysters\* / \$24

rosé-cucumber mignonette

### Salmon & Tuna Crudo\* / \$21

cucumber-caper relish

### Ceviche Mixto\* / \$21

octopus, corvina, calamari, mussels, scallops, shrimp, sweet potato, ají amarillo leche de tigre

### Patatas Bravas\* / \$17

yellowfin tuna tartare, chipotle aioli, caviar

### Smoked Burrata / \$21

rainbow beet carpaccio, pistachio-basil pesto

### Grilled Baby Artichokes / \$18

spicy tzatziki, citrus panko

### Garlic Shrimp / \$21

lemon-butter, crushed red pepper

### Tortellini en Brodo / \$18

ropa vieja, garlic, red pepper

### Morcilla Spring Rolls / \$15

onion marmalade, madeira wine

### Braised Lamb Baklava / \$16

spiced pistachio, honey-orange glaze

### Bacon Wrapped Dates / \$15

cantimpalo chorizo, goat cheese, truffle aioli

### Pork Masitas / \$14

sweet chili sauce, gorgonzola foam, pickled red onion

### Octopus a la Plancha / \$28

charcoal yuca, roasted pepper sauce, shaved asparagus

### Bone Marrow Tostada / \$29

tenderloin tartare, bone marrow infused butter, truffle (served with sourdough)

## salads

### Giant Green Market / \$18

cucumber, green apple, shaved brussels, spinach, diced chicken, avocado mousse

### Heirloom Tomato / \$20

feta, avocado, hearts of palm, red onion, lemon vinaigrette

### Caesar Salad / \$19

pork belly croutons, parmesan, anchovy vinaigrette

### add protein

skirt steak \$12, blackened salmon \$12,

chicken \$10

## sandwiches

### Coconut Crusted Corvina / \$18

honey mustard slaw (served on brioche)

### Jamón & Cheese / \$23

ibérico, tomato confit, manchego, (served on crystal bread)

### Crispy Truffle Chicken / \$18

caramelized onion, tomato, burrata, pesto, truffle (served open-faced on sourdough)

### Vinya Burger / \$24

american wagyu by Meat 'n Bone, aged gouda, bacon, fried egg, caramelized onion, pipara aioli (served with house salad or fries)

All our bread is locally sourced from  
Sullivan St. Bakery

20% gratuity will be applied to parties of 6 or more.

## steaks

### Skirt Steak 10oz / \$38

chimichurri, arugula, parmesan

### Tenderloin 8oz / \$49

au poivre

### Rib-eye 16oz / \$55

malbec butter

## pastas

### Rigatoni / \$24

fresh tomatoes, bacon, crushed red pepper, basil, aged parmesan

### Gnocchi / \$28

morel mushroom ragú, garlic, thyme

### Bucatini / \$24

cacio e pepe, pecorino cream, fresh pepper

### Linguine / \$26

clams, lemon  
(add bottarga +\$8)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## sides for sharing

## entrées

### Branzino Piccata / \$40

lemon-butter caper sauce, artichoke

### Black Ink Risotto / \$32

laksa sauce, shrimp, mussels, calamari

### Blackened Salmon / \$27

lemon-honey glaze, cauliflower mash

### Smoked Half Chicken / \$25

tamarind-chipotle glaze, grilled zucchini salad

### Chicken Meunière / \$26

lemon-mustard & herb cream, mushrooms, sautéed potatoes

### Smoked Bone-In Short Rib / \$69

sweet and spicy barbecue  
(served with lettuce wraps)

### Duck Socarrat / \$34

short rib caldo, bomba rice, garlic aioli

### Piquillo Peppers | spanish EVOO, garlic confit / \$8

### Hand Cut Fries | choice of parmesan truffle / \$12

or sea salt / \$8

### Roasted Carrots | brown butter, roasted pistachios / \$10

### Cauliflower Mash | curry butter, parmesan / \$10

### Risotto | sweet corn / \$12