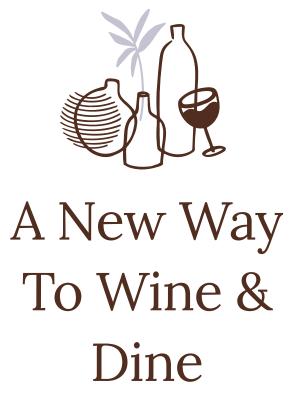
cheers!



velcome to our table

starters

1/2 Dozen Oysters* / \$24

rosé-cucumber mignonette

Tuna Crudo* / \$21

cucumber, stracciatella, olive oil

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 Tartare/\$29

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

salads

Giant Green Market / \$16

arugula, green apple, shaved brussel sprouts, cucumber, spinach, celery, avocado yogurt dressing

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

pastas

fresh tomatoes, bacon, crushed red

morel mushroom ragú, garlic, thyme

pepper, basil, aged parmesan

cacio e pepe, pecorino cream,

Rigatoni / \$24

Gnocchi / \$28

Bucatini / \$24

fresh pepper

Linguine / \$26

(add bottarga +\$8)

clams, lemon

chimichurri, arugula, parmesan

Tenderloin 8oz/\$49

Rib-eye 16oz/ \$55 *malbec butter*

au poivre

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

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

sides for sharing

*Consuming raw or undercooked meats, poultry, seafood,

shellfish or eggs may increase your risk of foodborne illness

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

Grilled Asparagus | lemon, olive oil / \$10

Roasted Veggies | fresh seasonal vegetables/ \$12

Risotto | sweet corn / \$12