

welcome  
to our table



# starters



**\*West Coast Oysters** | 1/2 dozen, rosé-cucumber mignonette \$24

**\*Venison Carpaccio** | arugula, crispy capers, parmigiana, raspberry saba vinegar \$28

**\*Patatas Bravas** | yellowfin tuna tartare, chipotle aioli, caviar \$16

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

**Grilled Artichokes** | spicy tzatziki, citrus panko \$18

**Roasted Butternut Squash** | sage, goat cheese, pumpkin seed \$15

**Oyster Mushrooms** | romesco sauce \$15

**Kauai Shrimp** | dill gremolata, lemon zest \$21

**Morcilla Spring Rolls** | onion marmalade, madeira wine \$15

**Braised Lamb Baklava** | spiced pistachio, honey-orange glaze \$16

**Roasted Piquillo Peppers** | spanish olive oil, garlic confit \$10

**Bacon Wrapped Dates** | cantimpalo chorizo, goat cheese, truffle aioli \$14

**Glazed Beef Ribs** | sweet & spicy barbeque, sesame, pineapple cilantro salad \$16

**Octopus a la Plancha** | charcoal yuca, roasted pepper sauce, shaved asparagus \$28

**Bone Marrow & Baked Oysters** | cajun butter, brioche \$36

# the spread

Minimum selection of 3  
Served with sour cherry spread, Valencia herbed almonds, & rustic bread

## Cheese

- La Tur by Alta Langa | IT \$7  
*cow, goat, & sheep*
- Bayley Hazen Bleu by Jasper Hill | US \$7  
*raw cow milk*
- Comté by Charles Arnaud | FR \$7  
*unpasteurized cow, aged 12 months*
- Garrotxa by Mitica | ES \$8  
*catalan goat*
- Midnight Moon Gouda by Cypress Grove | NL \$9  
*goat milk, aged 6 months*

## Charcuterie

- Chorizo Ibérico | ES \$7
- Paleta Ibérico | ES \$13
- Prosciutto di Parma | IT \$7
- Varzi Salami | IT \$6

## & More

- Anchovies | ES \$8
- Mixed Olives | ES \$6



# keep it light



**Soup of the Day** \$12

**Heirloom Tomato** | feta, avocado, hearts of palm, red onion, lemon dressing \$18

**Arugula & Beet** | goat cheese, red onion, roasted almonds, champagne vinaigrette \$16

**Caesar** | pork belly croutons, parmesan, anchovy vinaigrette \$18

**Add Protein** | blackened salmon \$10, chicken \$8, skirt steak \$12

# from the sea

**Branzino Piccata** | lemon butter caper sauce, artichoke \$38

**Seafood Cazuela** | moqueca sauce, cilantro rice \$34

**Blackened Salmon** | lemon honey glaze, sweet corn risotto, broccolini \$26



# brunch

**Vinya Burger** | american wagyu by Meat n Bone, aged gouda, bacon, fried egg, caramelized onion, pipara aioli \$24  
*served with house salad or fries*

**Steak & Eggs** | 28oz bone-in cowboy ribeye, jumbo lump crab, poached eggs, hollandaise \$98

**Short Rib Flatbread** | fontina cheese, sunny side up eggs \$24

**Crispy Chicken Waffles** | sweet plantain, parmesan au gratin \$21

**French Toast** | caramelized bananas, nutella, maple syrup \$16

**Spaghetti Carbonara** | nueske's bacon \$19

**Huevos Rancheros** | chorizo, ham, peppers, jalapeño, cilantro, tortilla \$22



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
20% gratuity will be applied to parties of 6 or more.