

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

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

brunch

Steak & Eggs / \$98

28oz bone-in cowboy ribeye, jumbo lump crab, poached eggs, hollandaise

Short Rib Flatbread / \$24

fontina cheese, sunny side up eggs

Crispy Chicken & Waffles / \$21

sweet plantain, parmesan au gratin

French Toast / \$16

caramelized bananas, nutella, maple syrup

Spaghetti Carbonara / \$19

nueske's bacon

Huevos Rancheros / \$22

chorizo, ham, peppers, jalapeño, cilantro, tortilla