













<i>Dish</i>	<i>Photo</i>	<i>Wording</i>	<i>Allergens</i>	<i>Marking</i>	<i>Notes</i>
MEZZE					
Taramasalata		Cod Mousse with Bottarga and Trout Roe	Gluten Dairy Fish Allium	Mezze Spoon	
Tzatziki		Cucumber and Lemon Yogurt with Garlic and Herbs	Dairy Allium	Mezze Spoon	
Muhammara		Roasted Pepper and Walnut Spread	Nuts Gluten Allium Nightshade	Mezze Spoon	
Hummus		Chickpea Puree with Sesame, Lemon and Garlic	Sesame Allium Legumes	Mezze Spoon	
Baba Ghanoush		Roasted Eggplant with Tahini and Olive Oil	Nightshade Sesame Allium	Mezze Spoon	

Tirokafteri		Spicy Whipped Feta	Dairy Nightshade Allium	Mezze Spoon	
CRUDOS					
Oysters		East Coast Oysters on the Half Shell with Lulo-White Balsamic Mignonette	Mollusks Sulfite Allium	Oyster Fork	
Kibbeh Nayeh		Minced Lamb and Bulgur Wheat Tartare with Smoked Eggplant, Methi Labneh and Dukkah	Allium Gluten Nuts Dairy Nightshade	Fork Butter Knife	
Caviar		Antonious (Siberian or Oscietra) Caviar with Traditional Accroutements, Mini Sobao Rolls and Begrhirs	Eggs Fish Gluten Pork Dairy Allium	M.O.P. Spoon Demi Spoons	
Catch of the Day		Local Caught Wild Catch with Olive Tapenade, Basil and Grapefruit	Fish Nightshade Allium	Spoon Fork	
Conch		Local Caught Wild Conch with Avocado, Serrano chili and a Fennel-Cucumber Aqua Pazza	Molusks Fish	Spoon Fork	

Snapper		Local Queen Snapper, with Salmoriglio, Trout Roe and Finger Lime	Allium Fish	Spoon Fork	
Bluefin Tuna		Bluefina Bluefin Tuna, Preserved Lemon, EVOO and Caviar	Fish	Spoon Fork	
PRIMI					
Fritto Misto		Lightly Dusted and Fried Shrimp, Calamari and Zucchini with Lemon Aioli	Gluten Shellfish Egg	Knife Fork	
Lobster Burrata		Marinated Maine Lobster over Chopped Burrata with Tomato Conserva, Pickled Eggplant and Basil	Shellfish Nightshade Sulfite	Knife Fork	
Fattoush Salad		Garden Greens with Toasted Pita, Tomatoes, Sumac, Cucumbers, White Anchovy and Pomegranete Vin.	Fish Gluten Allium	Fork Knife	
Pulpo a la Plancha		Red-Wine Braised Spanish Octopus with Lardo and Date Salsa Verde	Pork Sulfite Allium Nightshade	Knife Fork	

Fatteh		Roasted Eggplant and Chickpea Salad with Toasted Pita, Pine Nuts and Lemon-Herb Yogurt	Gluten Nightshade Nuts Allium Dairy	Fork Spoon	
Finocchio e Rucola		Shaved Fennel and Arúgula with Radicchio, Endive, Pistachios and Citrus Vinaigrette	Nuts Dairy Fish	Fork Knife	
PASTA					
Mushroom Risotto		Acquaforte Risotto, Mixed Mushrooms, Marsala, Parmigiano Reggiano and Beef Jus	Dairy Sulfites Allium	Spoon Fork	
Malloreddus		Sardinian Gnocchi with Pomodoro and Charred Ricotta Salata	Nightshade Gluten Egg Allium	Spoon Fork	
Pansotti		Squid Ink Lobster Ravioli, Shellfish Bisque and Fennel	Gluten Shellfish Dairy Nightshade Allium Egg	Spoon Fork	
Mafaldine		Fresh Mafaldine pasta with Wild Boar Ragu and Parmigiano Reggiano	Gluten Pork Dairy Nightshade Allium Egg	Spoon Fork	

Fusili		Fresh Fusili Pasta with Red Wine Braised Octopus , Bone Marrow and Mollica	Gluten Dairy Allium Nightshade	Spoon Fork	
Casarecce		Fresh Casarecce Pasta, Blue Crab, Harissa and Preserved Lemon	Gluten Crustacean Egg Nightshade Allium	Spoon Fork	
PRINCIPALE					
Swordfish		Grilled Swordfish with Black Lentils, Cured Belly and Chermoula	Fish Allium	Fork Knife	
Grouper		Seared Local Grouper, Fennel, Citrus and Orange Vinaigrette	Fish Allium	Fork Knife	
Prawns		Head-On Prawns, Gigante Beans, Cucumber, Green Harissa and N'Duja Vinaigrette	Shellfish Nightshade	Fork Knife	

Cod		Pan Roasted Merluza, Calamar Diamante, Garbanzo, Tomato and Spanish Chorizo	Fish Pork Nightshade	Fork Knife	
Lamb		Colorado Lamb Rack, Fregola Stuffed Pepper, Zucchini, Feta and Natural Jus	Gluten Nightshade Dairy Allium	Fork Steak Knife	
Chicken		Harissa Marinated Pan Roasted Half Chicken, Riso al Salto and Natural Jus	Allium Nightshade Dairy	Fork Steak Knife	
NY Steak		Prime New York Steak, Rosemary Potatoes, Broccolini and Red Wine Jus	Dairy Egg Allium Sulfites	Fork Steak Knife	
Cauliflower		Grilled Cauliflower, Chickpea Panelli, Herbs, Dukkah and Tarator Sauce	Allium Nuts	Fork Steak Knife	
Branzino		Whole Broiled Branzino with Salsa Verde, Mollica and Charred Lemon	Dairy Allium Fish Gluten	Fork Knife	

Bisteca Fiorentina (45 Day Dry-Aged Porterhouse)		Charcoal Grilled 45-Day Dry Aged Beef Porterhouse with Green Harissa and Beef Jus	Dairy Allium Nightshade	Steak Knife Fork Spoon (Sauce)	
SIDES					
Roasted Carrots		Roasted Baby Carrots, Harissa, Almonds, Dates and Herbs	Nuts Allium Nightshade	Fork Knife	
Sauteed Mushrooms		Sauteéd Mixed Mushrooms, Za'tar, Roasted Peppers	Allium Nightshade	Spoon	
Patatas Bravas		Crispy Fingerling Potatoes, Smoked Paprika Garlic and Spicy Aioli	Allium Nightshade	Fork	
Broccolini		Charred Broccolini, Lemon, Breadcrumbs	Allium	Fork Knife	

DESSERT

Dish	Photo	Wording	Allergens	Marking	Notes
Ciccolato		Chocolate Mousse, Chocolate Cake, Hazelnut and Tahini Gelato	Gluten Nuts Dairy	Spoon	
Pavlova		Meringue, Pomegranate, Raspberry, Rosemary Ganache, Greek Yogurt Sorbet		Spoon	
Baklava		Katifi, Pistachio Cream, Honey Brittle, Pistachio Praline and Walnut Ice Cream	Gluten Nuts	Spoon	
Galactoboureko		Semolina Custard, Phyllo, Olive Oil, Honey and Cardamom Gelato	Gluten Dairy	Spoon	
Budino Levant		Dark Chocolate and Espresso Cremeux Coffee Gelee, Mascarpone Cream	Gluten Dairy	Spoon	
Gelato		Gelato (Rotating Selection)	Dairy Vary Per Flavors	Spoon	
Sorbeto		Sorbeto (Rotating Selection)	Vary Per Flavors	Spoon	