



3 COURSES FOR \$45

TO START

*Caesar Salad

parmigiano-reggiano, focaccia croutons

Chilled Sweet Pea Soup

Burrata & Heirloom Tomato Salad

blood-orange vinaigrette

Grilled Spanish Octopus (supplement \$6)

patatas bravas

MAINS

Spinach & Ricotta Ravioli

sugar bomb tomatoes & basil

*Grilled Amish Chicken

sofrito, sweet corn & market vegetables

*Grilled Mahi-Mahi

baby bok choy, shiitake mushrooms & ginger soy vinaigrette

*NY Strip Steak Frites (8oz) (supplement \$10)

hand cut fries, green peppercorn sauce

DESSERT

NY Cheesecake

vanilla berry compote

Tribeca Chocolate Torte

Tahitian Vanilla Crème Brulée

Mixed Berries

chantilly cream

MONDAY - FRIDAY, JULY 22ND - SEPTEMBER 1ST