

## table snacks

- warm marinated olives, poblano and mint pesto 7
- jamon iberico de bellota 16
- cured meat board, pickles 12
- cheese board, rhubarb brie, nut bread 12
- spring pea guacamole with warm crunchy tortillas 11

## light & bright

- spring vegetable salad with manchego and herbs 12
- fluke with green chili dressing, crunchy rice and herbs 11
- grilled tuna sashimi "pimenton" 16
- florida white shrimp in "agua diablo", banana and almonds 12
- mezcal cured salmon, cucumber-yogurt relish and golden potato flakes 12
- mussels with tomato and chorizo, grilled flatbread 16
- pea soup with vegetables, avocado and lime 10
- braised market greens, sherry vinegar and shallot dressing 12
- warm poached patagonian prawns with paprika dip 18
- oyster on the half shell 3.00 per
- clam on the half shell 1.50 per

## golden & crispy

- peekytoe crab fritters, ramp remoulade 10
- shrimp with sizzling garlic and chili oil 13
- crunchy calamari, ancho chili glaze 13
- potatoes, spicy-tangy sauce and rosemary mayo 8
- gooey spicy ham and cheese fritters 10

**chef/proprietor** jean-georges vongerichten

**executive chef** dan kluger

**chef de cuisine** ian coogan

## masa & tortillas

- spring pea empanadas and green chili yogurt 6
- spiced chicken empanadas and herb yogurt 7
- sautéed mushroom tacos, mole, kale and lime 10
- chipotle chicken tacos, grilled jalapeno salsa 12
- crispy fish tacos, aioli and cabbage-chili pickle 13
- crispy bbq pork tacos, pickled red onions and cilantro 12
- savory glazed short rib tacos, habanero relish and frizzled onion 14
- cheese fondue with soft and crunchy tortillas 14

## wood burning grill

- asparagus, marcona almond, pickled spring onions 10
- maitake mushroom with goat cheese, fresno pepper vinaigrette 12
- beef tenderloin "burnt ends" and chimichurri sauce 18
- slowly cooked halibut with a stew of spring onions, carrots and saffron 22
- skuna bay salmon with romesco and clams, shaved fennel salad 19
- spicy glazed baby back ribs 11
- housemade chorizo sausage 7
- cheeseburger, mole and pickles 15
- black sea bass marinated with tamarind and thyme 24

## rice

- spring vegetables, brown rice and salsa verde 16
- stewed chicken with sweet onions and spicy tomatoes 16
- arroz con pollo, crackling skin and lemon zest 19
- roasted maine lobster rice, fresh basil 38