

Dinner Menu

Monday - Sunday 3:00 PM - CI



Small

Fresh Bread (v) 5½
whipped brown butter

Oysters (min ½ dz) (df) (gf) mp
house made cocktail sauce / horseradish

Seafood Cannoli 12
bay scallops / tiger shrimp / pineapple gel
smoked fennel remoulade / fresh dill
black lumpfish caviar
add an extra seafood cannoli for 6

Duck Wings (df) 🌶️ 13
sweet chili & honey / pickled chilies
green onions / sesame seeds
add an extra wing for 2½

Whipped Ricotta (v) 14
truffle honey / sunflower seeds / crostinis

Fried Brussels Sprouts (v) 14
maple balsamic vinaigrette / lemon zest
parmesan aioli / parmesan snow

Calabrian Baked Oysters (df) 🌶️ 17½
'nduja sausage aioli / baby spinach
herb crumble
add an extra baked oyster for 8¾

Pani Puri (df) 17½
Argentinian shrimp / avocado mousse / fried
shallots masala verde / black lumpfish caviar
add an extra pani puri for 3½

Spanish Squid (gf) 🌶️ 18
black rice / chorizo sausage / romesco sauce
herb oil

Iberico Pork (df) 🌶️ 19½
Iberico secreto / fish sauce caramel
Vietnamese slaw pickled cucumbers
chili & garlic vinaigrette / lettuce wraps

Beef Tartare 19½
beef tenderloin / ramen egg / pickled daikon
nori / sesame seeds / yuzu kosho aioli / crostinis

Sides

Truffle Fries (v) 10
Hand Cut Fries (v) (df) 6
Small Mixed Greens (v) (df) (gf) 6
Large Mixed Greens (v) (df) (gf) 10

Medium

French Onion Cheeseburger 22¾
7oz beef patty / swiss cheese / iceberg lettuce
caramelized onions / mustard aioli
double smoked bacon / butter bun
*served with hand cut fries, mixed greens, or truffle
fries for 2 extra*

Meatball Tomahawk 🌶️ (v/g) (gf) 26
Korean marinated plant based meatball
braised daikon / roasted rice cakes
vegan cheese / soy chili sauce

Fazzoletti 27
duck confit ragu & ricotta cheese stuffed
coffee & celeriac purée / double smoked bacon
buttered peas / duck jus

Capellini 28 🌶️
tempura soft shell crab / Argentinian shrimp
salted egg yolk & miso cream / pickled chilies
masago / fried basil

Cornish Hen 29
tandoori marinated / butter chicken gravy
curried potatoes / herb oil

Lingcod 29
potato gnocchi / nori puree / bok choy
shiitake mushrooms / sweet corn / yuzu hollandaise
rice pearls

Lamb Barbacoa 🌶️ 29
guacamole / pickled onions / grilled zucchini
goats cheese crumble / cilantro / pickled chilies
flour tortillas

Surf & Turf 32
crispy pork belly / grilled octopus / patatas bravas
mojo verde / charred rapini / caper relish

Wagyu Zabuton 47
5oz denver-cut steak / mushroom purée
crispy potato pave / king oyster mushrooms
brussels sprouts / herb oil

Large Format

Asian Pitmaster Platter (Serves 3-4 People) 🌶️ 135
gochujang pork ribs / beef cheek galbi
cumin lamb sausages / grilled chicken legs
lettuce wraps / kimchi fries / banchan

*Not all ingredients are listed. Please inform
your server of any allergies or dietary restrictions.

(v) - vegetarian (df) - dairy free (gf) - gluten free

(v/g) - vegan 🌶️ - spicy 🥜 - contains nuts