

# FROM THE KITCHEN

## MUNCHIES



|                                                                              |    |
|------------------------------------------------------------------------------|----|
| <b>Corvina Ceviche</b> <i>Aji Amarillo, Dill, &amp; Tostones*</i>            | 18 |
| <b>Tuna Tartare</b> <i>Hearts of Palm, Avocado, Cilantro*</i>                | 24 |
| <b>Patatas "Bravas"</b> <i>Thin Crispy Potatoes, Salmon Tartare*</i>         | 18 |
| <b>Artichoke Dip</b> <i>Served with Focaccia ~Loves a glass of Chablis!</i>  | 18 |
| <b>Grilled Artichokes</b> <i>Spicy Tzatziki, Citrus Panko</i>                | 18 |
| <b>Slow Roasted Tomatoes &amp; Pan-Fried Haloumi</b> <i>Grilled Lemon</i>    | 18 |
| <b>Manchego Croquetas</b> <i>Crispy Ham, Paprika, Caviar (4)</i>             | 16 |
| <b>Melted Burrata</b> <i>Pomodoro Pesto, Served with Brioche</i>             | 24 |
| <b>Crispy Calamari "Legs"</b> <i>Black Garlic Sauce, Lime, Potatoes</i>      | 18 |
| <b>Green Mussels Casino-Style</b> <i>Guanciale, Breadcrumbs, Gruyère (6)</i> | 22 |
| <b>Pork Bao</b> <i>Slow Cooked Pork Belly, Napa Cabbage, Sweet Soy (3)</i>   | 21 |
| <b>Lamb "Baklava"</b> <i>Spiced Pistachio, Orange-Honey</i>                  | 22 |
| <b>Housemade Short Rib Empanadas</b> <i>Chimichurri Mayo (2)</i>             | 18 |
| <b>Morcilla Spring Rolls</b> <i>Madeira-Onion Marmalade (2)</i>              | 16 |
| <b>Bacon-Wrapped Dates</b> <i>Goat Cheese, Truffle Aioli (3)</i>             | 18 |
| <b>Cheese &amp; Charcuterie</b> <i>Chef's Choice</i>                         | 26 |



\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

\*18% SERVICE CHARGE APPLIED TO PARTIES OF LESS THAN 6

\*20% SERVICE CHARGE APPLIED TO PARTIES OF 6 OR MORE

# FROM THE KITCHEN

## SALADS & SANDWICHES



ADD Shrimp +9 / Salmon +8 / Chicken +8

**Lentil & Red Quinoa** *Tomato-Pesto, Carrots, Feta, Chickpeas, Cukes* 17

**Watercress Salad** *Grapes, Goat Cheese, Roasted Tomato Dressing* 18

**Spicy Watermelon Salad** *Cucumber, Feta, Sesame Dressing* 18

**Burrata Sandwich** *Arugula, Prosciutto, Pesto, Served on Focaccia* 24

**Vinya Burger** *Mishima Reserve Wagyu, Aged Gouda, Fried Egg* 24

*Onion Confit, Bacon, Truffle Aioli, Brioche Bun*

*\*All Sandwiches Served with Fries or Salad, Truffle Fries +3*



## MAINS

**Four Cheese Gnocchi** *Crispy Prosciutto, Poppy Seeds* 28

**Seafood Pappardelle "Escargot Style"** *Garlic, Butter, Parsley* 38

**Scallop Galliano** *Au Gratin, Creamy Garlic-Mustard* 30

**Blackened Salmon** *Cauliflower-Potato Turmeric, Broccolini* 32

**Catch of the Day** *Inquire ~Loves a glass of Rioja* 40

**Airline Chicken** (8oz) *Braised Leeks, Mushroom Sauce, Carrot Cream* 29

**Pork Ibérico "Churrasco"** *Served with Fries or Salad* 65

**Braised Short Rib** *Mushrooms, Truffle Mash, Rosemary Jus* 44

**Prime Steak Picanha** (10oz) *House Fries, Chimichurri* 38

**Prime Skirt Steak** (8oz) *Parmesan Fingerling Potatoes, Chimichurri* 59

**Surf n' Turf Royale** *Wagyu Filet (6oz), Lobster Thermidor, Asparagus* 120

## SIDES

Truffle Fries, Sweet Potato Fries, Yuca Fries, Stir-Fry Vegetables 12

*\*Carbonara Fries (Mike's Fave.) +4*