

# night

*(dishes are served as they are cooked, unless requested otherwise)*



**CICCHETTI** *(choose two dishes)* (VP) (GFP) = vegan or gluten-free preparation available, please ask your server

**chopped salad** crispy black kale & chopped rainbow kale, persian cucumber, heirloom cherry tomato, green onion, crumbled feta, za'atar, sumac, kale tahini (GFP)(VP)

**burrata caprese** burrata di gioia, fresh basil, heirloom cherry tomato, basil walnut pesto, grey salt (GFP)

**brussels sprouts** caramelized, pomegranate molasses, creme fraiche, red beet (GFP)(VP)

**noa's cauliflower** caramelized, chipotle sauce, mixed greens (GFP)(VP)

**bacari fries** chef's "bcn" sauce, fried egg (add bacon +2)(GFP)

**shawarma tacos** mary's air chilled chicken, israeli spice mix, cabbage, pickled red onion, lemon garlic tahini (GFP)(VP)

**grilled chicken breast** Mary's air chilled, crispy parmesan risotto cake, lemon jalapeño caper sauce (GFP)

**hunter's mac & cheese** five-cheese fondue, toasted panko, white truffle oil, scallion (add bacon +2) (add lobster & crab +6)

## 90-MINUTE OPEN BAR

house red, white & sparkling wines, housemade red sangria, bacari beer

**\$35 per person**

(not inclusive of tax and gratuity)

Monday-Sunday 3pm-Closing

Executive Chef - Lior Hillel | Executive Sous Chef - Kevin Corona