BITES & SHARES

Oysters 29/55

Beau Soleil on ice with mignonette sauce and cocktail sauce

Shrimp Cocktail 28

Boiled in court bouillon, with pink sauce and cocktail sauce

Snow Crab Claws 39

Crab claws with mayo & cocktail sauce

Tuna Crudo 19

Sushi grade tuna, lime, sesame seeds, olive oil, Espelette peppers, micro cilantro

Gazpacho 12

Chilled tomato soup, Grissini breadstick

Guacamole 14

Housemade guac, La Milpa De Rosa tortilla chips

Salsa 13

Garden salsa, La Milpa De Rosa tortilla chips

FROM THE GARDEN

Add chilled roasted chicken breast +8

Buddha Bowl VEGAN 20

A beautifully balanced combination of bulgur, avocado, mint, watermelon radish, red quinoa, sweet and sour shallots, kale, croutons with vegan cheese

Tomato Mozzarella 17

Heirloom tomatoes, pearl mozzarella, white balsalmic and Banyul's vinegar, shallot rings, micro basil

Gallow Green Salad VEGAN 18

Yellow wax beans, lacinato kale, haricot verts, baby spinach, red chilies, black & white sesame seeds, nigella seeds, sesame oil

Caesar Salad 18

Baby gem, classic Caesar salad dressing, croutons

FROM THE KITCHEN

Pan Bagnat 21

Tondo bread, tuna confit or roasted chicken chilled, tomato dressing, arugula, niçoise olive, cucumber, hard boiled egg, roasted pepper, and micro basil

Falafel 17

Pita, baked falafel, tomato, cucumber, lettuce, red cabbage, pickle, tahini sauce, red spicy sauce

Tacos 21

Choice of three tacos Served with Pico de Gallo, limes, salsa verde & salsa roja

CHICKEN TINGA

Shredded chicken breast with chiles chipotles, onions, tomatoes, bay leaves, cilantro

AL PASTOR

Roasted pork shoulder marinated with cumin, oregano, onions, carrots, celery, garlic, pineapple, cilantro

PESCADO

Marinated and baked mahi-mahi, fried black beans, cilantro

NOPAL

Grilled cactus leaf marinated fried black beans puree, cilantro

DESSERTS

Served with Gavotte cookies

SORBET 12

Mango, Raspberry, Lemon

ICE CREAM 12

Vanilla, Chocolate, Cookies & Cream