

DINNER



  @weftandwarpaz

MEZZA & SALADS

Olives & More 10 GF/V

olives, pepper dew, chili
orange zest, feta

Whipped Eggplant Dip 17 V

confit eggplant, garlic
crème fraîche, tapenade
grilled country bread

Hummus & Laffa 16 DF/V/VE

za'atar pistachio laffa, roasted
garlic, tahini, chili oil

Mediterranean Salad 19 GF/V

fava beans, green beans, artichokes
yogurt, red wine vinaigrette

Harvest Kale Salad 18 GF/V

apples, grapes, walnuts, manchego
maple dijon dressing

SMALL PLATES

Hamachi Crudo 18 DF/GF

capers, calabrian chili, finger limes

Shrimp Curry 24

fresno chili, coconut cream
cardamom, cilantro

Harissa Lamb Meatballs 19

tomato fennel sauce, mint, feta

Cauliflower 12 DF/GF/VE/V

zhoug, golden raisins, marcona almonds

Heirloom Carrots 12 GF/V

roasted artichoke, muhammara
goat cheese, tahini vinaigrette

Patatas Bravas 12

Spanish duck fat potatoes, salsa brava
saffron aioli

Falafel Sliders 16 V

smashed falafel, tomato, lettuce, pickle
turkish pepper, brioche roll, garlic sauce

Caviar Chips 60

potato chips, osetra caviar, egg, chives
whipped creme fraiche

Lamb Bar Burger 24

arugula, whipped feta, peppers, harissa
tomato chutney, potato roll

Pan Con Tomate 10

add manchego cheese 6

add white anchovies 3

Sautéed Forest Mushrooms 14 GF/V

PASTA

all pasta is handmade in-house by our pastaio

Pappardelle 35

pork sugo, basil, calabrian chile
chives, stracciatella

Rigatoni 37

alla vodka, sauce, cream, bacon
prosciutto chip, burrata, basil

Tagliatelle 36 V

sautéed forest mushrooms, white
wine, mushroom broth, parmesan
reggiano

MAIN

Braised Mary's Chicken Thigh Marsala 30

forest mushrooms, marsala cream

add black summer truffle 12

Grilled Duck Breast 36 GF

sautéed apples & parsnip, cranberry black pepper gastric, crisp sage

Grilled Nordic Salmon 30 GF

yogurt sauce, harissa, radish, cucumber mint salad

Pan Roasted Halibut Piperade 32 GF

stewed tomatoes, onions, peppers, fennel, garlic, piment d'Espelette

Iberica Pork Chop 48

milanese, salsa verde, endive parmesan salad

Copper State Reserve Skirt Steak* 44

red chimichurri, spinach, shaved fennel salad, onions

TAKE THE FLAVOR HOME

Discover our recipes in
PHOENIX Eats + Drinks by
Christina Barrueta.
Available for purchase.

EXECUTIVE CHEF Chef SammyD.

DF dairy free GF gluten free VE vegan V vegetarian

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A service charge of 20% will be added to parties of 6 or more. Please note our restaurant is a cash-free environment.