

small bites

gildas anchovy, olive, guindilla pepper, date · 2/4 pcs	8/12
olives (v) castelvetrano, citrus, garlic	7
rosemary walnuts (v) fresh rosemary, salt, sugar	8
muhammara (v) roasted red pepper, walnut, pomegranate, lavash	9
champagne nachos torres evoo chips, crème fraîche, smoked trout roe	23

vegetables

mixed beet salad (v) dukkha-spiced labneh, orange, mint, pistachio	18
roasted potatoes (v) yukon golds, parmigiano, espelette aioli * add caviar +18	11
gem salad (v) tahini green goddess, shaved fennel, seasonal fruit, pistachio	15

LA MERENDA

grazing plates and things for the table.

cheese + charcuterie chef's choice of three or five meats & cheeses	24/38	baba ganoush (v) charred eggplant, tahini, olive oil	14
conservas tinned seafood, accompaniments	mkt	caviar kaluga reserve 1/2 oz, torres chips, crème fraîche, chives	65
lo scalda 'nduja warm Calabrian sausage spread	15	brûléed duck liver pâté Liberty Ducks - Sonoma, CA, fenugreek-salt	17
mortadella + stracciatella fluffy slices of mortadella, locally-made stracciatella cheese	18		

pasta and more

pasta con la 'nduja fresh tagliatelle, tomato passata, 'nduja, butter, basil	26
pasta con le cime di rapa (v) fresh pasta, broccoli rabe, garlic, lemon, rosemary breadcrumbs	24
eggplant cannelloni (v) eggplant rolled with ricotta + spinach, tomato sauce, coriander, aleppo pepper	24

meat and fish

roasted octopus marinated Spanish octopus, mojo verde	29
lamb meatballs warm-spiced tomato braise, garlic labneh	24

add ons

cantabrian anchovies	5	-- a must on the baba
kaluga hybrid caviar · 5g	18	-- perfect match with the potatoes
handmade flatbread	6	-- we make these here
bread bag	4	

Everything shares well. Your server can help build the table.

(v) vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Alert your server about any allergies or dietary restrictions. Parties of 6 or more include a 20% gratuity for the team.

daytime

gildas anchovy, olive, guindilla pepper, date · 4 pieces	12	conservas platter tinned seafood, bread, accompaniments	mkt
marinated olives (v) castelvetrano, citrus, garlic	7	baba ganoush (v) charred eggplant, tahini, olive oi * add anchovies +5	14
rosemary walnuts (v) fresh rosemary, salt, sugar	8	cheese + charcuterie chef's choice of three or five meats & cheeses	24/38
muhammara (v) roasted red pepper, walnut, pomegranate, lavash	9	roasted potatoes (v) yukon golds, espelette aioli * add caviar +18	11
champagne nachos torres evoo chips, crème fraîche, smoked trout roe	23		
brûléed duck liver pâté Liberty Ducks - Sonoma, CA, fenugreek-salt	17		
mixed beef salad (v) dukkha-spiced labneh, orange, mint, pistachio	18	the mortadella sandwich fluffy mortadella, locally-made straciatella, dressed arugula	17
gem salad (v) tahini green goddess, shaved fennel, seasonal fruit, pistachio	15		

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aperitivo

fri - sun | 12-5pm
bar and patio only



15

any tap wine or spritz
with olives or gildas

20

any tap wine or spritz
with baba ganoush or lo scalda 'nduja