

Cocktails & Mocktails

FREEZER MARTINIS

Choose from:
Haku Vodka or Sipsmith Gin | 26
Chopin Family Reserve or
Seventy One Gin | 55

NON-ALCOHOLIC

O.O MARTINI | 18
Tanqueray 0.0 Gin,
Gordal Olive Brine

LEMONADE | 11
Fresh Lemon Juice,
Chamomile, Filtered Water

APEX PALMER | 13
Lemon Juice, Honey,
Black Tea, C-pack

JASMINE COOLER | 13
Jasmine Tea, Raspberry,
Bubbly Water

PARAKEET | 16
Aplós Arise, Salted Cucumber, Lemon,
Evian Sparkling® Natural Spring Water

APLÓS SPRITZ | 15
Ume or Mandora Orange Magnesium,
Lion's Mane, Suntheanine, Chili Margarita

KASÉ HOMEMADE
GINGER ALE | 15

Lunch at Chimera

FRUIT DE MER

ON ICE

East Coast Oysters* 6/pc
West Coast Oysters* 6/pc
King Crab Cocktail 135
Shrimp Cocktail..... 6/pc

TRIO OF CRUDO* | 32
Japanese Snapper, Yellowtail, Bluefin Tuna

PETROSSIAN CAVIAR SERVICE

24K CAVIAR GOLDEN NUGGET™ | 32
Crispy Nugget from Pasture Raised
Chicken, Crème Fraîche, Caviar

Tsar Imperial Daurenki..... 205/30g | 795/125g tin
Beluga Hybrid ..... 225/30g | 915/125g tin

Served with buttery milk toast,
crème fraîche, and chives

SALAD

GREEN GODDESS
GEM SALAD | 28
Jammy Egg, Avocado, Basil
+ ROASTED SALMON | 18

MARKET SALAD | 26
Heirloom Tomatoes, Watermelon,
Ricotta Salata
Add Protein To Any Salad
+ GRILLED CHICKEN | 16

PECORINO AND GREEN
GARBANZO SALAD | 26
Sunflower Seed, Mint
+ SHRIMP | 18

Entrées

550 BURGER | 38
USDA Prime blend,
Peppercorn Mustard,
Brioche Bun

ROASTED HALF
CHICKEN | 46
Giannone Chicken, Au jus

HAINANESE
CHICKEN RICE | 34

STEAK FRITES | 72
Imperial Wagyu
"COTE Steak",
Green Peppercorn Sauce

PASTRAMI &
TURKEY CLUB | 35
Rye, Mustard

MARKET FISH

PAN-SEARED DORADE | 46
Picaul Olive Oil, Lemon

CHIMERA CHIRASHI* | 79
Wasabi, Korean Chojang, Shiso

DOVER SOLE FOR TWO | 120
Meunière, Meyer Lemon, Capers

ORA KING SALMON
"JORIM" | 42
Farroe Islands Salmon
"Jorim"

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

550 MADISON AVENUE NEW YORK | GRACIOUS550.COM | @BARCHIMERA

Chef de Cuisine: Alfred Nebiar

Wines by the Glass

CHAMPAGNE & SPARKLING

Bérêche, Brut Réserve 40
Telmont, Brut Rosé 35
Laherte Frères, Ultradition, Extra Brut 30
La Caravelle, Cuvée Niña, Brut 25
2016 Gimonnet, Special Club, Blanc de Blancs 55
Laurent-Perrier, Grand Siècle, Ed. 26, Brut 80
2006 Louis Roederer, Cristal, Brut 100
Arnaud Lambert, Crémant de Loire 20

WHITE & ROSÉ

2023 Domaine de l'Ecu, Classic, Nantes, Loire Valley.... 22
2025 Domaine Savary, Vieilles Vignes, Chablis, Burgundy . 32
2017 M.Caillot, Clos Marguerite, Meursault 40
2024 Carrou, Sancerre, Loire 25
2021 Domaine Eden, Chardonnay, California 25
2023 Huet, Le Haut-Lieu Sec, Vouvray, Loire 28

RED

2023 Besson, Grands Prétans 1er Cru, Givry 30
2021 Proprietà Sperino, Uvaggio, Piedmont 24
2018 Fantino, Bussia Cascina Dardi, Barolo 34
2019 Conde de Hervías, Trinidad, Rioja, Spain 24
2019 Château Fontenil, Fronsac, Bordeaux 29
2016 Château Giscours, Margaux 60

Full 1,200+ by the bottle list available upon request.