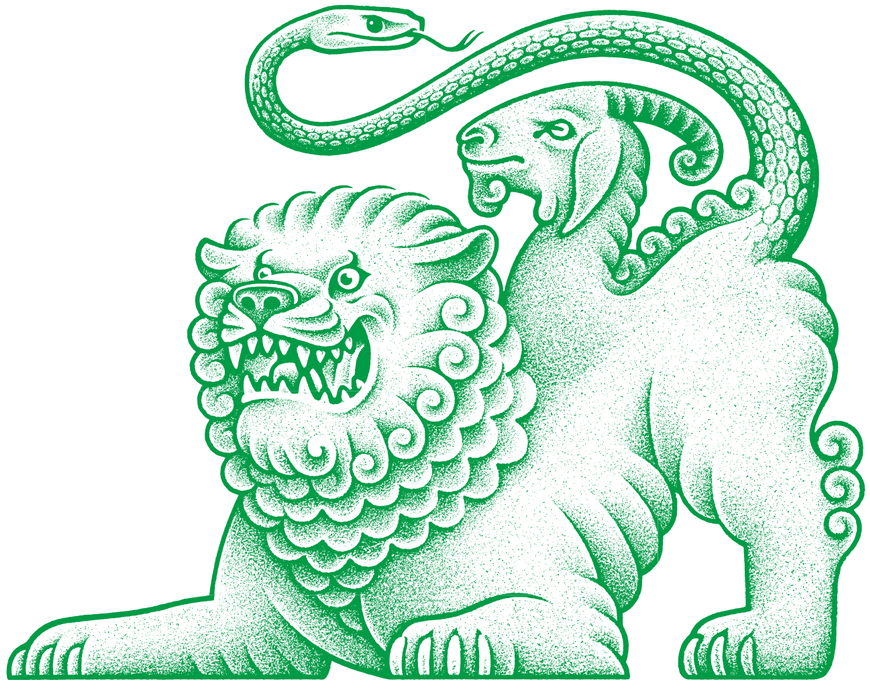
BAR CHIMERA
550 MADISON AVENUE
NEW YORK, NEW YORK 10022

GRACIOUS550.COM | @BARCHIMERA | 917 997 5365

BAR CHIMERA



Cocktails/Mocktails

Want to see more options? Ask for a full cocktail menu!

MARTINI | 26
Choose from:
Haku Vodka or Sipsmith Gin,
Noilly Prat

OLD FASHIONED | 25
Michter's Rye & Bourbon,
Vetiver, Domino's Raw Sugar,
Angostura Bitter

RESERVE MARTINI | 55
Choose from:
Chopin Family Reserve Vodka or
Seventy One Gin

PORNSTAR NEGRONI | 26
Tanqueray, Campari, Vanilla,
Passionfruit, Cocchi Torino,
Champagne

MANHATTAN | 25
Willet Rye 4yr,
Cocchi Torino,
Forbidden Bitters

Wines by the Glass

GEM-FILLED FULL WINE LIST IS WAITING FOR YOU!
Full 1,200+ by the bottle list available upon request.

CHAMPAGNE & SPARKLING

NV Laherte Frères, Ultradition, Extra Brut 30
NV Bérêche, Brut Réserve 40
NV La Caravelle, Cuvée Niña, Brut 25
NV Telmont, Brut Rosé 35
2016 Pierre Gimonnet, Special Club, Blanc de Blancs, Extra Brut 55
MV Laurent-Perrier, Grand Siècle, Ed. 26, Brut 80
2006 Louis Roederer, Cristal, Brut 100
2022 Georges Laval, Les Chênes, 1er Cru, Brut Nature 75

WHITE & ROSÉ

2023 Domaine de l'Ecu, Classic, Nantes, Loire Valley 22
2025 Domaine Savary, Vieilles Vignes, Chablis, Burgundy 32
2017 Michel Caillot, La Barre Dessus Clos Marguerite, Meursault 40
2024 Domaine du Carrou, Sancerre, Loire Valley 25
2021 Domaine Eden, Chardonnay, Santa Cruz Mountains 25
2023 Domaine Huet, Le Haut-Lieu Sec, Vouvray, Loire Valley 28
2024 Eva Fricke, Dry Riesling, Rheingau, Germany 24
2025 Tiberio, Trebbiano d'Abruzzo, Italy 19
2025 Triennes, Rosé, Provence 18

RED

2024 Besson, Les Grands Prétans 1er Cru, Givry, Burgundy 30
2023 Louis Boillot, Gevrey-Chambertin, Burgundy 44
2022 Proprietà Sperino, Uvaggio, Coste della Sesia, Piedmont 24
2018 A. & G. Fantino, Bussia Cascina Dardi, Barolo 34
2019 Conde de Hervías, Trinidad, Rioja, Spain 24
2016 Château Giscours, Margaux, Bordeaux 60
2019 Château Fontenil, Fronsac, Bordeaux 29
2023 Clos du Val, Cabernet Sauvignon, Napa Valley 28
2023 Domaine des Entrefaux, Crozes-Hermitage, Rhône 19

TASTE IMMORTALITY
Ask to see our Madeira list, with vintages back to 1835!
Check out the Extended Burgundy Selection.

Appetizers

FRUITS DE MER

CHIMERA PLATEAU* | 270
Chilled Oishii Prawns, Dressed Little Neck Clams,
West Coast Oysters, Bluefin Tuna and Petrossian Caviar

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

ON ICE

Petrossian Tsar Imperial Daurenki* ..... 205/30g | 795/125g tin
Served with Buttery Milk Toast, Crème Fraiche, and Chives

Shrimp Cocktail 6/pc
East Coast Oysters* ..... 30 | 58
West Coast Oysters* ..... 36 | 68
King Crab Cocktail 135

SNACKS

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

BLACK GOLD TRUFFLE NUGGET | 28

BLUEFIN TUNA TARTARE* TARTLET | 18/2pc
Horseradish Cream, Onion Relish

FOIE GRAS WAFER SANDWICH | 18
Monaka Wafer, Mochi, Japanese Sweet Bean

A5 WAGYU YAKI MANDU | 28
Pan-fried Japanese Wagyu Dumplings

OYSTER "ROCKEFELLER" | 8/pc

OYSTER "DYNAMITE" | 8/pc

Dinner at Chimera

$105/PERSON

SALT BREAD SERVICE | 7.50/pc
Freshly Baked Salt Bread, Whipped Honey Butter

HORS D'OEUVRES

You get them all!

KOREAN HWE SSAM*
Madai, Perilla, Jalapeño

BONE BONE BROTH

CRAB CAKE CROQUETTES
Shiso Tartar Sauce

WAGYU BRESAOLA AND SUGARKISS MELON

SPRING PEA LETTUCE CUP
Sugar Snap, Snow Peas, Puffed Quinoa

WAGYU BEEF TARTARE* TARTLET
House-pressed Sesame Oil, Perilla Leaf

ROASTED MUSHROOM & TRUFFLE TARTLET
Comté Mornay, Burgundy Truffles

ENTRÉES

Select One! All entrées include crispy potatoes or rice pilaf.

PAN-SEARED DORADE (+15)
Picual Olive Oil, Lemon

ROASTED HALF CHICKEN
Gianonne Chicken Au Jus

STEAK FRITES (+38)
Imperial Wagyu "COTE" Steak,
Tallow Fries, Green Peppercorn Sauce

550 BURGER
USDA Prime blend, Peppercorn
Mustard, Brioche Bun, Tallow Fries

ADD ONS
GALBI JJIM FOR 2 | 128
갈비찜
Short Ribs braised in Sweet Soy with
Chestnuts and Gingko Nuts,
Saechungmu Rice,
COTE Kimchi

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

Sides

TALLOW FRIES | 16
MUSHROOM FRIES | 18
PETITE GEM SALAD | 18
ASPARAGUS | 18

Chef de Cuisine: Alfred Nebiar