

DINNER MENU

DIPS

HOUSE MEZZE SELECTION \$39
INDIVIDUAL \$16
Extra Bazlama \$6

  SILKEN HUMMUS

  ROASTED BABAGANOUSH

  MUHAMMARA
Roasted red pepper, walnuts, garlic, pomegranate molasses, and croutons

  CELERY TZATZIKI

  AVOCADO FETA SPREAD

R A W

BLUEFIN TUNA TARTARE
Fresh diced tuna, citrus, avocado, light seasoning, served with crispy shrimp chips
\$28

JALAPEÑO HAMACHI
Yuzu, olive oil, jalapeño, aleppo pepper, capers, scallion, cherry tomato
\$31

WAGYU TATAKI
Wagyu beef tenderloin, fresh truffle, chives, truffle citrus dressing
\$38
+ Add Caviar +\$35 for 5 g +

SOUP & SALADS

MEDITERRANEAN BREEZE SOUP
Short rib beef, yogurt, chickpeas, orzo, mint
\$19

  PEACH BLISS BURRATA
Caramelized peach, burrata, spicy maple reduction, walnuts
\$22

  HEIRLOOM GREEK SALAD
Heirloom tomatoes, cucumbers, peppers, red onions, feta cheese, capers, EVOO
\$26

 GRILLED BABY LETTUCE
Ember baby gem grilled baby lettuce, cashews, romesco, salsa fresca, sour dill cream, crispy bazlama
\$26

Add to Any Salads | Salmon \$10 | Shrimp \$10 | Grilled Chicken \$8 | Falafel \$6

SMALL PLATES

  MACARON FALAFEL
Falafel, tzatziki, hibes mezze (6pc)
\$24

  ZUCCHINI CHIPS
Zucchini chips served with tartar sauce
\$24

  ROASTED CAULIFLOWER
Herb Roasted Cauliflower, citrus & tahini

CRISPY CALAMARI
Fresh Local Squid, romesco, tartar sauce
\$25

 OCTOPUS CARPACCIO
Octopus with citrus dressing, arugula, olive, sun dried tomato, fresh herbs, parmesan cheese
\$32

 GRILLED OCTOPUS
Fingerling potato, olive tapenade, herb labaneh, sumac
\$34

 PAVE POTATO WITH CAVIAR
Pave potato, steak tartare, paper jam with 8 g Beluga caviar
\$45

SUSHI

SALMON TERIYAKI ROLL
Salmon, cream cheese, cucumber, teriyaki glaze, avocado
\$18

SHRIMP TEMPURA ROLL
Shrimp tempura, spicy mayo, avocado
\$19

TUNA AVOCADO ROLL
Tuna, avocado, cilantro mayo, tobiko
\$20

TUNA MANGO ROLL
Tuna, spicy mayo, mango sauce, sesame seeds
\$21

LOVE SUSHI BOAT
A taste of all our signature sushi rolls
\$72

MAINS

CHICKEN SKEWERS

2 chicken thigh skewers, blistered cherry tomato, pavé potato, garlic confit
\$29

SHORT RIB TANDIR

8 oz braised short rib, pavé potato, heirloom carrot, asparagus, cherry beef au jus
\$37

CHAMPAGNE SALMON

6 oz Norwegian salmon, champagne beurre blanc, butter-glazed asparagus, citrus oil
\$39

BRANZINO À LA PLANCHA

Branzino fillet, mango & fennel salad, celery root mousse
\$41

TERRACOTTA BEEF OR CHICKEN CASSEROLE

Choice of beef or chicken, peppers, tomato, mozzarella, onion, garlic and herbs, baked in a terracotta pot and sealed with a golden bread crust
\$43/\$35

SMOKED BLACKBERRY LAMB CHOPS

3 baby lamb chops, cauliflower puree, caramelized mango, pastirma croquette, Smoked blackberry sauce
\$46
+ Add +1 piece \$13 +

CHARRED TENDERLOIN KUSHIYAKI

8 oz tenderloin, smoked Japanese eggplant, roasted chickpeas, garlic confit, citrus tahini sauce (2pc)
\$54

FAMILY STYLE

WHOLE GRILLED BRANZINO

Mango & fennel salad, celery root mousse
\$79

MIXED GRILLED PLATTER (SERVES 3)

Short Rib, lamb chop, meatball, chicken skewers, fire bread (mini lahmacun), roasted garlic and cherry tomatoes
\$125
+ Choice of 3 Sides | Add 1 Person +\$35 +

SIDES

\$14 EACH

FRENCH FRIES

GRILLED ASPARAGUS

PAVÉ POTATOES

BABY CARROTS

SMOKED JAPANESE EGGPLANT

FINGERLING POTATOES

Extra Bazlama \$6

PASTA & FLATBREADS

FIRE BREAD (MINI LAHMACUN)

Turkish flatbread with thin dough, minced meat, vegetables, spices
\$24

ARTICHOKE FLATBREAD

Fig, gorgonzola cream, burrata, mozzarella cheese, fig glaze, arugula
\$26

BUTCHER FLATBREAD

Minced lamb & beef, fresh herbs
\$28

SPICY RIGATONI

Rigatoni, spicy pepper sauce
\$29

TRUFFLE FETTUCCINE

Fettuccine Alfredo, creamy mushroom mix, porcini reduction, truffle drizzle
\$35

Add to Any Pasta | Salmon \$10 | Shrimp \$10 | Grilled Chicken \$8 | Falafel \$6

CAVIAR COLLECTION

POTATO PAVÉ & BELUGA CAVIAR \$65

5 g Beluga caviar, pavé potato, crème fraîche, cured egg yolk

THE BELUGA EXPERIENCE \$110/\$180

Served with shrimp chips, chives, egg yolk, egg white
+ 30 g Beluga caviar \$110 | 50 g Beluga caviar \$180