

## FRESH & CRISP

|                          |      |
|--------------------------|------|
| The Little Green Salad   | 6.95 |
| Red Endive Salad         | 5.75 |
| Celery Caesar Salad      | 7.45 |
| Grilled Watermelon Salad | 6.25 |

### SUGGESTED PAIRINGS

*Frank Massard Mas Amor Verdejo 2021* Glass 8.45  
*Catalunya - Spain*

*Saint George WMS Sauvignon Blanc 2020* 6.95  
*Jordan*

## EARTHY & DELICATE

|                         |      |
|-------------------------|------|
| Courgettes Frites       | 5.45 |
| Wild Mushroom Polenta   | 8.45 |
| Grape Molasses Eggplant | 5.25 |

### SUGGESTED PAIRINGS

*Planeta La Segreta Nero D'Avola 2020* Glass 9.95  
*Sicily - Italy*

*Guigal Crozes-Hermitage Rouge 2017* 11.95  
*Rhone Valley - France*

## BRIGHT & SALTY

|  |       |
|--|-------|
| Coconut Encrusted Miso Black Cod         | 23.95 |
| House Cured & Smoked Salmon              | 7.25  |
| Sea Bass Ceviche                         | 12.45 |
| Marinated Boquerones with Pan Con Tomate | 6.75  |
| Fresh Gillardeau Oysters                 | 31.95 |

### SUGGESTED PAIRINGS

*Marques De Caceres Blanco Rioja 2020* Glass 8.25  
*Rioja - Spain*

*Covela Branco 2018* 11.25  
*Minho - Portugal*

## SUPPLE & LIVELY

|  |       |
|--|-------|
|  Ham & Cheese Truffle Bikini Sandwich | 9.25  |
| Puffed Rice Chicken Tenders  | 7.25  |
| Coq au Vin Tartine   | 9.25  |
|  Spaghetti all'Amatriciana            | 11.95 |

### SUGGESTED PAIRINGS

*Château Barreyre Bordeaux 2019* Glass 7.25  
*Bordeaux - France*

*Marques De Caceres Rosado 2021* 8.25  
*Rioja-Spain*

## RISOTTO AL VINO (FOR 2 PEOPLE) 14.95

Make your risotto with our Planeta La Segreta Nero D'Avola 2020 or choose a glass from our wine menu or any bottle from our shop to experiment with your own version.

## RICH & CREAMY

|                                |       |
|--------------------------------|-------|
| Savoury 3 Cheese Mille-feuille | 6.25  |
| Gnocchi al Gorgonzola          | 9.45  |
| Burratina Fritta               | 8.45  |
| Chicken Cognac with Mushroom   | 12.45 |

### SUGGESTED PAIRINGS

*Joseph Drouhin Mâcon-Villages 2020* Glass 9.95  
*Burgundy - France*

*Chateau St. Thomas Chardonnay 2020* 10.95  
*Bekaa Valley - Lebanon*

## BOLD & MEATY

|   |       |
|---|-------|
|  Piggy Burger                          | 11.95 |
| Blade Steak + Za'tar Bearnaise  | 21.95 |
|  Braised Iberico Pork Ribs             | 17.95 |
|  Pulled Iberico Pork Rib Katsu Sliders | 15.95 |
| Lamb Chops with Salsa Verde   | 17.95 |
| Wagyu Katsu Sando   | 29.95 |

### SUGGESTED PAIRINGS

*Saint George WMS Shiraz 2018* Glass 6.95  
*Jordan*

*Principi di Butera Cabernet Sauvignon Sicilia 2020* 9.45  
*Sicily - Italy*

## FRUITY & OPULENT

|  |       |
|--|-------|
| Barazek Pistachio Ice Cream Sandwich                                   | 4.95  |
| Flourless Caramel Milk Chocolate Läderach Cake                         | 10.95 |
| <i>Paired with The Macallan Sherry Oak 12 Years Old (By The Glass)</i> | 12.95 |
| Burnt Mascarpone Cheesecake  | 7.25  |
| Blueberry Mille-feuille  | 5.45  |

### SUGGESTED PAIRINGS

*Castello del Poggio Moscato d'Asti 2021* Glass 9.45  
*Piemonte - Italy*

*Niepoort 10 Years Old Tawny Port* 13.95  
*Douro - Portugal*



Contains Pork

Please inform your waiter about any food allergies or special dietary needs  
All prices are subject to 5% service charge & 8% sales tax

## SNACKS MENU

|   |       |
|---|-------|
| <b>Mini Snacks Tray</b>                           | 4.25  |
| <i>Potato Chips, Olives &amp; Peanuts</i>         |       |
| <b>Tasali Skewers</b>                             | 6.95  |
| <i>Cucumber, Halloumi, Nuts, Lemon &amp; Evoo</i> |       |
| <b>Confit Tomato Bruschetta</b>                   | 6.75  |
| <b>Panko Falafel with Katsu Sauce</b>             | 6.25  |
| <b>Truffled Steak Frites Tartare</b>              | 8.45  |
| <b>Crispy Shrimp Tempura</b>                      | 8.45  |
| <b>Pimientos de Padron Peppers</b>                | 6.45  |
| <b>Wine Battered Fries + Dijon Mustard</b>        | 5.95  |
| <b>Cheese Board</b>                               | 16.95 |
| <i>House Selection of Cheese</i>                  |       |
| <b>Salumi Board</b>                               | 14.45 |
| <i>House Selection of Charcuterie</i>             |       |

## SIGNATURE COCKTAILS

|   |       |
|---|-------|
| <b>FigTree Sour</b>   | 11.95 |
| <i>Wild Turkey Bourbon, Disaronno Amaretto, Lemon Juice, Fig Compote</i>                                  |       |
| <b>Khushkhash Sour</b>  | 11.95 |
| <i>Wild Turkey Bourbon, Disaronno Amaretto, Lemon Juice, Khushkhash Marmalade, Soda Water</i>             |       |
| <b>Floating Flower</b>  | 12.95 |
| <i>Beefeater Gin, St. George Chardonnay Wine, Zonin Prosecco, Campari, St. Germain, Angostura Bitters</i> |       |
| <b>13C Martini</b>  | 8.95  |
| <i>Beefeater Gin, Dry Martini Vermouth, Lemon Peel</i>  |       |
| <b>The Smoking Gun</b>  | 9.95  |
| <i>Se Busca Mezcal, Tamarind Syrup, Orange Bitters</i>  |       |
| <b>MQ Dark Chocolate Espresso Martini</b>   | 9.95  |
| <i>MQ Espresso, Vodka, Angostura Bitters, MQ Dark Chocolate Gelato</i>                                    |       |
| <b>Basil Ginger Gimlet</b>  | 8.95  |
| <i>Beefeater Gin, Lime Juice, Ginger Lemon Syrup, Fresh Basil</i>   |       |
| <b>Arak Paloma</b>  | 6.45  |
| <i>Zoumot Arak, Grapefruit Juice, Mint Syrup, Mint Leaf, Maraschino Cherry</i>                            |       |
| <b>Pomegranate Margarita</b>  | 8.95  |
| <i>Cenote Blanco Tequila, Triple Sec, Pomegranate Juice, Lime, Fresh Jalapeño</i>                         |       |
| <b>Barrel Aged Negroni</b>  | 9.95  |
| <i>St. George Cabernet Sauvignon Wine, Cocchi Vermouth Amaro, Campari, Orange Peel</i>                    |       |
| <b>Bellini My Way</b>   | 10.95 |
| <b>Zonin Prosecco with your choice of:</b>  |       |
| <i>Peach, Karkadeh, or Lavender</i>   |       |
| <b>Mastiha Basil Mojito</b>   | 8.95  |
| <i>Skinos Mastiha, Brown Sugar, Basil, Lemon Slice, Crushed Ice</i>                                       |       |