

# estela

*Sourdough miche with butter* 5

*Marinated olives* 11

Jamón Ibérico 39

Oysters with yuzu kosho mignonette\* 30

Scallops, white asparagus, and yuzu\* 32

Cured tuna, black pil pil, and ponzu\* 41

Beef tartare with elderberries and sunchoke\* 27

Kohlrabi with apples, hazelnuts, and formaggio di fossa 26

Endive with walnuts, anchovy, and ubriaco rosso\* 29

Crab with celeriac and dulse\* 33

Foie gras grilled in grape leaves\* 37

Fried arroz negro, squid, and romesco\* 35

Ricotta dumplings with mushrooms and pecorino Sardo 35

Mackerel with sea lettuces, favas, and avocado\* 45

Wagyu steak with spring onion, artichoke, and potatoes\* 52

Berkshire pork with market greens and preserved truffle\* 52

*A portion of the sale of each Endive will be donated to Team for Kids and Rising New York Road Runners to help fund youth fitness and nutrition programs in NYC.*

Please inform us of any food allergies or dietary restrictions

\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

## cocktails

- Halo Spritz *Tximista blanco, Sirene 'Canto' amaro, lemon, salted lime, cava* 20  
Nigori Rojo *lime leaf-infused vodka, sake, red bean, lime* 20  
La Chilanga *Cardenxe 'Desierto' sotol, Xila mezcal liqueur, thai chili, lemon* 20  
Tomato Never Dies *tomato gin, gentian apéritif, blanc vermouth, basil eau de vie* 20  
Estela Negroni *gin, Forthave Red, Cocchi di Torino* 20

## sherry

- Manuel Aragón, *Granero Fino, Jerez – Andalucía, Spain NV* 18/90  
El Maestro Sierra, *12-year Amontillado, Jerez – Andalucía, Spain NV (375 ml)* 20/100  
Manuel Aragón, *Tio Alejandro Oloroso, Jerez - Andalucía, Spain NV* 22/110

## sparkling

- Castellroig, *Reserva Brut Nature – Penedès, Spain 2019* 20/100  
Joël Falmet, *Les Parcelles Brut – Champagne, France NV* 34/170

## white

- Ricardo Sarrazola, *Gorro Loureiro - Vinho Verde, Portugal 2022* 18/90  
Vincent Gaudry, *Gaudry'Olle Sauvignon Blanc - Loire Valley, France 2022* 23/115  
Isabelle & Denis Pommier, *Chablis – Burgundy, France 2022* 27/135  
Sal da Terra, *Albariño - Rias Baixas, Spain 2021* 25/125  
Troon Vineyard, *Druid Vermentino/Marsanne – Applegate Valley, Oregon 2022* 20/100

## skin contact

- Mooa, *Rockfish Clairette/Trebbiano (orange) – Provence, France 2022* 20/100  
Martha Stouman, *Post Flirtation Carignan (rosé) – Mendocino, California NV* 20/100

## red

- Du Grappin, *Nature Gamay - Beaujolais-Villages, France 2022* 20/100  
Philippe Gilbert, *Menetou-Salon Pinot Noir – Loire Valley, France 2021* 22/110  
Gober & Freinbichler, *VP 004 Blaufränkisch – Burgenland, Austria 2022* 18/90  
Domaine Bott, *First Flight Syrah – Rhône, France 2022* 25/125  
Château La Roque, *Les Vieilles Vignes de Mourvèdre – Pays d'Oc, France 2017* 23/115

## beer & cider

- Other Half, *Poetry Snaps Rice Lager – Brooklyn (16 oz)* 15  
Back Home, *Sumac Gose – Brooklyn (12 oz)* 15  
Transmitter, *G3 Golden Ale – Brooklyn (16 oz)* 15  
Barrier, *Money IPA – Long Island (12 oz)* 12  
Isastegi, *Sagardo Naturala Cider – Spain (330 ml)* 15  
Best Day Brewing, *Kölsch style NA beer – Sausalito, CA (12 oz)* 10

## zero-proof

- Hemp and Root Highball *Pathfinder amaro, vanilla, lemon, soda* 17  
Celery Tonic with Amass *Riverine* 16  
St. Agrestis *Phony Negroni* 15