

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

Sea bream 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
Vignes de Paradis, *Un P'tit Coin de Paradis Chasselas* - Savoie, France 2019 22/110
Troon Vineyard, *Druid Field Blend* – Applegate Valley, Oregon 2022 20/100

skin contact

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

red

- Du Grappin *Nature* - 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 *Kölsch (non-alcoholic)* – 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