

estela

Sourdough miche with butter 5

Marinated olives 9

Charcuterie 30

Oysters with yuzu kosho mignonette* 30

Scallops with dates and uni* 34

Spring pea salad with marinated feta 25

Endive with walnuts, anchovy, and ubriaco rosso* 29

Market greens with soba cha and shimeji 24

Grilled lobster with woodears and green chickpeas* 34

Fried arroz negro, squid, and romesco* 35

Ricotta dumplings with mushrooms and pecorino Sardo 35

Sea bream with sea lettuces, favas, and avocado* 45

Ibérico pork with sweet potato and morels* 52

Panna cotta with vinegar and honey 12

Chocolate cake with whipped cream 14

Cherry sorbet with balsamic 14

La Marotte with preserved Seville oranges and honey* 21

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
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
Bloody Mary *vodka, tomato, fish sauce, Thai chili* 19
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
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
Mooa, *Rockfish Clairette/Trebbiano (orange)* – Provence, France 2022 20/100

rosé

- Martha Stouman, *Post Flirtation Carignan* – Mendocino, California NV 20/100

red

- Du Grappin, *Nature* - Beaujolais-Villages, France 2022 20/100
Gober & Freinbichler, *VP 004 Blaufränkisch* – Burgenland, Austria 2022 18/90
Henri Prudhon & Fils, *Sur le Sentier du Clou VV*, Saint-Aubin 1er Cru, Burgundy, France 2020 32/160
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, *G1 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)* – California (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