

estela

Sourdough miche with butter 5

Marinated olives 9

Charcuterie 30

Oysters with yuzu kosho mignonette* 30

Scallops with dates and uni* 32

Celery salad with mint and formaggio di Fossa 21

Spring pea salad with marinated feta 25

Endive with walnuts, anchovy, and ubriaco rosso* 28

Fried arroz negro, squid, and romesco* 35

Ricotta dumplings with mushrooms and pecorino Sardo 35

Mackeral with sea lettuces, favas, and avocado* 45

Wagyu steak with spring onion, 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

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	<i>Tximista blanco, Sirene 'Canto' amaro, lemon, salted lime, cava</i>	20
La Chilanga	<i>Cardenxe 'Desierto' sotol, Xila mezcal liqueur, thai chili, lemon</i>	20
Tomato Never Dies	<i>tomato gin, gentian apéritif, blanc vermouth, basil eau de vie</i>	20
Bloody Mary	<i>vodka, tomato, fish sauce, Thai chili</i>	19
Estela Negroni	<i>gin, Forthave Red, Cocchi di Torino</i>	20

sherry

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

sparkling

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

white

Ricardo Sarrazola,	<i>Gorro Loureiro - Vinho Verde, Portugal 2022</i>	18/90
Vincent Gaudry,	<i>Gaudry'Olle Sauvignon Blanc - Loire Valley, France 2022</i>	23/115
Isabelle & Denis Pommier,	<i>Chablis – Burgundy, France 2022</i>	27/135
Vignes de Paradis,	<i>Un P'tit Coin de Paradis Chasselas – Savoie, France 2019</i>	22/110
Troon Vineyard,	<i>Druid Field Blend – Applegate Valley, Oregon 2022</i>	20/100

skin contact

Mooa,	<i>Rockfish Clairette/Trebbiano (orange) – Provence, France 2022</i>	20/100
PAX,	<i>Fannuchi-Wood Road Vyd Trousseau Gris (rosé) – Russian River Valley, California 2021</i>	20/100

red

Du Grappin,	<i>Nature - Beaujolais-Villages, France 2022</i>	20/100
Gober & Freinbichler,	<i>VP 004 Blaufränkisch – Burgenland, Austria 2022</i>	18/90
Henri Prudhon & Fils,	<i>Sur le Sentier du Clou VV, Saint-Aubin 1er Cru, Burgundy, France 2020</i>	32/160
Domaine Bott,	<i>First Flight Syrah – Rhône, France 2022</i>	25/125
Château La Roque,	<i>Les Vieilles Vignes de Mourvèdre – Pays d'Oc, France 2017</i>	23/115

beer & cider

Other Half,	<i>Ivy City Czech-style Lager – Brooklyn (16 oz)</i>	15
	<i>Back Home, Sumac Gose – Brooklyn (12 oz)</i>	15
	<i>Transmitter, G1 Golden Ale – Brooklyn (16 oz)</i>	15
	<i>Barrier, Money IPA – Long Island (12 oz)</i>	12
	<i>Isastegi, Sagardo Naturala Cider – Spain (330 ml)</i>	15
	<i>Best Day, Kölsch (non-alcoholic) – California (12 oz)</i>	10

zero-proof

Hemp and Root Highball	<i>Pathfinder amaro, vanilla, lemon, soda</i>	17
	<i>Celery Tonic with Amass Riverine</i>	16
	<i>St. Agrestis Phony Negroni</i>	15