

# estela

*Sourdough miche with butter* 5

*Marinated olives* 9

Charcuterie 30

PenBay scallops with brown butter and golden potato\* 34

Celery salad with mint and formaggio di Fossa 21

Spring pea salad with marinated feta 25

Endive with walnuts, anchovy, and ubriaco rosso\* 28

Grilled lobster with woodears and favas\* 34

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 onions, potato, and morels\* 52

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Panna cotta with vinegar and honey 12

Chocolate cake with whipped cream 14

Cherry sorbet with balsamic 12

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

- 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  
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  
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

- Mooa, *Rockfish Clairette/Trebbiano (orange)* – Provence, France 2022 20/100  
PAX, *Fannuchi-Wood Road Vyd Trousseau Gris (rosé)* – Russian River Valley, California 2021 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, *Ivy City Czech-style 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