

PREDALINA

D I N N E R

crudité & pita hummus, muhammara, spicy whipped feta, htipiti VG

R A W

oysters on the half shell east and west coast oysters, urfa chili mignonette, citrus shrub GF

half dozen | dozen | **ADD** kaluga hybrid caviar

snapper crudo charred grapefruit, pickled chili, meyer lemon, aji emulsion, finger lime

yellow fin tuna crudo yellow tomato, espelette, basil, pomegranate, olive oil

smoked hamachi crudo aji gazpacho, gooseberry, shiso, sumac, pepita

M E Z Z E

saganaki aged kasseri, crispy phyllo, truffle honey, preserved cherry, za'atar VG

lobster carpaccio crispy capers, aji aioli, chili oil, grilled focaccia

horiatiki aged feta, persian cucumber, tomato, red onion, kalamata olive, sherry vinegar VG GF

grilled octopus merguez, black garlic romesco, marcona almond, padron pepper

zucchini chips feta, charred lemon, aleppo VG

potato stroma crispy layered potato, kefalograviera, truffle aioli VG

blistered cauliflower creamy tahini, pickled shallot, toasted pine nut, fresh herb V GF

broccolini flatbread roasted eggplant, ricotta, aleppo, crispy garlic

M A I N S

seared halibut tomato, castelvetrano olive, fresh herb, salmoriglio

seared scallop white bean, baby kale, roasted tomato, ladolemono GF

blue crab chitarra semolina pasta, spring pea, calabrian chili, meyer lemon, gremolata

1899 kebab hearth roasted chicken, cipollini, herb labneh, warm laffa bread

lobster skewer fennel, vesuvius tomato, aleppo garlic butter GF

gnocchi pistachio brown butter, burrata, basil

snapper artichoke, roasted fennel, chickpea, saffron broth GF

salmon dill beurre blanc, herb gnocchi, crispy capers, roe

flank steak green harissa, hearth-roasted tomato GF

lamb orecchiette twenty-four hour braise, tomato, pine nut, kefalograviera foam, grilled focaccia

F O R T H E T A B L E

serves 2-4

tuna tomahawk 18 oz bone-in tuna loin, blistered shishito, colatura di alici

salt crust branzino hearth-roasted tomato, chermoula, ladolemono GF

australian wagyu 22 oz ny strip, tomato on vine, charred citrus

rack of lamb castelvetrano salsa verde, wild oregano, charred lemon GF

S I D E S

whipped potatoes olive oil, oregano

hearth-roasted zucchini feta, pistachios VG

risotto crispy prosciutto, kefalograviera, fresh herbs

roasted mushroom with za'atar V GF

roasted carrots herb labneh, hazelnut crunch, honey

crispy brussels golden raisin, toasted almond, pomegranate molasses

GF = gluten free VG = vegetarian V = vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Automatic gratuity of 20% will be added to parties of 6 or more. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

EXECUTIVE CHEF Billy Žeko