

PREDALINA

D I N N E R

crudité & pita hummus, zaalouk, 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

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

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

flake crudo beech mushroom, pickled shallot, hazelnut crunch, herb oil

M E Z Z E

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

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

mantı spiced lamb, calabrian yogurt, charred onion, roasted tomato

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

mushroom flatbread black truffle, caramelized shallot, kefalograviera, pomegranate molasses VG

fattoush salad shaved cabbage, dried apricot, jalapeño, apple, candied pecan, mint, crispy pita, tahina vinaigrette VG

M A I N S

sea bream spetsiota tomato, castelvetrano olive, extra virgin olive oil, fresh herbs GF

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

halibut piperade purée, charred radicchio, caper, pine nut GF

lobster skewer fennel, vesuvius tomato, aleppo garlic butter GF

tomato calamarata semolina pasta, burrata, basil, olive oil, kefalograviera VG

snapper artichoke, roasted fennel, chickpea, saffron broth GF

roasted salmon brussels, garlic tehina, caper raisin vinaigrette

flank steak green harissa, hearth-roasted tomato GF

blue crab chitarra spaghetti, spring pea, calabrian chili, meyer lemon, gremolata

F O R T H E T A B L E

serves 2-4

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

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

saffron rice almond, golden raisin

crispy brussels lemon honey vinaigrette, benne seed VG GF

roasted mushroom with za'atar V GF

fries harissa aioli

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.

EXECUTIVE CHEF *Billy Žeko*