



DINNER
(5pm-10pm)

Share

- Anginares** 🌿 // Artichokes + Tzatziki + Chili // 16
- Cauliflower Steak** 🌿 // Tabbouleh + Mint // 18
- Piquillo Spread** 🌿 // Bell Peppers + Chickpea + Pomegranate + Sumac + Flat Bread // 12
- Tuna Crudo** ★ // Grapefruit + Santa Claus Melon + Balsamic Pearls // 21
- Squid** // Medjool Dates + Chorizo + Chili + Cilantro + Sumac // 18
- Octopus** // Chraimeh + Marigold + Dukkah // 25
- Burrata** 🌿 // Heirloom Tomato + Honeydew + Watermelon + Butterfly Flower Tea // 19
- Vichyssoise** // Chilled Potato & Leek Soup + Chives // 12
- Wagyu Tartare** ★ // Anchovies + Caperberry + Cured Egg Yolk + Dijon Mustard // 23

Pides (Turkish Flat Bread)

- Braised Lamb** // Cremini + Heirloom Tomato + Goat Cheese + Curry Oil // 17
- Burrata & S. Marzano** 🌿 // Tomato + Reggiano + Basil // 16
- Shrimp** // Salsa Verde + Cilantro + Lime + Mascarpone // 17
- Forest Blend Mushrooms** 🌿 // Truffle Cream + Thyme + Gorgonzola // 18

Salads

- Anchovies & Chickpeas** // Pomegranate + Blood Orange + Preserved Lemon + Frisee // 16
- Beets & Asparagus** 🌿 // Frisee + Grapefruit + Sunflower Seeds + Aleppo // 16

Mains

- Tuna Za'atar** // Broccolini + Heirloom Tomato + Sorrel + Chili + Lime // 38
- Sea Bream** // Garbanzo + Preserved Lemon + Fennel + Leeks + Piquillo // 37
- Prawns** // Mushrooms + Salmoriglio + Chili + Lime // 39
- Chicken Moruno** // Celery Root + Vanilla + Yellow Beets + Onion // 25
- Braised Goat** // Artichokes + Sundried Tomatoes + Gnocchi + Basil // 36
- Wagyu Bavette** // Green Peas + Asparagus + Aged Garlic // 37
- Short Rib Steak** // Heirloom Carrots + Honey + Truffle // 35
- Lamb Chops** // Chermoula + Apricot + Mint + Yogurt + Dukkah // 46
- Lamb Leg** // Tzatziki + Heirloom Tomato + Onions + Dukkah + Flat Bread // 52
- Organic Mushrooms** 🌿 // Garbanzo + Preserved Lemon + Aleppo // 23

Sides

- Grilled Broccolini** 🌿 // Calabrian Chili // 12
- Heirloom Carrots** 🌿 // Truffle Honey + Dukkah // 12
- Dauphinoise** // Yukon Gold + Cream // 11
- Mejadra Rice** 🌿 // Lentils + Shallots + Yogurt + Aleppo // 20

Art provided by
Nader
Art Museum
@ Nader_Art_Museum

🌿 // Vegetarian
★ // Raw

"Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness"

SIGNATURE COCKTAILS

- Charmy** // Oxley London Dry Gin + Chateau Aloe Vera + Lemon Juice + Anise // 15
- Phoenix Gem** // Bulleit Rye Bourbon + Medjool Dates Nectar + Spiced Cherry Bitter + Orange Juice // 16
- Ginger Tee** // Teeling Irish Whiskey + Ginger Liqueur + Lemon + Rosemary Simple // 15
- Thyme is of the Essence** // Grey Goose Vodka + Thyme + Blackberries + Lemon + Agave Nectar // 16
- Moroccan Nectar** // Ketel One Botanical Mint-Cucumber Vodka + Fresh Cucumber + Lime + Agave Nectar // 15
- Summer in Pompei** // Tanqueray Gin + Limoncello + Basil + Lemon + Tonic Water // 15
- Mediterranean Tea** // Habana Club + Ghia Aperitif + Grapefruit Juice + Sumac & Sea Salt Rim // 15
- El Faraon** // Illegal Mezcal + Faraon Oloroso Sherry + Orange Liqueur + Lime + Aleppo + Ginger Beer + Fresh Dill // 16



BEER-TAILS

- Estrella Med** // Estrella Damm + Elderflower + Fig Vodka
Cucumber & Mint Juice // 15
- Ineditail** // Inedit Weibier Style + Raspberry Liqueur
Lemon + Thyme Simple // 15

DRAFT BEER

- Estrella Damm, Lager, Spain // 8
- Inedit, Estrella Damm, Spain – Belgian Witbier // 11
- Mayami, Florida – Blonde // 8
- Veza Sur, Mala Yerba, Florida - IPA // 9

MOCKTAILS

- Non-Alcoholic Craft Drinks prepared with
Ghia Mediterranean Aperitif
- Ging-Her Fault**
- Ghia Aperitif + Ginger Beer + Rosemary Simple
Lemon Zest // 13
- Costa Smeralda**
- Ghia Aperitif + Orange Blossom + Blackberries
Agave Nectar // 13
- Mediterranean Flower**
- Ghia Aperitif + Grapefruit Juice + Rose Water
Sumac + Maldon Sea Salt // 13

SCOTCH – BLENDED

- Johnnie Walker Black // 14
- Johnnie Walker Gold // 22
- Johnnie Walker Blue // 46
- Buchanan’s 12 Yrs // 13
- Chivas Regal 12 Yrs // 13
- Chivas Regal 18 Yrs // 25

SCOTCH – SINGLE MALT

- Aberfeldy 12 Yrs (Highland) // 13
- The Deveron 12 Yrs (Highland) // 15
- Glenlivet 12 Yrs (Highland) // 16
- Oban 14 Yrs (Highland) // 24
- Bowmore 15 Yrs (Islay) // 25
- Gordon & McPhail, 14 Yrs (Islay) // 37
- Macallan 12 Yrs (Speyside) // 18
- Macallan 15 Yrs (Speyside) // 27
- The Balvenie 12 Yrs (Speyside) // 18
- Craigellaichie 17 Yrs (Speyside) // 32

WHISKY - SINGLE GRAIN

- Kikori 3 Yrs (Japan) // 13
- Iwai Tradition 12 Yrs (Japan) // 18
- Shibui Sherry Cask 18 Yrs (Japan) // 42

WHISKEY, BOURBON & RYE

- Teeling (Ireland) // 12
- Teeling Black Pit Single Malt // 19
- Crown Royal (Canada) // 12
- Bib & Tucker (Tennessee) // 18
- Larceny Bourbon (Kentucky) // 14
- Basil Hydens (Kentucky) // 16
- Maker’s Mark (Kentucky) // 13
- Woodford Reserve (Kentucky) //13
- Angel's Envy (Kentucky) // 15
- Angel's Envy Rye (Kentucky) // 23
- Bulleit Rye (Kentucky) // 12
- High West Double Rye (Kentucky) // 14

COGNAC & ARMAGNAC

- D'Usse VSOP // 15
- Rastignac XO // 21
- Tesseron XO Tradition // 42
- Marquis de Puysegur Vintage 1977 // 45

BRANDY

- Gran Duque de Alba Reserva // 18
- Lepanto Solera OV Reserva // 13
- Boulard Calvados Grand Solage // 13

GRAPPA

- Gaja, Sperss (Nebbiolo) // 34
- Nonino (Chardonnay) // 25
- Sibona Bianca // 11

APERITIFS

Vermouth, Bitters and Sherry

- 1757 Vermouth Handcrafted // 11
- Suze Aperitif (Wild Gentian Roots) // 12
- Campari Aperitivo // 12
- Aperol Aperitivo // 12
- Fernet Branca // 10
- Jagermeister // 10
- Amaro Montenegro // 12
- Jerez La Gitana Manzanilla En Rama // 10
- Jerez Oloroso Faraon // 11
- Madeira Blandy's 10 Year Old Bual // 16

CORDIALS

- Sambuca Molinari // 11
- Ouzo / Raki / Arak // 10
- Pernod Pastis // 12
- Grand Marnier // 13
- Kahlua Coffee // 10
- Bailey’s Irish Cream // 12
- Amaretto Disaronno // 13
- Canton Ginger // 12
- Pama Pomegranate // 12

MEZCAL & TEQUILA

- Mezcal Illegal // 12
- Mezcal Sacrvn // 16
- Patron Silver // 15
- Patron Reposado // 16
- Patron Extra Añejo // NA
- Don Julio Blanco // 13
- Don Julio Anejo // 19
- Don Julio 1942 // 35
- Herradura Silver // 13
- Herradura Reposado // 14
- Herradura Legend // 32
- Casa Dragones Blanco // 25

RUM

- Facundo Neo 8 Yrs (Bahamas) // 13
- Facundo Eximo 10 Yrs (Bahamas) // 19
- Facundo Exquisito 7-23 Yrs (Bahamas) // 27
- Facundo Paraiso 23 Yrs (Bahamas) // 42
- Santa Teresa 1796 (Venezuela) // 12
- Pampero Añejo Anivers. (Venezuela) // 12
- Bacardi 10 Yrs (Puerto Rico) // 13
- Zacapa Centenario 23 Yrs (Guatemala) // 23

GIN

- Tanqueray // 12
- Oxley London Dry // 12
- Bombay Sapphire // 14
- Hendricks // 14
- The Botanist // 13
- Monkey 47 Schwarzwald // 24

VODKA

- Tito’s Housemade // 11
- Grey Goose // 13
- Ketel One // 12
- Belvedere // 13
- Stoli Elit // 17
- Chopin // 13