



Celebrating the Mediterranean Coast's vibrant food culture

SPRITZES & COCKTAILS

6000 MILES
Rayu mezcal, Lebanese arak, pomegranate, lime

ENJOYING LAKE COMO
Ford's gin, Punt e Mes vermouth, Aperol, grapefruit

SAILBOATS & TRAINS
St. George vodka, Chateau Aloe liqueur,
Persian cucumber, lemon, za'atar

HÔTEL DE PARIS MARTINI
Mediterranean Vodka or Gin,
Bordigo Vermouth Bianco, Lemon Twist, Olive

UP ALL NIGHT!
St. George vodka, Greek coffee liqueur
espresso, sweet cream

TAKE ME TO OTHOS
Corazón Blanco tequila, grapefruit,
Mastiha Greek liqueur, Urfa Biber rim

All 18

Cin Cin!

SANT' ANDREA SPRITZ
*Ford's gin, Italian amaro,
house citrus-cello, sparkling wine*

HUGO SPRITZ
Ford's gin, elderflower, lemon

AQUA DE VALENCIA
*Ford's gin, St. George vodka,
clarified citrus, sparkling wine*

GHIA SPRITZ (ZERO PROOF)
grapefruit, lemon, NA sparkling wine 12

SAFFRON GIN SOUR
Ford's gin, saffron honey, citrus, orange bitters

MAIDEN VOYAGE
Buffalo Trace Bourbon, black tea,
bergamot, date, lemon

PX OLD FASHIONED
High West rye, PX Sherry, cardamom bitters

RED SANGRIA
Lambrusco, brandy, pomegranate, sparkling orange

FERRY TO GOZO (ZERO PROOF)
Pentire Seaward NA spirit, cucumber, lemon 12

DAILY HAPPY HOUR from 3–7pm
Available only at the upstairs & downstairs bars

Salads

TOMATO ♦
Romas, feta, walnut,
pomegranate dressing 19

ARTICHOKE ♦
Arugula, pine nuts, Kalamata olives 16

BEET ♦
Pistachio, green apple, mint 19

GREEK ♦
Tomato, feta, cucumber,
artichoke, vinaigrette 20

LOBSTER ♦
Avocado, radicchio,
oregano vinaigrette 34

Add on a SIGNATURE SKEWER

SHAREABLE

SEAFOOD & CRUDO

YELLOWTAIL CRUDO* ♦
Pistachio salsa macha, golden berries 20

SMOKED SALMON CARPACCIO* ♦
Persian cucumbers, caperberries, peppercorn vinaigrette 17

SHRIMP LOUIE ♦
Sea of Cortez shrimp, Louie dressing, iceberg 19

TUNA TARTARE*
Sushi grade tuna, cacciatore 18

GREEK CEVICHE* ♦
White fish, feta, olives, pine nuts, tomato, lemon vinaigrette 21

GAMBAS AL AJILLO ♦
Sea of Cortez shrimp, garlic, brown butter 22

DRESSED DUNGENESS CRAB
Handpicked crab, saffron mustard aioli — a classic 32

LAND FARE

PAN CON TOMATE
Pan de cristal, crushed tomato 12

PAPAS BRAVAS ♦
Classic Spanish potatoes fried in no-seed oil, aioli 12

SEARED FETA & TOMATO
Lightly breaded, preserved lemon honey 17

BEEF CARPACCIO* ♦
B&R Reserve Tenderloin, dijonnaise, arugula, chopped egg 19

100% IBERICO JAMÓN

hand-cut Cinco Jotas from the famous acorn-fed, black-footed Spanish pigs
1 oz. \$32 (+ 1/2 oz. \$14) served simply with Pan con Tomate

CAFÉ CLASSICS

*served on our Pan de Cristal — Catalan “glass bread” known for its
beautifully crisp crust and airy, delicate interior*

PARISIAN
Jambon de Paris, whipped butter — a classic 18

CAPRESE
fresh mozzarella, heirloom tomato, basil, arugula pesto, balsamic glaze 17

NIÇOISE
Ortiz Tuna, artichoke aioli, arugula, radicchio, mixed olives, egg 20

Entrées

EGGPLANT NAPOLEON
Pan-seared eggplant, mozzarella, arugula pesto, passata 29

MONTE CARLO CHEESEBURGER*
B&R Reserve beef ground in-house, brioche bun, hand cut papas bravas 24

PAN ROASTED CHICKEN
Moroccan marinade, red pepper sauce, basmati rice 32

CACIO E PEPE
Bucatini, Parmigiano-Reggiano, black peppercorn 26

LINGUINE AND CLAMS
Manila clams, white wine, garlic, parsley, lemon 30

FISH AND CHIPS
Lightly fried wild-caught sole, tartar, hand cut papas bravas 30

FILET of TURBOT ♦ 45
Charcoal-grilled on our Josper, Lebanese slaw, beet chermoula

500g LOUP DE MER ♦ 54
Charcoal-grilled on our Josper, Heirloom tomatoes, salsa verde

CHARCOAL-GRILLED SKEWERS
Basmati rice, roasted peppers, tomato, green onion

ORGANIC CHICKEN 8 oz 30

B&R RESERVE FILET MIGNON* 8 oz 48

SEA OF CORTAZ SHRIMP 36

VEGETABLES — for the table

PAN-ROASTED CARROTS ♦ 15
Garlic ricotta, chopped hazelnuts

KING TRUMPET MUSHROOM 16
Josper-grilled, pistachio dukkah

AGRODOLCE ROMANESCO ♦ 16
Shallot vinaigrette, yogurt tabini

BRUSSELS SPROUTS ♦ 17
with Tzatziki

COAL ROASTED SWEET POTATOES ♦ 15
Dressed peanuts, salsa verde

CRISPY CAULIFLOWER ♦ 15
Goat cheese, Urfa Biber

* ITEMS CONTAIN RAW/UNCOOKED PRODUCTS. State health code requires us to inform you eating raw, undercooked or cooked to order meat/fish/eggs may cause food borne illness.
♦ GLUTEN FREE. Many dishes can be prepared gluten-free — ask your server. While we take care with dietary needs, we're not a gluten-free kitchen. Please use caution if you have wheat allergies.