



Celebrating the Mediterranean Coast's vibrant food culture

SPRITZES AND COCKTAILS

6000 MILES
Rayu mezcal, Lebanese arak, anise, pomegranate 18

ENJOYING LAKE COMO
Ford's gin, Punt e Mes vermouth, Aperol, grapefruit 18

SAILBOATS & TRAINS
St. George vodka, Chateau Aloe liqueur,
Persian cucumber, lemon, za'atar 18

HÔTEL DE PARIS MARTINI
Mediterranean vodka or gin,
Bordigo Vermouth Bianco, lemon twist, olive 21

UP ALL NIGHT!
St. George vodka, Greek coffee liqueur,
espresso, sweet cream 18

TAKE ME TO OTHOS
Corazón Blanco tequila, grapefruit,
Mastiha Greek liqueur, Urfa Biber rim 18

Cin Cin!

SANT' ANDREA SPRITZ
Ford's gin, Italian amaro,
house citrus-cello, sparkling wine 18

HUGO SPRITZ
Ford's gin, elderflower, lemon 18

AQUA DE VALENCIA
Ford's gin, St. George vodka,
clarified citrus, sparkling wine 18

GHIA SPRITZ (ZERO PROOF)
grapefruit, lemon, NA sparkling wine 15



SAFFRON GIN SOUR
Ford's gin, saffron honey, citrus, orange bitters 18

MAIDEN VOYAGE
Buffalo Trace bourbon, black tea,
bergamot, date, lemon 18

PX OLD FASHIONED
High West rye, PX Sherry, cardamom bitters 18

RED SANGRIA
Lambrusco, brandy, pomegranate, sparkling orange 18

FERRYTO GOZO (ZERO PROOF)
Pentire Seaward NA spirit, cucumber, lemon 15

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

Salads

TOMATO ♦‡
romas, feta, walnut,
pomegranate dressing 19

ARUGULA ♦‡
artichoke, pine nuts, Kalamata olives,
Parmigiano-Reggiano 16

MELON ♦‡
jamón Serrano, hazelnuts 23

GREEK ♦
tomato, feta, cucumber,
artichoke, vinaigrette 21

LOBSTER ♦
avocado, radicchio,
oregano vinaigrette 36

Add a SIGNATURE SKEWER

CAFÉ CLASSICS

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

CAPRESE‡
fresh mozzarella, heirloom tomato, basil, arugula pesto, balsamic glaze 18

PARISIAN
Jambon de Paris, whipped butter — a classic 22

NIÇOISE
Ortiz Tuna, artichoke aioli, arugula, radicchio, mixed olives, egg 21

SHAREABLE

YELLOWTAIL CRUDO*♦‡
pistachio salsa macha, golden berries 22

SMOKED SALMON CARPACCIO*♦
Gingrass cold-smoked salmon, Persian cucumbers,
caperberries, peppercorn vinaigrette 19

SHRIMP LOUIE ♦
Oishii shrimp, Louie dressing, iceberg 19

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

GAMBAS AL AJILLO ♦
Oishii shrimp, garlic, brown butter 23

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

PAN CON TOMATE
pan de cristal, crushed tomato 12

PAPAS BRAVAS ♦
classic Spanish potatoes fried in no-seed oil, aioli 13

CHICKEN SCHNITZEL ‡
pistachio, za'atar, dipping sauces 19

SEARED FETA & TOMATO
lightly breaded, preserved lemon honey 18

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

100% IBERICO JAMÓN

hand-cut Cinco Jotas from the famous acorn-fed, black-footed Spanish pigs
1 oz. \$34 (+ 1/2 oz. \$16) served simply with Pan con Tomate

Entrées

EGGPLANT NAPOLEON‡
mozzarella, crispy leeks, 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 34

CACIO E PEPE
bucatini, Parmigiano-Reggiano, black peppercorn 27

LINGUINE AND CLAMS
Manila clams, white wine, garlic, parsley, lemon 32

FISH AND CHIPS
lightly fried wild-caught sole, tartar, hand cut papas bravas 31

FILET of TURBOT ♦
charcoal-grilled on our Josper, Lebanese slaw, beet chermoula 46

500g LOUP DE MER ♦
charcoal-grilled on our Josper, Heirloom tomatoes, salsa verde 55

· **CHARCOAL-GRILLED SKEWERS** ·
basmati rice, tomato, Lebanese slaw

KING TRUMPET MUSHROOM ‡ 25

ORGANIC CHICKEN 32

B&R RESERVE FILET MIGNON* 48

OISHII SHRIMP ‡ 37

VEGETABLES ————— *for the table*

PAN-ROASTED CARROTS ♦‡ 15
garlic ricotta, chopped hazelnuts

BRUSSELS SPROUTS ♦ 16
shallot vinaigrette, yogurt tahini

**COAL ROASTED
SWEET POTATOES** ♦‡ 15
dressed peanuts, salsa verde

SUMMER SQUASH ♦ 17
patty pan with tzatziki

CRISPY CAULIFLOWER ♦ 15
goat cheese, Urfa Biber

