

EOS & NYX



executive chef Nicko Moulinos
operating partner Ron Bonifacio

share me to start

"everything" carrots carrots **multiple** ways/ fennel/ truffle/ hazelnut

raw seafood daily selection of seafood & herbage

marinated olives citrus/ garlic/ extra virgin olive oil

prawns tagine stew/ olive/ saffron/ soft herbs

leafy things bibb/ radicchio/ smoked allium/ dukkah/ hearts of palm

octopus sofrito/ cipollini/ almonds/ coriander

bruschetta house ricotta/ honeycomb/ **mortadella**/ pistachio/ balsamic

kofta beef & lamb meatballs/ hummus/ zhug/ mint

dip trio & pita cacik/ baba ghanoush/ **taramas**/ pita

by hand **water & flour**

pappardelle duck/ spinach/ grana padano

rigatoni tomato/ champignon/ sweet pepper/ manouri

tagliatelle lobster/ beurre blanc/ tsar nicoulai caviar/ parmigiano

chef's daily flatbread local garniture/ house oregano

from our open wood-fire **grill**

salmon celery/ beet/ artichoke/ scallion

daurade en papillote/ ouzo/ citrus/ sauce grenobloise

half chicken sumac pickles/ avocado yogurt/ herb-pinenut salad

bone in pork chop patatas bravas/ lemon-pepper aioli

n.y. strip 12 oz potato espuma/ black garlic/ bone marrow reduction

dry aged "jorge" ribeye 32 oz sage butter/ chimichurri/ smoked aromatics

lamb chops 10 oz onion soubise/ confit potato/ jus

burger harissa/ eggplant/ arugula/ piquillo/ house fries

for the **table** *with your friends*

brussels chili honey/ **bacon jam**/ tomato/ pickled onion/ house spice

grandma's potatoes cumin emulsion/ citrus/ extra virgin olive oil

brassicas garlic/ lemon/ aleppo

mushrooms allium/ white wine/ thyme

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please advise your server of any allergies.**

Items with **GREEN** print can be prepared vegetarian