SMALL PLATES

PEA HUMMUS 12
Fried Walnuts, Peas, Baby Vegetables, Sourdough

BUTTERNUT SQUASH + RICOTTA BRUSCHETTA 13
Charcuterie XO Sauce, Smoked Maple, Dates, Sourdough

GRILLED AVOCADO + PARSNIP TOAST 14
Cilantro, Kumquats, Mimolette Cheese, Sourdough

YELLOW FIN TUNA CRUDO 18
Cashew Curry, Thai Basil Vinaigrette, Cherry Tomatoes, Cucumbers, Seeded Cracker, Herbs

ROASTED BRUSSELS SPROUTS 14
Bacon Lardons, Pickled peppers, Melon, Preserved Figs, Basil

BONE MARROW + ROASTED MUSHROOMS 18
Parsley, Horseradish, Pepper + Pomegranate Relish, Walnuts, Black Garlic Oil, Sourdough

LA PALMA COCA {flatbread} 18
Spanish Chorizo, Tomato Sauce, Smoked Mozzarella, Aleppo Cured + Roasted Pineapple

MUSHROOM COCA {flatbread} 16
Shaved Mushrooms, Montamore Cheese, Pistachios, Lemon, Cream Sauce

PAELLA

CHICKEN + CHORIZO 27
Preserved Peppers, Grilled Scallions, Black Pepper Aioli

LOBSTER + BLACK RICE 35
Lobster Meat, Mussels, Shrimp, Endive, Herbs, Piquillo Aioli

ARTICHOKE + PEA PAELLA 23
Smoked Almonds, Charred lemon, Soffritto, HERAY Saffron Aioli

SWEET TREATS

BAKED CHOCOLATE MOUSSE 12
Valrhona Oriado 66% Dark Chocolate, Lemon Olive Oil, Smoked Sea Salt, Spiced Yogurt

APPLE TOFFEE CAKE 10
Ras el Hanout Toffee, Fromage Blanc Panna Cotta, Apple Chips

ROOF MACARON FLIGHT 3 each OR 6 for 12
Caramel Popcorn • Maple Cream Cheese • House Chai • Orange Mocha • Pomegranate Brandy • Fig + Quince Mulled Wine