

PISTACHIO TZATZIKI

D, G, TN

Snap Peas, Mint, Aleppo Pepper, Picual Olive Oil, Pita ...14

SMOKED BABA GHANOUSH

D, G, TN

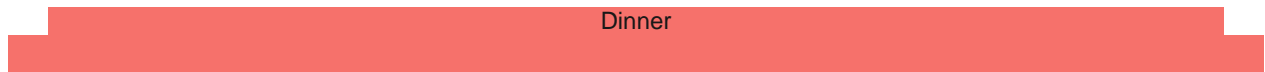
Tahini Labneh, Black Garlic, Fig Balsamic, Pine Nuts, Za'atar, Pita ...14

OCTOPUS & HUMMUS

G, F

Vadouvan Curry, Pickled Heirloom Carrots, Fennel ...18

SPREADS



RESERVATIONS

[T. 312-929-4945](tel:3129294945)

BRUNCH MENU

The globetrotting journey continues at brunch with dishes ranging from Shakshuka and Smoked Baba Ghanoush to Fattoush Salad.

FOOD MENU

Flavors and ingredients from all over the world provide inspiration for the globetrotting seasonal dinner offerings, seamlessly crossing borders one unique, creative dish at a time.

BAR MENU

Inventive and colorful, often finding inspiration in ingredients from the kitchen, creating a harmonious relationship between what's being served on the plates and in the glasses.

WINE LIST

Offering a curated selection of more than 100 wines from of-the-moment regions, winemakers and varietals from all over the globe, including Spain, Portugal, Lebanon, France and the U.S.

BURRATA

D, G

Nichols Farm Cherry Tomatoes, Asparagus Salsa Verde, Sunflower Seed Dukkah,
Za'atar Olive Oil ...16

WATERMELON GAZPACHO

D

Feta Cheese, Olive Oil, Sumac ...13

MEATBALLS

D

Tandoori Masala Spices, Roasted Poblano Pepper Hummus, Fried Onions, Micro

Cilantro ...16

CEVICHE CON LECHE DE TIGRE

F,SF

Hamachi, Coconut Leche De Tigre, Sweet Potato, Choclo, Red Onion, Guajillo Oil ...18

NOODLES

S

Green Curry Sauce, Wood Ear Mushroom Salad, Zucchini, Thai Basil ...17

HEIRLOOM CARROTS

S, D

Roasted Beet Tahini, Miso & Date Glaze, Poppy Seeds, Dill ...16

HALLOUMI CHEESE

D, G, TN

Tomato & Quince Jam, Preserved Lemon Yogurt, Pine Nuts, Apricots, Fresh Oregano

...16

HUITLACOCHÉ AREPA

D

Duck Confit, Grilled Corn, Green Mole, Mustard Greens ...18

PORK DUMPLINGS

G, F, SF, S

Sakura Pork, Smoked Tonkotsu Broth, Date Hoisin, Ibérico XO Sauce ...18

FATTOUSH SALAD

G

Persian Cucumber, Baby Kale, Kalamata Olives, Parsley, Fried Pita, Lemon Vinaigrette ...14

CHARRED BROCCOLINI

G, F

Muhammara, Nuoc Cham, Popcorn, Cilantro ...16

SCALLOPS WITH JAMÓN IBÉRICO

SF, TN

Pan-Seared Scallops, Piquillo Pepper Red Curry, Cinco Jotas Ibérico Jamón, Pistachio Dukkah ...18

WILD MUSHROOMS

D

Tahini & Chive Labneh, Truffle Egg Yolk Jam, Crispy Shallots ...15

CAVIAR & POTATOES

D, F

Smoked Trout Roe, Potatoes 3 Ways, Leek Labneh, Allium Salad ...16

MEZZE

MOROCCAN PASTILLA

F, S

Phyllo Dough, Confit Dates, Roasted Persian Pistachios, Saffron, Cinnamon, Guinea

Fowl ... 27

ROASTED CAULIFLOWER

D, G, E

Sumac Glaze, Garlic Toum, Black Tahini Labneh, Freekeh Tabbouleh ... 26

WHOLE FISH

D

Green Harissa, Mediterranean Amba, Pickled Red Onion, Herb Salad, Togarashi ... 46

PRESA IBÉRICA

G, F, D, E, S

Dry Aged Presa Ibérica, Celery Root & Black Shallots Cream, Date Hoisin, Cactus & Anchovy Chimichurri ... 54

STRIP LOIN

G

Dry Aged Creekstone Farms Black Angus, Szechuan & Broccoli Purée, Compressed Romanesco, Black Garlic Szechuan, Nigella Seeds ... 46

LEBANESE-STYLE ROASTED LAMB

D, G, TN

Hummus, Pickled Seasonal Vegetables, Aromatic Herb Salad, Pistachio Tzatziki, Persian Cucumber Salad, Naan ... 59

THE FEAST

SWEET CORN POUND CAKE

G, D, E

Blackberry & Basil Jam, Corn Mousse, Tres Leches Sauce, White Sesame Cornflake Crunch ... 12

CHERRY & MASCARPONE ICE CREAM

G, D, E

Orange Blossom Honey, Butter Toffee Bits ... 11