

WE COMBINE LOCAL, ORGANIC INGREDIENTS WITH INTERNATIONAL, MODERN, & TRADITIONAL ELEMENTS.

WE INVITE YOU TO DINE IN HOLLYWOOD'S ULTIMATE GASTRONOMIC EXPERIENCE FEATURING METICULOUSLY CRAFTED DISHES & DRINKS FIT FOR EVERY OCCASION.

## FOOD

### STARTERS

**PANIPURI ( POKE - BALLS )**  
TUNA TARTARE / RED SNAPPER CEVICHE  
\$28

**RED SNAPPER CEVICHE**  
PASSION FRUIT, YUZU, TOMATO, CILANTRO, SERRANO PEPPERS AND AVOCADO CREME  
\$28

**SOFT TACOS**  
SEA BASS TEMPURA, CILANTRO AIOLI, PICO DE GALLO  
\$28

**VEGAN - AVOCADO TEMPURA, SALSA VERDE**  
\$18

**SOFTSHELL CRAB TACOS**  
WITH KIMCHI AIOLI AND JICAMA SALAD  
\$27

**FILET MIGNON TACOS**  
WITH TRUFFLE AIOLI, ARUGALA, PICKLED ONION AND SERRANO PEPPERS  
\$28

**WAGYU BEEF SLIDERS**  
GOUDA CHEESE, CABBAGE SLAW, CARAMELIZED ONIONS, GARLIC AIOLI  
\$27

**LAMB LOLLIPOPS**  
POTATO PUREE, BEETS, GARLIC DEMI GLAZE  
2 - \$25 / 4 - \$45

**GLAZED OCTOPUS**  
FRESH OCTOPUS SEARED GOLDEN, DEGLAZED WITH HONEY, YUZU, WHITE WINE.  
\$32

**FIRE ROASTED BRUSSELS SPROUTS**  
ROASTED BRUSSEL SPROUTS AND CHERRY TOMATOES, OVER ZA'ATAR LABNEH PUREE  
\$18

**VEGAN SLIDERS**  
FALAFEL SLIDERS, ROASTED RED PEPPERS, PICKLED ONIONS, ARUGALA, GREEN TAHINI  
\$22

**LA MESA GUACAMOLE**  
AVOCADO, TOMATO, ONION, CILANTRO TOPPED WITH POMEGRANATE  
\$16

### SASHIMI

**KAMPACHI (YELLOWTAIL CRUDO)**  
WASABI YUZU, SERRANO, PICKLED ONION, CILANTRO  
\$30

**SEARED TUNA**  
RESPONSIBLY SOURCE AHI TUNA PAIRED WITH FIRE ROASTED RED PEPPERS, FRESH & JUICY PASSION FRUIT, & SERVED WITH A PUNGENT YUZU VINAIGRETTE  
\$28

**A5 WAGYU NIGIRI**  
TRUFFLE AIOLI, HONEY SOY GLAZE, PICKLED WASABI, AND YUZU KOSHO LIGHTLY SMOKED  
\$35

**KAMPACHI**  
MARKET FRESH SALMON PAIRED WITH A WASABI YUZU SAUCE AND GARNISHED WITH BRIGHT & SPICY SERRANO PEPPERS, ZESTY PICKLED ONION, AND FRESH FRESH CILANTRO  
\$25

### SALADS

**BURRATA SALAD**  
CARAMELIZED ONIONS, ARUGULA, BALSAMIC GLAZE, CARAMELIZED PEARS, CRUNCHY ALMONDS  
\$21

**GREEK SALAD**  
FETA CHEESE, TOMATOES, CUCUMBER, BELL PEPPERS, RED ONION, BLACK OLIVES, PARSLEY  
\$21

### TRUFFLE CAULIFLOWER

PREMIUM CAULIFLOWER FLORETS BEER BATTER AND FRIED GOLDEN WITH MINCED GARLIC, & TOSSED WITH TRUFFLE OIL, AIOLI PICKLED ONIONS, AND BRIGHT & SPICY SERRANO PEPPERS  
\$18

### BRUSSELS SPROUTS

ORANGE BALSAMIC GLAZE, GOAT CHEESE  
\$18

### MAINS

#### BRANZINO

CREAMY JERUSALEM ARTICHOKE, GLAZED BABY TURNIPS, BABY ZUCCHINI, GARLIC FLOWERS  
\$42

#### FILET MIGNON

CREAMY BEETS, ROASTED CARROTS, PEARL ONIONS, RED WINE DEMI-GLAZE  
\$46

#### VEGAN CORN POLENTA

FRESH CORN POLENTA WITH SHIMEJI MUSHROOM TRUFFLE OIL  
\$25

#### CRISPY FRIED BRANZINO

SERVED WITH YUZU WASABI DRESSING  
MP

#### WAGYU RAGU

SLOW BRAISED CREAMY WAGYU BEEF RAGU, FRESH PAPPARDELLE PASTA, SWEET BASIL AND MICROS  
\$32

#### 34 OZ TOMAHAWK

BEEF PUREE, ROASTED CARROTS, DEMI GLAZE  
\$170

#### TRUFFLE PASTA

ROASTED RED PEPPERS, BLACK OLIVES, SHAVED PARMIGIANO-REGGIANO, TRUFFLE SAUCE  
\$30

### DESSERTS

#### CHOCOLATE MOUSSE

66% DARK CHOCOLATE MOUSSE WITH WHITE CHOCOLATE VANILLA MOUSSE, CRUNCHY TOFFEE, TOFFEE SAUCE, STRAWBERRY MINT COMPOTE  
\$12

#### BANANA SPLIT

SALTED CARAMEL GELATO, VANILLA BEAN GELATO, CHOCOLATE GELATO BRULE BANANA, BANANA & STRAWBERRIES COVERED WITH CHOCOLATE CHOCOLATE CRUMBLE, MACAROONS FERRERO, WHIPPED VANILLA CREAM HOT CHOCOLATE GANACHE  
\$45

## DRINKS

### WHITE & ROSE

**SMOKE TREE CHARDONNAY 2016**  
\$75

**SKYSIDE CHARDONNAY 2018**  
\$75

**CHÂTEAU DE SANCERRE, SANCERRE 2018**  
\$125

**CHÂTEAU D'ESCLANS WHISPERING ANGEL ROSE 2019**  
750ML - \$100 | 1.5L - \$175

### REDS

**SMOKE TREE PINOT NOIR**  
\$75

**CHÂTEAU LA CARDONNE HAUT MEDOC 2015**  
\$95

**SKYSIDE CABERNET SAUVIGNON 2017**  
\$85

**CHÂTEAU LA CROIX BONIS ST. ESTEPHE BORDEAUX 2014**  
\$125

### CHAMPAGNE

**MOET & CHANDON "IMPERIAL"**  
750ML - \$350

**MOET & CHANDON "IMPERIAL" ROSÉ**  
750ML - \$450

**DOM PERIGNON**  
50ML - \$750 | 1.5L - \$2,500 | 3L - \$4,000

**DOM PERIGNON ROSÉ**  
750ML - \$1,200 | 1.5L - \$3,500

**VEUVE CLICQUOT YELLOW LABEL**  
750ML - \$400 | 1.5L - \$750 | 3L - \$1,500

**VEUVE CLICQUOT ROSÉ**  
750ML - \$500 | 1.5L - \$950

### SPECIALTY COCKTAILS

#### JUNGLE FEVER

MEZCAL, LIME, AGAVE, ANCHO REYES, CILANTRO, BLACK SALT RIM, ROSEMARY  
\$22

#### RISING SUN

VODKA, GRAPEFRUIT JUICE, GINGER SYRUP, MINT, GRAPEFRUIT TWIST  
\$22

#### HONEY SMOKE

MEZCAL HINT, REPOSADO TEQUILA, HONEY SYRUP, LEMON BITTERS, LIME  
\$22

#### FUEGO MARGARITA

WATERMELON AND JALAPENO, AGAVE, TEQUILA, CITRUS, WATERMELON TAJIN RIM  
\$22  
(\$98 FOR A PITCHER)

#### LOLA'S PARADISE

REPOSADO TEQUILA, CAMPARI, PASSION FRUIT, LIME, AGAVE  
\$22

### LIQUOR

**GREY GOOSE**  
750ML - \$450 | 1.5L - \$950

**BELVEDERE**  
750ML - \$450 | 1.5L - \$950

**KETEL ONE**  
750ML - \$450

**BOMBAY SAPPHIRE**  
750ML - \$450

**NOLET'S GIN**  
750ML - \$450

**DON JULIO SILVER**  
750ML - \$450 | 1.5L - \$950

**DON JULIO 1942**  
750ML - \$1,000 | 1.5L - \$2,500

**PATRON SILVER**  
750ML - \$450 | 1.5L - \$950

**CASAMIGOS BLANCO**  
750ML - \$450

**JACK DANIEL'S**  
750ML - \$450

**MAKER'S MARK**  
750ML - \$450

**JOHNNIE WALKER BLACK**  
750ML - \$1,000

**JOHNNIE WALKER BLUE**  
750ML - \$1,000

**MACALLAN 12**  
750ML - \$650

**JAMESON**  
750ML - \$450

**BACARDI**  
750ML - \$500

**HENNESSY VS**  
750ML - \$450 | 1.5L - \$950

**REMY VSOP**  
750ML - \$600