

SNACKS

MARINATED OLIVES

BBQ SPICED NUTS

ZTB BREAD W/ BUTTER & OLIVE OIL

PICKLED VEGETABLES

CURED MEAT

JAMON SERRANO CROQUETAS

\$6 EACH | ORDER ALL SIX \$30

SMALL PLATES

FLORIDA STRACCIATELLA \$12

california olive oil, ZTB bread, garlic confit

CHARRED CAULIFLOWER \$14

chickpeas, green tahini, dehydrated olives

LOCAL FISH TIRADITO* \$15

rocoto leche de tigre, sweet potato, cilantro

COCTEL DE CAMARONES \$16

poached shrimp, tomato, avocado, jalapeño

CRAB CAKES \$16

raw corn relish, maple, green herbs

CRISPY SQUID \$15

zucchini, lemon, black garlic mayonnaise

BISON 'TATAKI'* \$18

passion fruit-miso, radish, sesame

SALADS

WATERMELON SALAD \$12

lime crema, cotija, toasted corn, cilantro

LITTLE GEM LETTUCE \$13

lemon, grana padano, garlic yogurt, cured egg yolk

G&V CHOPPED SALAD \$13

avocado, applewood bacon, radish

LARGE PLATES

HOUSEMADE SEMOLINA PASTA \$18

green pea pesto, pistachios, toasted breadcrumbs

FLORIDA CLAMS \$24

aji panca broth, cilantro, crisp yuca

SEA SCALLOPS* \$28

cauliflower, hazelnuts, brown butter, roasted lemon

FISH 'A LA PLANCHA'* MKT

fennel/herb salad, mojo butter sauce

WHOLE OVEN ROASTED CHICKEN \$32

"chicken roasted" bitter lettuce, mojo canario

GLAZED PORK BELLY \$16

guava-miso, jicama, fish sauce, cashew

BEEF SHORT RIBS \$29

grilled little gem lettuce, housemade worcestershire, hollandaise

28OZ BONE-IN ANGUS RIBEYE \$60

black truffle butter, whole roasted garlic

SIDES

CRISPY YUCA \$10

"huancaína sauce", queso blanco, lime, cilantro

FRIED CORN \$8

housemade 'old bay', lemon crema, brown butter

GRILLED BROCCOLI PINCHOS \$10

sweet soy, togarashi crumbs

CARBONARA FRIES \$12

black truffle crema, bacon, grana padano

WOOD ROASTED POTATOES \$12

lemon, garlic, oregano

HEIRLOOM TOMATOES \$11

fennel leche de tigre, red onion, basil

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.