

S A C H E T



SMALL PLATES & APPETIZERS

PITA from the wood oven, dukkah, olive oil	7
SACHET GARLIC BREAD wood oven ciabatta, salmoriglio	10
MARINATED OLIVES citrus, garlic	7
FRENCH LENTILS muhamarra, piquillo pepper, walnuts	12
YELLOW BEETS red beet hummus, oregano, labne	12
ROASTED CARROTS crimson lentil puree, peanut zaatar, dill, mint	14
BURRATA Mostarata di Frutta, crostini, prosciutto di San Daniele	15
TUNA TARTARE* summer melon, tomato water, olive, basil	18
CRISPY CAULIFLOWER Calabrian pepper sauce, currant, walnut	13
ARANCINI alla vodka sauce, pecorino	13
VEGETABLE FRITTE squash, fennel, okra, shishito, lemon aioli	15
WOOD OVEN MUSHROOMS white bean purée, sherry, garlic	16
FATTEH chickpeas, eggplant, okra, tahini yogurt, marcona, labne	15
OCTOPUS split yellow pea purée, citrus, crispy capers, purslane	21

SALAD

SUMMER SQUASH cucumber, soft herbs, Turkish cheese, pine nuts	13
ROASTED CAULIFLOWER carrots, olives, radish, yogurt vinaigrette	15
BUTTER LETTUCE Lolla Rosa, Asian pear, heirloom radish, tarragon	12

PASTA

SPACCATELLI ALLA NORMA eggplant, garlic, chile, marcona, whipped burrata	24
BUCATINI CACIO E PEPE charred broccolini, pecorino	23
CASARECCE ALL'ARRABBIATA fresh mozzarella, basil	22
ORECCHIETTE fennel sausage, rapini, chile	25
SQUID INK SPAGHETTI little neck clams, pork sausage, white wine, chile	27
TAGLIATELLE, shrimp, garlic, basil, tomato, lemon	27

ENTREES

CAULIFLOWER STEAK oyster mushroom, quinoa tabouli, eggplant, herb tahini	24
LENTIL KOFTE TANGINE squash, turnip, carrots, fennel, chermoula, couscous	25
RAINBOW TROUT heirloom beans, spinach, chile, gordal olives, mint	29
CRISPY SKIN SALMON maftoul, tomato, cucumber, ezme	31
BRANZINO baby artichokes, provencal herb sauce, citrus	35
CRISPY CHICKEN THIGHS orzo, spinach, feta, chicken reduction	25
CHICKEN PAILLARD smashed marble potatoes, radish tzatziki, arugula	25
LAMB CHOPS yellow eye beans, Jimmy Nardellos, salsa verde	39
RIBEYE* arugula, shaved parmesan	39

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

WINES BY THE GLASS

SHERRY

Gotham Project "Katas" Manzanilla, Spain	9/glass (90ML)
Atzori Vernaccia Di Oristano, Sardinia 2006	16/glass (90ML)

SPARKLING

Torre Oria, Cava Brut, Macabeo, Spain	9/glass (150ML)
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WHITE

	150ML	250ML	500ML
Palladio Bianco, Trebbiano/ Grillo, Italy 2019	9	14	25
Bastianich "Vini Orsone" Chardonnay, Italy 2017	12	20	37
Anassa Moschofilero/Roditis, Greece 2018	11	17	30
Duchman Vermentino, Texas 2016	9	14	25
Coquerel Verdelho, California 2016	10	15	27
Katas Albarino, Spain 2016	10	15	27

ROSE

Famille Perrin Cinsault/Grenache, Côte du-Rhône 2018	11	17	30
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RED

Vall Llach "Embruix" Priorat, Catalonia, Spain 2017	16	24	43
Gazerra Nero d'Avola, Sicily 2015	10	15	27
Del Buono Sangiovese, Italy 2016	11	17	30
Gotham Project "Vezi" Barbera/Nebbiolo, Italy 2016	12	20	37
Musar Juene, Cabernet Sauvignon, Lebanon 2018	16	24	43
Kocabag "Kapadokya" Okuzguza/Bogazkere, Turkey 2019	12	20	37
Duchman Montepulicano, Texas 2018	10	15	27
Tablas Creek Syrah/Grenache, California 2017	14	21	39

SPANISH GIN & TONIC

HENDRICK'S Cucumber, mint, pink peppercorn, house-made tonic	14
FORDS Blueberry, thyme, house-made tonic	14
NO. 209 GIN Italicus di Rosolio di Bergamotto, orange, house-made tonic	15
ZEPHYR Rosemary infused gin, sage, house-made tonic	15

SPECIALTY COCKTAILS

SACHET SPRITZ Aperol, white peach, cava	12
SASSY SPANIARD Serrano infused vodka, Solerno blood orange, lime, basil	13
MEDITERRANEAN MARGARITA Blanco tequila, hibiscus, orange blossom	12
APRICOT BOURBON SMASH Apricot infused bourbon, lemon, mint	13

BOTTLED BEER

Almaza, Pilsner, Lebanon	7
Efes, Pilsner, Turkey	7
Estella Damm, Lager, Spain	7
Kronenbourg 1664, Lager, France	7
Isaac, Wheat Ale, Italy	10
St Arnold Elissa, IPA, Texas	8
Heineken 00, non-alcoholic pale lager, Netherlands	6