

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	11
YELLOW BEETS red beet hummus, oregano, labne	11
ROASTED CARROTS eggplant, fennel, marcona, Moroccan vinaigrette	10
GREEN FAVA FALAFEL mint yogurt, herb salad	12
CRISPY CAULIFLOWER Calabrian pepper sauce, currant, walnut	12
STRACCIATELLA grilled Texas peaches, oregano, serrano, pine nuts	14
BURRATA roasted figs, pistachio basil pesto, vincotto	15
TUNA TARTARE* summer melon, tomato water, olive, basil	18
WOOD OVEN MUSHROOMS white bean purée, sherry, garlic	15
FATTEH chickpeas, eggplant, okra, tahini yogurt, marcona, labne	14
OCTOPUS split yellow pea purée, citrus, crispy capers, purslane	21

SALAD

CHICKPEA, zucchini, roasted tomato, olive, jalapeno, pickled onion	12
HORIATIKI tomato, watermelon, cucumber, radish, red onion, feta	14
KALE & RADICCHIO lemon caesar dressing, pecorino	12

PASTA

SPACCAPELLI ALLA NORMA eggplant, garlic, chile, marcona, whipped burrata	23
BUCATINI CACIO E PEPE charred broccolini, pecorino	23
CASARECCE ALL'ARRABBIATA fresh mozzarella, basil	21
ORECCHIETTE fennel sausage, rapini, chile	24
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	23
RAINBOW TROUT chickpeas, artichoke, chile, gordal olives, mint	28
BRANZINO purple cauliflower purée, grilled romano beans, citrus, marcona	33
CRISPY CHICKEN THIGHS orzo, spinach, feta, chicken reduction	25
CHICKEN PAILLARD smashed marble potatoes, radish tzatziki, arugula	25
IBERICO PORK CHOP patatas bravas, pimento sauce, mojo verde	42
ROAST LAMB SHOULDER flageolet beans, Jimmy Nardellos, salsa verde	32
FILET MIGNON* herb salad, potatoes, carrots, salsa verde	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)
---------------------------------------	-----------------

150ML 250ML 500ML

WHITE

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
--	----	----	----

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
Gilgal, Cabernet Sauvignon, Israel 2018	16	24	43
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, basil, 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
SACHET SOUR Buffalo trace, red wine, lemon, lime, aquafaba	13
APRICOT BOURBON SMASH Apricot infused bourbon, lemon, mint	13

BOTTLED BEER

Almaza, Pilsner, Lebanon	7
Estella Damm, Lager, Spain	7
Kronenbourg, Pale Lager, France	7
Isaac, Wheat Ale, Italy	12
Community "Mosaic" IPA, Texas	7
Heineken 00, non-alcoholic pale lager, Netherlands	6