

# 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, Jamón ibérico	15
TUNA TARTARE* avocado tahini, dukkah, cucumber, pomegranate	18
CRISPY CAULIFLOWER Calabrian pepper sauce, currant, walnut	13
GREEN FAVA FALAFEL mint yogurt, herb salad	12
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 TAGINE squash, turnip, carrots, fennel, choumoula, couscous	25
RAINBOW TROUT heirloom beans, spinach, chile, gordal olives, mint	29
CRISPY SKIN SALMON maftoul, squash, pomegranate, mint, salsa verde	29
BRANZINO baby artichokes, provencal herb sauce, citrus	35
IBERICO SOLOMILLO patatas bravas, pimento sauce, mojo verde	36
CRISPY CHICKEN THIGHS orzo, spinach, feta, chicken reduction	25
CHICKEN PAILLARD smashed marble potatoes, radish tzatziki, arugula	25
LAMB CHOP DUO cannellini beans, chicories, radish, arugula salsa verde	39
PORCINI RUBBED RIBEYE* arugula, shaved parmesan	39

## 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 "Vezzi" Barbera/Nebbiolo, Italy 2016	12	20	37
Musar Juene, Cabernet Sauvignon, Lebanon 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 Apple, Star-Anise, 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