

LOKAJ

EATERY & BAR

OYSTER OF THE DAY 4

(6 min.)

served with champagne mignonette
& cocktail sauce

CHEESE PLATTER 19

chef's selection/dried cherries/walnuts

MEAT PLATTER 21

chef's selection of cured meats

TAPAS

URFA CHILI ROASTED POTATOES
urfa peppers/nigella seeds/garlic aioli
mojo picon (GF/VV) 10

SHISHITO PEPPERS
flash fried & tossed with sea salt (VV/GF/DF) 10

PANISSE
chickpea fritters/meyer lemon
tamari/ginger (GF/DF/VV) 10

TRIO OF HUMMUS
kalamata/spicy jalapeno/beet w/naan
(sesame/V) 11

EGGPLANT & PANEER BAJJI
roasted eggplant/pepper ratatouille
grated paneer/mint chutney (GF/V) 12

CHICKEN YAKITORI (Tzukune)
scallions/garlic/ginger (GF/DF) 12

SHAVED BRUSSEL SPROUTS
parmesan/gremolata/whisky-maple
drip (V/GF) 12

THAI FISH CAKES
whiting fillet/sweet chili dip (DF/GF) 13

GRILLED SARDINE ON FOCACCIA
genovese style focaccia/portuguese
sardine/fondant okinawa potatoes (DF) 14

MAC N CHEESE (V/GF) 15

ROCK SHRIMP gochujang cream aioli 15

SALADS

MANGO SALAD
mango/carrots/cherry tomato
coconut/citrus dressing (VV/DF/GF) 15

TABOULEH
quinoa/strawberry/kalamata olives/white
balsamic dressing/marinated feta (GF/V) 16

SOBA SALAD
soba/tofu/sugar snaps
watermelon radish/grilled corn
avocado/sesame dressing (VV/GF/DF) 17

FLATBREADS & BURGERS

TRUFFLED MARGARITA FLATBREAD
blistered cherry tomato/burrata/basil (V) 13

BERRY FLATBREAD
parm/fontina/arugula/balsamic glaze
strawberry/blackberry (V) 15

PROSCIUTTO FLATBREAD
fig/arugula/balsamic glaze (no cheese) 15

DRY AGED BURGER
caramelized onions/welsh cheddar/bacon
smoked paprika sauce/roasted potatoes 21

ENTREES

LEMON RISOTTO
mascarpone/parmesan/peas (GF/V) 20

RIGATONI & SHISO PESTO
shiso pesto/Amatriciana sauce/parmesan
/olive oil powder/crispy guanciale (nuts) 24

FUSILLI SORRENTINO
fusilli Calabrese/Italian grape tomato/
scamorza mozzarella (V) 25

SOUS VIDE CHICKEN BREAST
aji amarillo/chicken crunch/celery root
puree/huancaina sauce (GF) 25

PORK BELLY
homemade kimchi/smoked tofu 26

ATLANTIC COD
romesco sauce/flageolet beans/
marcona almonds (DF/GF/Shellfish/nuts) 28

DRY AGED 13 oz RIBEYE
gruyere polenta cakes/chimichurri/horseradish
cream (GF) 38