

# LOKAJ

EATERY & BAR

## RAW BAR

OYSTERS (min 6)  
East 4 / West 4.5  
mignonette/horseradish sauce (GF)

TUNA TARTARE 24  
avocado crema/chives/herb oil/ ahi  
tuna/vinegar potato chips (GF)

HAMACHI CRUDO 28  
aji amarillo/salmon roe/citrus (GF)

FIG CRUDO 18  
fresh figs/balsamic glaze/burrata  
(V/GF)

## BOARDS

CHEESE 28  
artisanal cheeses/nuts/honeycomb/  
crudités/marinated olives/  
seasonal fruit (V)

CHARCUTERIE 30  
cured meats/cornichons/  
whole grain mustard

## FLATBREADS

MARGHERITA 18  
pomodoro/mozzarella/basil (V)

PROSCIUTTO & FIG 19  
fresh figs/fig preserve/ goat  
cheese/arugula

PESTO & SPINACH 18  
mozzarella/pesto/goat cheese/ fresh  
spinach (V)

## SALADS

CHARRED CAESAR 18  
crispy bacon/creamy dressing

TOMATO & BURRATA 19  
heirloom tomatoes/burrata/basil  
(V/GF)

CUCUMBER SALAD 18  
Italian squash/Persian cucumbers/  
tahini dressing (VV/GF)

## TO BEGIN

LAMB KOFTA 21  
green herb slaw/cucumber crema (GF)

GARLIC MUSSELS 22  
beef chorizo/potatoes/herb garlic butter (GF)

CHICKPEA BITES 15  
garbanzo and herbs/turmeric aioli (GF/VV)

SWEET POTATO & BEET HUMMUS 19  
ruby beet hummus/roasted sweet potatoes/lotus  
crisps (GF/VV)

ROCK SHRIMP 24  
tempura battered/aji amarillo sauce

CHICKEN SKEWERS 19  
mint and cilantro slaw/garlic aioli (GF)

TRUFFLED SUPPLÌ 21  
arborio rice/mozzarella/tomato garlic reduction (V)

PAPAS BRAVAS 15  
pepper coulis/vinegar potato crisps / chives (GF/V)

GRILLED OCTOPUS 25  
potatoes/pearl onions/garlic aioli (GF)

## VEGETABLES

GARLIC POTATO PURÉE 15  
creamy potatoes/roasted garlic (V)

FRESNO HONEY CARROTS 15  
pan glazed/thyme/rosemary (VV)

CRISPY BRUSSELS SPROUTS 18  
rosemary garlic glaze (VV)

HERB-ROASTED MUSHROOMS 18  
shallots/garlic/butter (V)

## PASTAS

CAMPANELLE PESTO 26  
goat cheese/pesto/crispy kale (V)

LOBSTER PAPPARDELLE TAGLIO 46  
whole lobster tail/tomato olive crema

BUTTERNUT VELOUTÉ GNOCCHI 28  
butternut squash/herbs/goat cheese (V)

## SMOKE & SEAR

FIRE-ROASTED LAMB CHOPS 42  
vadouvan sauce/ crispy kale (GF)

ROASTED HAL IBUT 44  
honey harissa glaze/broccolini/butter emulsion (GF)

SMOKED DUCK FOR TWO 69  
16 oz breast/pomegranate reduction (GF)

NY STEAK FOR TWO 78  
22 oz prime cut/truffle butter/steak forte (GF)

SEARED BRANZINO 39  
mustard butter/shoestring potatoes (GF)

Happy  
Hour

4PM - 6PM DAILY

  @lokaljc