



Welcome to Traveler's Table, we are a globally-inspired eatery, where we share our passion for exploring the world through food and drink, by serving modern versions of hand-selected dishes from around the world, or what we call, "curated global cuisine".

Here, we believe that food can serve as a gateway for learning about other cultures, for fostering understanding, and for breaking down the barriers that divide us as citizens of the world. After all, no matter how different we are - everyone loves to eat!

At Traveler's Table, we are fortunate to have a diverse team of talented chefs who have brought their multi-ethnic cooking styles and experiences together to help create unique dishes and drinks that showcase the best flavors and ingredients from all over the world. Rather than recreate traditional recipes however, we seek to modernize and elevate our dishes by making them lighter, brighter, and full of flavor. While we may use a bit of creative license from time to time, we still try to stay true to the spirit of the originals.

Having had the opportunity to travel to different parts of the world, we've been overwhelmed by the hospitality that we've been shown in other countries, often times by people of the most humble means, in the most primitive of environments. In many cultures, the ultimate privilege is to host outside travelers, and we too embrace this honor. Thank you for joining us on our journey to explore the world through food and drink!

*Welcome to our home,
Your Friends at Traveler's Table*

"Human beings are more alike than unlike, and what is true anywhere is true everywhere, yet I encourage travel to as many destinations as possible for the sake of education as well as pleasure"

Maya Angelou

SMALL PLATES

PÃO DE QUEIJO

Brazilian cheese bread — 8

ARGENTINIAN PROVOLETA

cast-iron seared, smoked provolone, roasted peppers, oregano chimichurri, honey, grilled country bread — 14

SHIITAKE EDAMAME DUMPLINGS (V)

steamed vegetable dumplings, garlic, ginger, cilantro, pickled shiitake, fresno chiles, mushroom soy — 13

BEETROOT TARTARE (V)

mesquite-smoked beetroot, avocado, truffle-yuzu aioli, golden beet-caper coulis, fried shallots, dill, whole grain mustard, clementines, sea grapes, toasted baguette — 14

MOCHIKO CHICKEN

Hawaiian-style crispy chicken, coconut shoyu marinade, nori sauce, furikake, mango chutney, sambal mayo — 13

SALMON TARTARE BITES*

crispy nishiki rice cakes, ginger, garlic, avocado, mango, nori sauce, sambal mayo — 15

CRAB SAMOSAS

flaky curried crab pastry, raita, mango chutney — 16

LOBSTER BÁNH KHỐT

bite-sized crispy rice pancakes, poached lobster, coconut cream, nuoc mam, honey, scallions, pickled green papaya-carrot-pineapple slaw, cilantro, Thai basil — 17

HUMMUS WITH LAMB RAGU

braised lamb shank, garlic hummus, crispy chickpeas, herb salad, grilled flatbread — 17

CRISPY PORK BELLY IN PASILLA SAUCE

pasilla pepper, macadamia nuts, tomato, onion, garlic, purple cabbage-carrot-apple slaw — 18

*"Travel is the art of losing oneself
in order to find oneself"* Sir Richard Burton

20% Gratuity Added to Parties of 6 or More

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness. Please note that some food items we prepare may contain nuts or trace amounts of nuts.

SOUPS, SALADS & FLATBREAD

MEXICAN STREET CORN SOUP

roasted whole kernel corn, epazote, lime, cotija cheese, chili piquin 10

TRAVELER'S TABLE MIXED GREEN & HERB SALAD (V)

heirloom cherry tomatoes, cucumbers, spring mix, parsley, dill, mint, Thai basil, oregano, cilantro, pomegranate vinaigrette, pomegranate seeds, pumpkin seeds 11

Add Roasted Chicken 5 / Add Sautéed Shrimp 7

WATERMELON & AVOCADO SALAD

watermelon, avocado, pickled melon rind, chili-lime pique, cotija cheese, cilantro, mint, sea salt 14

WARM INDIAN-SPICED MANGO SALAD (V)

mango, cauliflower, spinach, toasted cashews, crispy chickpeas, garam masala, mango-lime vinaigrette, toasted pumpkin seeds, crispy okra 13

Add Roasted Chicken 5 / Add Sautéed Shrimp 7

TRUFFLED MARGHERITA FLATBREAD

scamorza, roasted tomatoes, basil, white truffle oil, parmigiano reggiano 16

*"In order to write about life
first you must live it"* Ernest Hemingway

SIDES

GRILLED FLATBREAD 3 GF FLATBREAD 6

JASMINE RICE 3 JOLLOF RICE 7 COCONUT RICE & BEANS 7

CHEF'S FRIES *truffle aioli, spicy comeback sauce 7*

BABY BOK CHOY 8

BROCCOLINI WITH CHIMICHURRI 8

ROASTED CARROTS & CAULIFLOWER 8



ENTRÉES BY REGION

the far east and india

SOFT SHELL CRAB PAD THAI *sautéed shrimp, stir fried rice noodles, egg, tamarind, bean sprouts, pressed tofu, green onion, crushed peanuts, cilantro, lime* 23

JUNGLE CURRY *sous vide pork ribs, eggplant, green beans, red bell peppers, sweet corn, galangal, lemongrass, bird's eye chiles, shrimp paste, garlic, shallots, Thai basil, jasmine rice* 28

DAN DAN NOODLES (V) *Hong Kong-style wheat noodles, five-spiced ground tofu, Sichuan bean sauce, red chili oil, garlic, stir-fried bok choy, bamboo shoots, pickled mustard greens* 18

TEA SMOKED DUCK *tamarind-plum sauce, taro foam, baby bok choy, sesame noodles* 29

BUTTER CHICKEN *smoked, yogurt marinated chicken thighs, tomato masala, jasmine rice, crispy okra, grilled flatbread* 19

africa and the mediterranean

NIGERIAN SUYA SKEWERS* *marinated steak, ground peanuts, grains of selim, dried chiles, ginger, onion powder, garlic, paprika, tomatoes, bell peppers, onions, jollof rice, ata dindin, roasted garlic sauce* 32

MOROCCAN LAMB TAGINE *braised lamb, ras al hanout, cauliflower, carrots, fennel, apricots, raisins, ancient grains, pistachios, pomegranate seeds* 26

BEEF CHEEK RAVIOLI *beef demi-glace, porcini mushroom soubise, roasted asparagus, parmigiano reggiano* 25

SEAFOOD RISOTTO *shrimp, calamari, mussels, tomato soffritto, parmigiano reggiano* 29

WHOLE ROASTED BRANZINO *roasted artichoke-tomato provençal, citrus pesto* 38

caribbean and latin america

JERK CHICKEN *marinated bone-in leg and thigh, scotch bonnet glaze, sweet plantain relish, bacon-braised collard greens, coconut rice, beans, crispy okra* 24

CARIBBEAN BRAISED OXTAILS *habanero mango chow, allspice, sherry, butter beans, roasted carrots, onions, celery, jasmine rice* 34

CHILES EN NOGADA (V) *dry roasted poblano pepper, vegan goat cheese-walnut crema, tofu chorizo, quinoa, corn, soffritto, refried beans, avocado, peptias, pomegranate seeds, tomatillo salsa* 23

BRAZILIAN SHRIMP MOQUECA *coconut milk, soffritto, heirloom carrots, annatto oil, cumin, paprika, white wine, lime, cilantro, jasmine rice* 27

BANANA LEAF SNAPPER *tomato-pepper criolla, onions, garlic, oregano, coconut rice, almibar-glazed plantains* 30

ARGENTINIAN-STYLE SKIRT STEAK* *chimichurri, roasted broccolini, papas fritas* 36

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DESSERTS

HAWAIIAN HAUPIA COCONUT PUDDING (V)

mango-pineapple sauce, tropical fruit, toasted coconut, chopped macadamia nuts 11

NEW ORLEANS BOURBON BREAD PUDDING

salted caramel sauce, pecan praline, French vanilla bean ice cream 13

MEXICAN-SPICED FLOURLESS CHOCOLATE CAKE

Mayan dark chocolate ganache, pumpkin-peanut palanqueta, tequila crème-anglaise, chocolate "soil", horchata ice cream 13

JAPANESE SAKURA CHEESECAKE

cherry blossom soufflé, vanilla custard, macerated Bing cherries, powdered sugar 14

TRAVELER'S FLAN TRIO

ube, passionfruit, pandan, palm sugar caramel 14

DRINK YOUR DESSERT

STROOPWAFEL AFFOGATO

Stroopwafel liqueur, vanilla ice cream, espresso, stroopwafel 13

TRAVELER'S ESPRESSO MARTINI

Vodka, Licor 43, Irish cream, simple syrup, black walnut bitters, espresso 14

NIGHT FOR DAY

Licor 43, aged rum, espresso 13

DESSERT WINES BY THE GLASS

TAYLOR FLADGATE RUBY PORT (Portugal) 12

TAYLOR FLADGATE 20 YEAR TAWNY PORT (Portugal) 16

ROYAL TOKAJI 5 PUTTONYOS ASZU RED LABEL (Hungary) 16

CHÂTEAU CLIMENS CYPRES DE CLIMENS SAUTERNES (France) 15