

SMALL PLATES

PÃO DE QUEIJO

Brazilian cheese bread

7

ARGENTINIAN PROVOLETA

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

12

SHIITAKE EDAMAME DUMPLINGS

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

12

VEGETABLE PAKORAS

crispy okra-carrot-onion chickpea fritters, raita, curried ketchup

13

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

14

CRAB SAMOSAS

flaky curried crab pastry, raita, mango chutney

15

THAI MUSSELS

coconut-lemongrass broth, crispy pork skins, sambal mayo

17

HUMMUS WITH LAMB RAGU

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

16

CRISPY PORK BELLY IN PASILLA SAUCE

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

17

*"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

MEXICAN STREETCORN SOUP

roasted whole kernel corn, epazote, lime, cotija cheese, chili piquin 9

TRAVELER'S TABLE MIXED GREEN & HERB SALAD

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

WARM INDIAN-SPICED MANGO SALAD

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

THE WORLD IS FLAT

House made garlic, basil flatbread or sub gluten-friendly flatbread (Add 3)

MIDDLE EASTERN VEGETABLES

muhammara, arugula, caramelized onion, roasted tomatoes, wild mushrooms, walnuts, basil, paprika oil 15

TRUFFLED MARGHERITA

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

LEBANESE MANOUSH (Add Egg + 2)

lamb sausage, za'atar, ackawi cheese, tomatoes, cucumbers, mint, labneh spread 17

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

SIDES

GRILLED FLATBREAD 3

GFFLATBREAD 6

JASMINE RICE 3

COCONUT RICE AND BEANS 6

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

BROCCOLINI WITH CHIMICHURRI 7

ROASTED CARROTS AND CAULIFLOWER 7

ENTRÉES BY REGION

the far east and india

SOFT SHELL CRAB PADTHAI *sautéed shrimp, stir fried rice noodles, egg, tamarind, bean sprouts, pressed tofu, green onion, crushed peanuts, cilantro, lime* 22

KHAO SOI *northern Thai yellow curry, boneless chicken thighs, soft egg noodles, cilantro, crispy shallots, chili oil, lime, crispy noodles* 19

VIETNAMESE CHA CA *turmeric-dill grilled fish, stir fried onions, bibb lettuce, peanuts, vermicelli noodles, fried shallots, nuoc mam* 24

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

SOUTH INDIAN PUMPKIN CURRY *calabaza pumpkin, red lentils, lime leaf, shredded coconut, turmeric, mustard seeds, coriander, fenugreek, cherry tomatoes, onions, garlic, cilantro, red chiles, jasmine rice, pumpkin seeds* 19

BUTTER CHICKEN *smoked, yogurt marinated chicken thighs, tomato masala, jasmine rice, crispy okra, grilled flatbread* 18

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* 28

MOROCCAN LAMB TAGINE *braised lamb, ras al hanout, cauliflower, carrots, fennel, apricots, raisins, ancient grains, pistachios, pomegranate seeds* 24

BEEF CHEEK RAVIOLI *beef demi-glace, porcini mushroom soubise, parmigiano reggiano* 23

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

WHOLE ROASTED BRANZINO *roasted artichoke-tomato provençal, citrus pesto* 36

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* 23

CARIBBEAN BRAISED OXTAILS *habanero mango chow, allspice, sherry, butter beans, roasted carrots, onions, celery, jasmine rice* 32

CHILES EN NOGADA *dry roasted poblano pepper, vegan goat cheese-walnut crema, tofu chorizo, quinoa, corn, sofrito, refried beans, avocado, pepitas, pomegranate seeds, tomatillo salsa* 23

BRAZILIAN SHRIMP MOQUECA *coconut milk, sofrito, heirloom carrots, annatto oil, cumin, paprika, white wine, lime, cilantro, jasmine rice* 26

ARGENTINIAN-STYLE SKIRT STEAK* *chimichurri, roasted broccolini, papas fritas* 34

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DESSERTS

MANGO LASSI PANNA COTTA

cardamom yogurt, garam masala-mango chutney, crushed pistachios 11

HAWAIIAN HAUPIA COCONUT PUDDING

mango-pineapple sauce, tropical fruit, toasted coconut, chopped macadamia nuts 10

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

DRINK YOUR DESSERT

JAPANESE TOMAGOZAKE EGG NOG

Japanese whisky, nigori sake, spiced crème anglaise, nutmeg, star anise 14

GROWN UP GIRL SCOUT

Vodka, Irish cream, crème de menthe, thin mint cookie, mint 14

THE GRAND BAZAAR

Hennessy VS, RumChata, Frangelico, pistachio-honey syrup, rosewater, black walnut bitters, crushed pistachios 16

STROOPWAFEL AFFOGATO

Stroopwafel liqueur, vanilla ice cream, espresso, stroopwafel 12

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) 10

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