

NEGRONI

# MENU



Cucina



Sushi



Desserts



Cocktails



Wines



Beers



Happy Hour



Late Dinner

# NEGRONI

## CUCINA

APPETIZERS

ENTRÉES

FIRED STEAKS

PASTAS

SALADS

ACCOMPANIMENTS



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NEGRONI

# SUSHI

CRISPY RICE

OUR SIGNATURES

SUSHI EXPERIENCE

SUSHI ROLLS

NIGIRIS

SASHIMIS



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# NEGRONI

## DOLCI

### **DULCE DE LECHE LAVA CAKE 13**

Caramelized banana and  
banana gelato.

### **HOMEMADE TIRAMISU 11**

Biscotti Savoiardi, coffee liqueur syrup,  
mascarpone, organic cacao powder.

### **TRIPLE CHOCOLATE 11**

Chocolate crémeux, Belgian chocolate fudge,  
cacao nibs and wild berries.

### **BASQUE CHEESECAKE 11**

Burnt vanilla cheesecake with  
torched orange and rosemary.

### **DULCE DE LECHE CREPES 9**

Caramelized crepes, dulce de leche, whipped cream.

## AFTER DINNER

### **ESPRESSO MARTINI 18**

Vodka, Kalhua coffee liquor, espresso.

### **SAMBUCA ROMANA 13**

### **SAMBUCA ROMANA NERA 13**

### **LIMONCELLO DI CAPRI 13**

### **CANDOLINI GRAPPA RUTA 13**

### **AMARO MONTENEGRO 13**

### **AMARO DEL CAPO 13**

### **FRANGELICO 13**

### **BAILEYS IRISH CREAM 13**

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NEGRONI

# COCKTAILS

NEGRONI FOUNTAIN

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BRICKELL SPECIALS

PREMIUM SELECTION

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FREE SPIRITS



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NEGRONI

# WINES

RED

SPARKLING

WHITE

ROSE

SAKE

WINE BY THE GLASS



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## NEGRONI

# BEERS

### DRAFT BEERS

#### **PINTA LATINA 9**

Lager from Unseen  
Creatures, Miami

#### **PINTA LATINA 9**

IPA from Unseen  
Creatures, Miami

### BOTTLED

#### **LUCKY BUDDHA 9**

Asian style lager from China

#### **HEINEKEN 9**

Pale Lager from Holland

#### **CORONA EXTRA 9**

Pale lager from Mexico

#### **STELLA ARTOIS 9**

Pilsner from Belgium

#### **LAGUNITAS 9**

Ffrom California

#### **PERONI 0.0% 9**

ABV Lager from Italy



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NEGRONI

# HAPPY HOUR

EVERY DAY - 3pm to 6pm

FOOD

COCKTAILS

BEERS & WINES



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NEGRONI

# LATE DINNER

KITCHEN

SUSHI

DESSERTS



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## NEGRONI

# APPETIZERS

 **HOUSE BREAD** 9 Sourdough, truffle butter.

**CAVIAR SERVER** 80 White sturgeon caviar, crème fraîche, blini (1 oz)

### **CAVIAR SERVER PREMIUM** 120

Royal osetra amber caviar, crème fraîche, blini (1 oz).

 **PROVOLETA ON FIRE** 24

Roasted provolone cheese, caramelized onions, rum flambéed, Galician bread.

**PORK BELLY BAO** 18

Crispy pork belly, Korean BBQ, marinated red onion, micro cilantro, bao bun. (2 pcs)

**GOURMET  
EMPANADA** 7

Fried hand-cut angus beef empanada, criolla sauce.

**ROCK SHRIMP** 24

Shrimp tempura, sweet chili, chipotle sauce.

**OUR CALAMARI** 23

Fried baby squid, preserved lemon emulsion, micro basil, burnt lemon.

**TRUFFLE BEEF**

**CARPACCIO\*** 28

Beef tenderloin, black truffle, aioli, Parmigiano, chives.

 **TRUFFLE BURRATA** 26

Local burrata, mushroom truffle pâté, focaccia toast. Add prosciutto di Parma 5.

**TRUFFLE GYOZA** 18

Pork, truffle ponzu, black truffle, scallions. (5 pcs)

**GRILLED OCTOPUS** 32

Spanish chorizo, smashed potatoes, caperberry, roasted garlic aioli, smoked paprika, EVOO.

### **WAGYU A5 HOT ROCK\*** 65

Wagyu A5 tataki, lettuce, shiso leaves, marinated red onions, crispy garlic chili sauce, ponzu sauce.

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# NEGRONI

## Entrées

### **FILET MIGNON 49**

8 oz. beef tenderloin, creamy mustard sauce, served with Provençal fries.

### **NEGRONI CHEESE BURGER 26**

Angus beef, crispy bacon, caramelized onions, double cheddar cheese, smoked BBQ sauce in a pretzel bun, home fries.

### **GRILLED SALMON 36**

Grilled salmon, mashed potatoes, creamy shrimp sauce.

### **MILANESA PARMIGIANA 34**

Breaded beef or chicken topped with Italian tomato sauce, mozzarella and Parmigiano served with home fries, fettuccine or mashed potato.

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# NEGRONI

## *Fired* STEAKS

Served with chimichurri, criolla & Hollandaise sauce. Includes one accompaniment between home fries, mashed potatoes or small salad. Make it "Surf & Turf" for \$10.

### **TOMAHAWK 155**

36 oz Angus beef tomahawk (Serves two).  
Includes an extra side.

### **RIB EYE STEAK 56**

14 oz Angus beef rib eye.

### **SKIRT STEAK 48**

10 oz Prime skirt steak.

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# NEGRONI

## PASTAS

**SHORT RIB  
RAVIOLI**  
29

European butter, sage, creamy pecorino sauce, ricotta, micro greens.

 **MACARONI ALLA VODKA** 26

Fresh pasta, creamy tomato vodka sauce, burrata cheese, basil pesto, EVOO.

 **TRUFFLE GNOCCHI** 32

Asiago cheese stuffed potato gnocchi, mushrooms sauce, black truffle.

**LASAGNABOLOGNESE** 29

Traditional Bolognese lasagna, bechamel sauce, Parmigiano cheese.

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## NEGRONI

# SALADS

Adds on: Shrimp 10, Salmon 14, Chicken breast 10, Crispy chicken 10, prosciutto di Parma 7.

### **OUR CAESAR SALAD 19**

Butter lettuce, Parmigiano, fried capers, pangrattato, homemade Caesar dressing.

### **QUINOA POKE BOWL 21**

Boiled quinoa, sweet corn, lime beans, red onions, grape tomatoes, spring mix, aged balsamic, EVOO.

### **DI PARMA SALAD 22**

Burrata, prosciutto di Parma, arugula, spring mix, grape tomatoes, red onions, lemon vinaigrette.

## ACCOMPANIMENTS

### **HOME FRIES 9**

Homemade French fries.

### **MASHED POTATOES 9**

Made with golden potatoes.

### **TRUFFLE FRIES 13**

Homemade French fries, black truffle, Parmigiano.

### **FRIED RICE 10**

Vegetables, soy sauce, sesame mix.

### **FRIED SWEET POTATOES 10**

Parmigiano, honey, herbs.

### **CREAMY SPINACH 10**

Sautéed spinach, sweet corn, creamy pecorino.

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## NEGRONI

# CRISPY RICE

Minced fish over fried rice - 2 pieces per order.

**TUNA\*** 14  
Chipotle, teriyaki,  
micro cilantro.

**WAGYU A5\*** 18  
Spicy mayo,  
chives.

**SALMON\*** 14  
Ponzu, scallions,  
crispy quinoa.

# OUR SIGNATURES

## CHILLED SEAFOOD TOWER\* 79

Boiled shrimp, scallop crudo, octopus cocktail,  
tuna tartare, snow crab salad, sashimi sample:  
Scottish salmon, hamachi and bluefin tuna.

## CORVINA CEVICHE\* 26

Leche de tigre, red onions, red peppers, avocado,  
sweet potatoes, choclito, Peruvian corn, cilantro.

## TRUFFLE HAMACHI SASHIMI\* 26

Truffle ponzu sauce, fresh black truffle,  
shoestring potatoes, togarashi, scallions.

## TUNA TARTARE\* 26

Yuzu citrus sauce, sesame, avocado aioli, chipotle,  
crispy corn tortilla.

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# NEGRONI

## *Sushi Experience*

Selection of our top items served with Japanese pickles, fresh wasabi and wakame salad.

### **NEGRONI COMBO\***

Tuna crispy rice (1 pc)  
Yuzu salmon sashimi (2 pcs)  
Hamachi nigiri (2 pcs)  
Bravo roll (5 pcs)  
Snow crab California hand roll (1 pc)  
45

### **SASHIMI COMBO\***

Sashimi tuna (4 pcs)  
Sashimi salmon (4 pcs)  
Sashimi hamachi (4 pcs)  
39

### **TRUFFLE COMBO\***

Truffle ponzu salmon crispy rice (1 pc)  
Truffle hamachi sashimi (2 pcs)  
Truffle honey salmon nigiri (2 pcs)  
Truffle tuna tartare roll (5 pcs)  
Truffle Wagyu A5 hand roll (1 pc)  
49

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## NEGRONI

# SUSHI ROLLS

Cut roll with special sauce - 10 pieces per order.

### **TUNA TARTARE\*** 24

Tuna tartare and avocado topped with tuna, ponzu truffle sauce and scallions.

### **BRAVO\*** 22

Crispy shrimp, avocado topped with hamachi, acevichada sauce and togarashi.

### **CRISPY\*** 22

Tuna, cream cheese, avocado served fried with teriyaki sauce.

### **PHILLY TO NEW YORK\*** 22

Salmon, cream cheese, avocado, sesame seeds and scallions.

### **NIKKEI\*** 23

Hamachi, avocado, tobiko topped with tuna tatayaki and criolla nikkei sauce.

### **TRUFFLE SALMON\*** 24

Salmon, cream cheese, scallions topped with tataki salmon and truffle honey.

### **TROPICAL\*** 23

Salmon tartare and mango topped with avocado, sweet chili sauce and scallions.

### **TIGER\*** 24

Snow crab, salmon, cucumber topped with tuna, torched spicy mayo shrimp and tempura crumbs.

### **RAINBOW\*** 23

Crispy shrimp, cream cheese, avocado topped with tuna, salmon, hamachi, eel sauce and shoestring potatoes.

### **WAGYU A5\*** 27

Grilled shrimp, cucumber, avocado topped with Wagyu A5 tataki, roasted criolla, shoestring potatoes.

### **DRAGON\*** 24

Snow crab, shrimp, chives topped with avocado, spicy mayo and tobiko.

### **SPICY TUNA\*** 22

Spicy tuna tartare, cucumber, grilled scallions topped with spicy mayo and crispy quinoa.

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## NEGRONI

# NIGIRIS

Sliced fish and special sauce over pressed rice  
2 pieces per order. Classic nigiri available  
upon request.

### **WAGYU A5 CRIOLLO\*** 23

Maldon salt, criolla sauce,  
shoestring potato,

### **HAMACHI NIKKEI\*** 14

Acevichada sauce,  
togarashi

### **HONEY TRUFFLE SALMON\*** 14

Black truffle, honey

# SASHIMIS

Thick slices of fish served with sauce.  
4 pieces per order.

### **HAMACHI\*** 13

### **TUNA\*** 13

### **SALMON\*** 13

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# NEGRONI

## NEGRONI *Fountain*

\*Option to share up to  
4 or 6 servings  
75 / 99

# NEGRONIS

### Classico 18

Campari  
Bulldog gin  
Cinzano rosso  
Orange peel



Ask for your preference

### Carnaval 19

Campari  
Santa Teresa 1796 rum  
Leblon cachaça  
Cinzano rosso  
Banana  
Angostura bitters

### Sbagliato 17

Campari  
Prosecco  
Cinzano rosso  
Orange slice

### Bianco 18

400 Conejos mezcal  
Luxardo bitter bianco  
Cocchi Americano bianco  
Orange bitters

### Sour 18

Campari  
Bulldog gin  
Cinzano rosso  
Magic foam  
Angostura bitters

### Spring in Osaka 18

Senjo Sakura gin  
Luxardo bitter bianco  
Kombu infuse  
Cinzano rosso  
Shiso leaves

### Sonoro 18

Four Roses bourbon fat washed in  
organic cacao butter  
Cinzano rosso  
Oporto  
Campari

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## NEGRONI

# BRICKELL SPECIALS

### **LATINO MULE 19**

Elleven vodka, passion fruit, Q ginger beer, orange slice, rose petals.

### **DIRTY YUZU 19**

Japonesse gin, Yuzu liquor, olive juice, Q tonic water.

### **PALOMA 19**

Maestro Dobel tequila blanco, lime juice, Q grapefruit soda.

### **MR SAZERAC 19**

Flor de Caña 7 años rum, Remy Martin 1738 Cognac, simple syrup, lemon peel, absinthe perfume.

### **MARGARITA ON TAP 19**

Espolon tequila blanco, Grand Marnier, pineapple juice, citrus juice. Ask for your favorite rim.

### **LET ME IN 19**

Clarified vodka punch, vanilla, passion fruit, lime juice, orquid flower.

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## NEGRONI

# PREMIUM SELECTION

### DEADPOOL

#### MARGARITA 27

Clase Azul tequila plata,  
Cointreau, lime juice,  
hibiscus syrup, black  
Hawaiian sea salt.

### AFFOGATO

#### MARTINI 23

American Harvest vodka,  
Mr Black coffee liquor,  
espresso reduction,  
dried vanilla ice cream.

### CACAO OLD

#### FASHIONED 21

Four Roses bourbon fat  
washed with organic  
cacao butter, cocoa  
bitters, orange oil.

20% service charge is included on all dining room checks to support our amazing team.



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# NEGRONI

## SPRITZ

### **APEROL ON TAP 18**

Aperol, Prosecco,  
soda water, orange.

### **GUAVA 18**

Aperol, Guava, Prosecco,  
soda water, dried orange.

### **GIOVANNE MEETS OAXACA 18**

Aperol, 400 Conejos mezcal  
orange juice, Prosecco  
soda water, burnt orange.

### **SIGNOR HUGO 18**

St Germain, sake  
Prosecco, orange bitters  
Shizo leaves.

20% service charge is included on all dining room checks to support our amazing team.



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# NEGRONI

## RED

**CATENA VISTA FLORES** 52

Malbec from Mendoza  
Argentina

**MARCELO PELLERITI  
SIGNATURE** 62

Cabernet Franc from  
Mendoza, Argentina

**ANTINORI IL BRUCIATO** 65

Super Tuscan blend from  
Bolgheri, Italy

**TINPOT HUT** 67

Pinot Noir from  
Marlborough, New Zealand

**EL ENEMIGO** 69

Cabernet Franc from  
Mendoza, Argentina

**MARCELO PELLERITI  
BLEND OF TERROIR** 71

Blend from Mendoza,  
Argentina

**ST. FRANCIS** 73

Merlot from Sonoma  
Country, California

**BELLE GLOS LAS  
ALTURAS VINEYARD** 78

Pinot Noir from Monterrey,  
California

**METHOD** 82

Cabernet Sauvignon from  
Napa Valley, California

**VIÑA ALBERDI RESERVA** 69

Tempranillo from Rioja, Spain

**GRAN DANTE** 96

Malbec from Mendoza  
Argentina

**CAMPO PIANO** 95

Amarone della  
Valpolicella from Italy

**CATENA ALTA** 112

Malbec from Mendoza  
Argentina

**BALBAS ANCESTRAL** 118

Tempranillo from Ribera del  
Duero, Spain

**BANFI SUMMUS** 152

Super Tuscan blend from  
Tuscany, Italy

**CHATEAU BRANE-  
CANTENAC** 172

Bordeaux Blend from  
Margaux, France

**CAYMUS** 175

Cabernet Sauvignon from  
Napa Valley, California

**NICOLAS CATENA  
ZAPATA** 213

Blend from Mendoza,  
Argentina

**SILVER OAK** 272

Cabernet Sauvignon  
from Napa Valley,  
California

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# NEGRONI

## SPARKLING

**CALGRANDA 56**  
Prosecco DOC from  
Italy

**ALTA VISTA 60**  
Brut Rosé Sparkling  
wine from Argentina

**POMMERY POP SPLIT  
BOTTLE 187 ML 28**  
Extra Brut Champagne  
from Champagne, France

**NICOLAS  
FEUILLATTE 86**  
Brut from Champagne,  
France

**POMMERY BRUT  
ROYALE 105**  
From Champagne, France

**MOET & CHANDON  
ROSE 195**  
From Champagne, France

**MOET & CHANDON  
IMPERIAL ICE 195**  
From Champagne, France

**VEUVE CLICQUOT 220**  
From Champagne, France

**DOM PERIGNON 480**  
From Champagne, France

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## NEGRONI

# WHITE

**COLOME 52**

Torrentes from Salta,  
Argentina

**TORRE LA MOREIRA 54**

Albariño from Rias  
Baixas, Spain

**THOMAS SCHMITT 56**

Riesling from Mosel,  
Germany

**TUSSOCK JUMPER 58**

Sauvignon Blanc from  
Marborough, New Zeland

**CATENA APPELLATION  
LUJÁN DE CUYO**

**WHITE CLAY 61**

Semillon - Chenin Blanc  
from Agrelo, Argentina

**SANTA**

**MARGHERITA 63**

Pinot Grigio from  
Trentino-Alto Adige, Italy

**EL ENEMIGO 65**

Chardonnay from  
Mendoza, Argentina

**ROMBAUER 79**

Chardonnay from  
Carneros, California

**CLÉMENTIN DE PAPE**

**CLÉMENT 122**

White blend from  
Bordeaux, France

# ROSE

**PINK FLAMINGO 52**

Rose from Sable de  
Camargue, France

**MIRAVAL 68**

Rose from Cotes de  
Provence, France

**LA CHAPELLE GORDONNE**

**BY POMMERY 58**

Rose from Cotes de  
Provence, France

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## NEGRONI

# SAKE

**SOTO PREMIUM JUNMAI  
SAKE 12**  
From Japan

**SOTO JUNMAI  
DAIGINJO 48**  
From Japan, 300 ml

# WINE BY THE GLASS

## SPARKLING

**CALGRANDA 14**  
Prosecco DOC from Italy

**PINK FLAMINGO  
ROSE 14**  
Rosé Sparkling wine  
from France

## WHITE

**FINCA LA FLORENCIA 14**  
Chardonnay from  
Mendoza, Argentina

**BEATI 14**  
Pinot Grigio from  
Veneto, Italy

**IL NIDO 14**  
Sauvignon Blanc  
from Venice, Italy

## ROSE

**OBRA PRIMA 14**  
Rose from Mendoza,  
Argentina

**PINK FLAMINGO 14**  
Rose from Sable de  
Camargue, France

## RED

**FINCA LA FLORENCIA 14**  
Malbec from  
Mendoza, Argentina

**MALMA 15**  
Pinot Noir from Patagonia,  
Argentina

**FINCA LA FLORENCIA 15**  
Cabernet Sauvignon from  
Mendoza, Argentina

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# NEGRONI

## FREE SPIRITS

Same flavor, no alcohol.

### **NA-GRONI 12**

A non-alcoholic version  
of our favorite cocktail  
by Lyres.

### **FREE SP(I)RITZ 12**

A non-alcoholic version of  
the most refreshing Italian  
aperitif by Lyres.

### **POSITANO 12**

Pineapple juice, passion fruit mix,  
acuafaba, lime-lemon cordial  
and orange bitter.

### **(NI)MOSA 12**

Lyres N/A sparkling wine  
passion fruit juice. Options:  
guava, pineapple, orange.

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## NEGRONI

# HAPPY HOUR

EVERY DAY FROM 3 TO 6 PM

## FOOD

### **SALMON NIGIRI\*** 12

Torched with chipotle mayo, micro cilantro. (2 pcs)

### **GOURMET EMPANADA** 6

Fried hand-cut angus beef empanada, criolla sauce. (1 pc)

### **PORK BELLY BAO** 8

Crispy pork belly, Korean BBQ, marinated red onion, micro cilantro, bao bun. (1 pc)

### **ANTIPASTI BOARD** 12

Prosciutto di Parma, burratina, marinated olives, crostini.

### **ROCK SHRIMP** 10

Shrimp tempura, sweet chili, chipotle sauce.

### **TUNA CRISPY RICE\*** 12

Tuna tartare, spicy mayo, crumble tempura. (2 pcs)

### **TRUFFLE FRIES** 12

Homemade French fries, black truffle, Parmigiano.

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## NEGRONI

# HAPPY HOUR

EVERY DAY FROM 3 TO 6 PM

## COCKTAILS

### LET ME IN

Clarified vodka punch,  
vanilla, passion fruit,  
lime juice, orchid flower.

### MARGARITA ON TAP

Espolon tequila blanco,  
Grand Marnier,  
pineapple juice, citrus juice.  
Ask for your favorite rim.

### PALOMA

Maestro Dobel tequila  
blanco, citrus juice,  
grapefruit cordial and  
Londons Essence pink  
grapefruit soda.

### MR SAZERAC

Flor de caña 7 años rum,  
Rémy Martin 1738 Cognac,  
simple syrup, lemon peel,  
absinthe perfume.

### LATINO MULE

Everett vodka,  
passion fruit,  
Q ginger beer,  
orange slice,  
rose petals.

### NEGRONI CLASSICO

Campari, Bulldog gin,  
Cinzano rosso,  
orange peel.

### APEROL SPRITZ

Aperol, Prosecco,  
soda water,  
orange slice.

### GUAVA SPRITZ

Aperol, Guava,  
orange juice, Prosecco.

All at 10

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## NEGRONI

# HAPPY HOUR

EVERY DAY FROM 3 TO 6 PM

### BEERS

#### **PINTA LATINA**

Pilsner from Unseen  
Creatures, Miami

#### **PINTA LATINA**

IPA from Unseen  
Creatures, Miami.

**All at 5**

### WINE BY THE GLASS

#### **CALGRANDA**

Prosecco DOC from Italy.

#### **FLOR DEL INCA**

Chardonnay from  
Mendoza, Argentina.

#### **OBRA PRIMA**

Rose from  
Mendoza, Argentina.

#### **FLOR DEL INCA**

Malbec from  
Mendoza, Argentina.

**All at 7**

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# NEGRONI

## LATE DINNER

### KITCHEN

 **HOUSE BREAD** 9 Sourdough, truffle butter.

**CAVIAR SERVER** 80 1 oz. White sturgeon caviar, crème fraîche, blini.

**TRUFFLE BURRATA** 26

Local burrata, mushroom truffle pâté, focaccia toast. Add prosciutto di Parma 5

**OUR CALAMARI** 22

Fried baby squid, preserved lemon emulsion, micro basil, burnt lemon.

**GOURMET EMPANADA** 7

Fried hand-cut angus beef empanada, criolla sauce. (1 pc)

**TRUFFLE BEEF**

**CARPACCIO\*** 26

Beef tenderloin, black truffle, aioli, Parmigiano, chives.

 **PROVOLETA**

**ON FIRE** 22

Roasted provolone cheese, caramelized onions, rum flambéed, Galician bread.

**NEGRONI CHEESE**

**BURGER** 24

Angus beef, crispy bacon, caramelized onions, double cheddar cheese, smoked BBQ sauce in a pretzel bun, home fries.

 **TRUFFLES FRIES** 13

Homemade french fries, black truffle, Parmigiano.

 **FRIED SWEET**

**POTATOES** 10

Parmigiano, honey, herbs.

20% service charge is included on all dining room checks to support our amazing team. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or underpasteurized milk, may increase your risk of foodborne illness. While we do our best to accommodate the needs with specific food allergies, please be advised that cross-contamination may occur.



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## NEGRONI

# LATE DINNER

## SUSHI

### TUNA CRISPY

#### RICE\* 13

Chipotle, teriyaki, micro cilantro.

### WAGYU CRISPY

#### RICE\* 17

Spicy mayo, chives.

### SALMON CRISPY

#### RICE\* 13

Ponzu, scallions, crispy quinoa.

### CORVINA

#### CEVICHE\* 25

Leche de tigre, red onion, red peppers, avocado, sweet potatoes, choclito, Peruvian corn, cilantro.

### TRUFFLE HAMACHI

#### SASHIMI\* 24

Truffle ponzu sauce, fresh black truffle, shoestring potatoes, togarashi, scallions.

### TUNA TARTARE\* 24

Yuzu citrus sauce, sesame, avocado aioli, chipotle, crispy corn tortilla.

### TRUFFLE SALMON

#### ROLL\* 24

Salmon, cream cheese, scallions topped with tataki salmon and truffle honey.

### BRAVO ROLL\* 22

Crispy shrimp, avocado topped with hamachi, acevichada sauce and togarashi.

### CRISPY ROLL\* 22

Tuna, cream cheese, avocado served fried with teriyaki sauce.

### TUNA TARTARE

#### ROLL\* 24

Tuna tartare and avocado topped with tuna, ponzu truffle sauce and scallions.

## DESSERTS

### BASQUE CHEESECAKE 11

Burnt vanilla cheesecake with torched orange and rosemary.

### DULCE DE LECHE

#### CREPES 9

Caramelized crepes, dulce de leche, whipped cream.

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