



LIA ART INFO

starters

CRAB & CABBAGE FRITTERS 26  
SPICY KEWPIE

MIRO SHRIMP 26  
SAFFRON AIOLI, CAPER BERRIES, LEMON,  
SHALLOTS, GARLIC, EVOO

BEEF TARTARE 26  
BASIL DIJON VINAIGRETTE, RADISH SLAW  
LABNEH MUSTARD CREAM

WHITE SANGRIA OCTOPUS 24  
CRISPY ARTICHOKE, SMOKED SPICE CREAM

FLUFFY PILLOWS 18  
WHITE CHEDDAR & PARMESAN SPREAD,  
GARLIC DUST, TRUFFLE OIL

EDAMAME HUMMUS 18  
SPICY KEWPIE, WONTON CHIPS

MOJO PORK DUMPLINGS 22  
MOLE CREAM, CILANTRO OIL

BOTTLE ROCKETS 18  
WONTON WRAPPED, CHIPOTLE AIOLI  
GARLIC CHICKEN SAUSAGE

BEETS & BEETS 18  
CHARRED CUCUMBER, ESPRESSO BALSAMIC,  
TZATZIKI, BEET CRISP

BURRATA ON BREAD 20  
LIME BASIL GRANITA, PICKLED TOMATO JAM,  
ROSEMARY OIL, ROSEMARY FOCACCIA

A SHAVED WEDGE 18  
BLUE CHEESE DRESSING, CANDIED WALNUTS  
SUNDRIED TOMATO RELISH, CHIVES

CHORIZO STUFFED DATES 18  
SPICY ROMESCO

entrees

BANANA LEAF MONKFISH 38  
THAI GREEN CURRY BROTH, SNAP PEA,  
JASMINE RICE

CHICKEN BROCHETTE 36  
CORN POTAGE, WHITE BEAN & QUINOA SALAD

TRUFFLE LOBSTER PASTA 44  
SAFFRON LOBSTER CREAM

PORK TENDERLOIN 36  
CHOCOLATE MUSHROOM, GOAT CHEESE,  
FIVE HERB PESTO

LEMON CACIO E PEPE 24  
AGED PARMESAN

GRILLED HALIBUT 40  
PEA MINT PUREE, COUSCOUS & GREENS

CHARRED PRIME RIBEYE 70  
POTATO CLOUDS, RED WINE BORDELAISE

SEARED SCALLOPS 40  
CAULIFLOWER PUREE, RED MISO,  
BOK CHOY & CABBAGE SLAW

WILD MUSHROOM RISOTTO 24  
DRIED PORCINI & FRESH HERBS



gluten free option     gluten free

\*consuming raw or undercooked meats; poultry; seafood; shellfish; or eggs may increase your risk of foodborne illness. please advise your server of any dietary restrictions or allergies.  
for parties of 6 guests or more; an automatic 20% gratuity will be added to your bill.