



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, CRISPY BACON

CHORIZO STUFFED DATES 18   
SPICY ROMESCO

entrees

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

SEARED HALIBUT 42   
PEA MINT PUREE, RATATOUILLE, SPINACH

CHICKEN BROCHETTE 36   
CORN POTAGE, WHITE BEAN & QUINOA SALAD

TRUFFLE LOBSTER PASTA 44   
SAFFRON LOBSTER CREAM, CHIVE &  
PARSLEY FOAM

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

LEMON CACIO E PEPE 28   
AGED PARMESAN

CHARRED PRIME RIBEYE 70   
POTATO CLOUDS, RED WINE BORDELAISE

SEARED SCALLOPS 42   
CAULIFLOWER PUREE, RED MISO,  
BOK CHOY & CABBAGE SLAW



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.