



## SHAREABLE / TAPAS

### TRADITIONAL MEZZE \$21

hummus, labneh, matbucha, falafel, marinated Olives  
Served with Pita

### CRISPY RICE \$22/\$20

cajun tuna / spicy salmon  
nori paste spicy ponzu aioli

### HAMACHI/SALMON \$22/\$20

tomato salsa / citrus soy  
salmon tataki, golden berries, cherry  
tomato, honey truffle dressing, black  
truffle

### OMNIA NIGIRI (6 pieces) \$32

chef's premium selection

### CHEF'S BAO (served 2 pieces) \$25

folded cheeseburger/ chilli  
chicken / pulled Beef

### MINI TACOS - (served 2) \$22

A5 wagyu , crispy wonton,  
kizami wasabi, micro shiso

### CRISPY CHIPS \$19

fried eggplant, zucchini chips, Truffle  
honey tzatziki

### OMNIA SUSHI (6 pieces) \$29

chef's premium selection

### TUNA TARTAR \$17

tuna tartare, roasted fennel  
aioli, avocado miso

### 1/2 DOZEN OYSTERS \$18

mignonette, Crushed ice, Lemon

### CRISPY CHICKEN \$21

beer battere, zaatar date  
honey molasses, sesame

## SALADS

### CRISPY HALLUMI & GRAPES

shaved fennel, radish, grapes,  
zaatar, honey, pistachios,  
orange lemon dressing

\$26

### BURATTA

artisan whole burrata,  
figs, balsamic-ponzu  
vinaigrette, hazelnut,  
sourdough

\$24

### MEXICAN FATTOUSH

tajín-dusted corn chips, queso  
fresco, red onion, cilantro,  
roasted ancho chile sea salt  
vinaigrette

\$22

## ENTRÉE

### ROASTED BRANZINO \$42

roasted cherry & fennel , chermula, toum, grilled  
lemon

### SALMÓN EN MIEL DE CHILES \$32

carrot and zucchini grilled skewers  
dressed on a ancho and guajillo pepper honey, cotija & ricotta  
cream

### BLACK COD \$46

mediterranean black cod, butter miso glaze,  
shiso

### BLACK FOREST \$30

gnocetti, teriyaki cream, cherry  
tomato, caramelized onion,  
mushrooms, parmigiana

### RACK OF LAMB \$45

charcoal, herb chimichuri,  
garlic confit, pistachio crust

### SHAWARMA WAGYU \$65

PICANHA  
12oz , garlic confit ,  
chimichuri , malden salt,  
Tahini

## SIDES

truffle fries 15

crispy Brussels sprouts 15

broccolini miso-tahini, sesame 19

seasonal wild mushrooms, truffle ponzu butter 18

Ask your server which additional dishes can be adjusted to become vegan friendly

\*Eating raw or undercooked fish, shellfish or meat increases the risk of foodborne illness especially if you have Certain medical conditions. Please alert your server to any food allergies before you order. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.