



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.