

AMBOS

DINNER  
WEDNESDAY–SUNDAY, 5 PM–10 PM

STARTERS

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| Housemade bread, cultured butter, fermented honey                            | 15 |
| Raw oysters, fermented ramp, cherry, smoked olive oil, kinome                | 30 |
| Striped bass crudo, strawberries, cilantro oil, delfino                      | 29 |
| Grilled shishitos, bottarga, lime                                            | 20 |
| Spring green mix, apricots, Jake’s gouda, pink lemon, wild honey vinaigrette | 22 |
| Snap pea salad, croutons, kumquat kosho-miso dressing, thai chili            | 23 |
| Wood fired beef empanada, salsa llajwa                                       | 20 |
| Costata squash, hoja santa, ricotta, cured duck egg yolk                     | 24 |
| Crispy lamb, charred flatbread, sheep yogurt, herb salad                     | 30 |

PASTAS

|                                                                   |    |
|-------------------------------------------------------------------|----|
| Spaghetti cacio e pepe, parmesan, pecorino                        | 29 |
| Cappelletti, burrata, peas, mandarin kosho, parmesan, basil pesto | 34 |
| Pappardelle, mutton ragu, cured buddha’s hand, parmesan           | 38 |

MAINS

|                                                               |    |
|---------------------------------------------------------------|----|
| Grilled maitake mushrooms, farro, celeriac, green garlic      | 35 |
| Fluke, green pipian, green garlic gremolata, fennel, cilantro | 44 |
| Chicken, green beans, charred onion, chili crisp, peanut, jus | 40 |
| Picanha steak, chimichurri, demi, rejilla potato, mayonnaise  | 55 |

TO SHARE

|                                                                                   |             |
|-----------------------------------------------------------------------------------|-------------|
| Tuna, plum salad, mushroom garum, thai chili, aioli, herbs                        | 90- 16 oz   |
| Pork porterhouse, sweet corn humita, escabeche chanterelle, sungolds, blue cheese | 100– 21oz   |
| Ribeye steak, black walnut sauce, jimmy nardello, walnut dukkah                   | 130 – 22 oz |

SIDES

|                                  |    |
|----------------------------------|----|
| Beef tallow fried rejilla potato | 12 |
| Grilled kale                     | 12 |
| Gem lettuce salad                | 12 |