



Mezze – Sfizi – Tapas (Hot/Cold)

Caprese Board (N'Duja, Salchichon, Manchego, Asiago Dolce, Roasted Tomatoes, Bomba Olives, Pistachios, “Pane al Aglio”)- \$26

Homemade Bread with Bone Marrow Butter - \$12

Prosciutto Cotto & Aged Provolone Stuffed Zucchini Blossoms “in Pastella” Heirloom Tomato Tartare - \$24

Crispy Oven Baked Fries, Garlic Parmigiano - \$16

Toasted Black Peppercorn AAA Beef Crudo, Port Wine Red & Currant Reduction - \$23

Beetroot Carpaccio, In House Organic Salmon Gravlax, Chèvre Crème Fraîche, Honey, Za’atar - \$24

Charred Cauliflower Salad, Red Onions, Pine Nuts, Lemon Tahini Vinaigrette - \$18

Handrolled Cavatelli, Sun-dried Tomato Pesto, “Cooked Cream”- \$23

Spicy Salmon Stack Tatar Stack, Pickled Cucumbers, Avocado, Panko - \$27

MK Classics

Moroccan Braised Boneless Shortribs, House-Made Hummus, Almonds, Apricot Chutney - \$27

Handrolled Burrata, Pistachio Pesto, Greek Honey, Country Bread - \$23

Little Gem Caesar Wedge, Honey Garlic Bourbon Glazed Pork Belly - \$26

Cast Iron Argentinian Shrimp “al Pil Pil” - \$25

Dijon Herb Crusted “Opal Valley Farm” Lamb Chops, Greek Zucchini Feta Salad - \$34

Roasted Icelandic Cod, Creole Crema, Sweet Corn Bread - \$27

Bufala Mozzarella Flatbread, Parma Prosciutto, “Rughetta”, Triana Figs, Manchego - \$21

Desserts

Crème Brûlée du Moment - \$14

Chef’s Inspiration Dessert - \$15

Cinnamon Dusted Bunuelos, Dulce di Leche - \$14
