

DINNER
5PM-9PM

SHARED BITES

MARINATED OLIVES & FOCACCIA 14
dill, roasted garlic, whipped feta, preserved lemon

CHARRED MOROCCAN CARROTS 17 DF + GF + V + NA
coconut yogurt, sumac, pistachio dukkah

CAPACHA 17
sweet corn pancake, halloumi, pimenton aioli, brown butter
marjoram, corn nuts

MEZZE PLATTER 22
harissa hummus, tzatziki, baba ganoush, garbanzo, marinated olives raw vegetables, grilled pita

HAMACHI CRUDO 23 DF
clementine ponzu, blood orange, pickled fresno chile, crispy shallot, olive oil pearls

BUTCHER'S BLOCK 25
chef's choice of artisanal meats + cheeses, spreads, lavash

MARINATED ARTICHOKEs 14 DF + GF + V
cara cara, crispy garlic, ras al hanout, dill, black garlic aioli
[served chilled]

VEGAN CAESAR 18 DF + GF + V
baby kale, roasted cherry tomato, spiced chickpea, vegan caesar dressing

GRILLED HALLOUMI 16 GF + NA
cara cara, wild arugula, sumac pickled red onion, candied walnut

MAIN

OKINAWA SWEET POTATO + CURRY 28 DF + GF + V
heirloom carrot, mejadra, coconut curry

HEN OF THE WOODS RISOTTO 34
cream of spinach, fava bean, crispy shallot, vincotto

ZA'ATAR CRUSTED STRIPED SALMON 38 GF
braised leek, pickled maitake mushroom, green garlic pureé

TURMERIC BRAISED CHICKEN 36 DF + GF
caramelized fennel, harissa braised cipolini onion

BAHARAT CRUSTED SHORT RIB 49 GF + NA
charred seasonal vegetables, spicy zhug, compound butter, chimichurri

DESSERT

VEGAN KEY LIME PIE 14 V + NA + DF
cashew butter, biscoff crumble

CARA CARA OLIVE OIL CAKE 14 NA
cardamom, candied walnuts, mulberry chantilly

GELATO 12
assorted flavors

DF - DAIRY FREE GF - GLUTEN FREE NA - NUT ALLERGY SF - SHELL FISH V - VEGAN

Two Bunch Palms adds a 5% wellness surcharge that allows us to provide free healthcare coverage to our staff.