DINNER

served daily from 5 PM to 9 PM

DESSERTS

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

FOR SHARING

PICKLED & FERMENTED 16 DF + GF + V
seasonal vegetables, served with toast on the side

ROASTED BRUSSELS 14 DF + GF + NA + V
apple cider reduction, pomegranate
pink peppercorn + marcona almond dukka

HIBISCUS CURED SALMON BELLY 25 DF + GF
blue corn tostada, cara cara, fresno, ponzu, calabrian chili oil

CAPACHA 21
sweet corn pancake, halloumi, pimenton aioli
brown butter, marjoram, corn nuts

MEZZE PLATTER 25
harissa hummus, tzatziki, baba ganoush, garbanzo, marinated olives
raw vegetables, grilled pita

GRILLED ARTICHOKE 25 GF
spicy zhug + spinach dip, green garlic, ricotta, grilled lemon

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

CHARRED CABBAGE 18 GF + NA
tomato consommé, pistachio gremolata, brown butter crumble
chives, sumac

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

BRAISED BEETS 20 GF
confit cherry tomato, prickly pear gastrique, caramelized fennel
whipped ricotta, cara cara vinaigrette, sage, nasturtium

MAINS

ROASTED CAULIFLOWER 32 DF + GF + V
green coconut curry, black garbanzo, chickpea, mejadra
thai basil, ginger steamed rice

PAN SEARED RACK OF LAMB 42 DF + GF + NA
muhammara, braised plums, pickled watermelon radish
pomegranate molasses, mejadra

BLACKENED SALMON 39 DF + GF
spring pea salad, green bean, snap pea, watermelon radish, mint
dill, pea tendril, koch kocha, grilled lemon

PIMENTON GRILLED HALF CHICKEN 44 DF + GF
aji amarillo,sautéed swiss chard, pickled turnip

FENUGREEK CRUSTED NY STEAK 46 GF + NA
horseradish labneh, roasted beet purée, confit garlic
fried rosemary, za'atar

SIDES

BATAT HARA 9
fingerlings, harissa, whipped feta

GINGER STEAMED RICE 9
fragrant white rice

SEASONABLE VEGETABLES 9
spicy zhug

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.