



NYC RESTAURANT WEEK MENU

Two-course lunch | Monday – Friday | \$45/person

1st Course (choose one)

ROASTED RED PEPPER HUMMUS

everything spice, tahini, red peppers and pita (vv)

MALIBU NACHOS

queso, black beans, salsa roja, sour cream, scallions cilantro (v-gf)

VEGAN COCONUT CEVICHE

lime, peppers, red onion, coconut, pineapple (v-gf)

2nd Course (choose one)

GRILLED CHICKEN SANDWICH

tomato, red onion, lemon aioli, arugula broccoli mashed potatoes

GREEK GREEN GODDESS SALAD

arugula, celtuce, kalamata olives, tomato cucumber, red onion feta cheese (v-gf)

SURFER'S SALMON POKE BOWL

crudo salmon, brown rice, avocado, marinated cucumbers, wakame salad sprouts, habanero ponzu everything furikake (gf)

v – vegetarian | vv – vegan | gf – gluten-free
*consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness





NYC RESTAURANT WEEK MENU

Three-course dinner | Monday - Friday | \$60/person

1st Course (choose one)

AVOCADO HUARACHE jalapeño ricotta, cilantro, lime (v)

MALIBU NACHOS

queso, black beans, salsa roja, sour cream, scallions cilantro (v-gf)



GRILLED YELLOW CORN AND SUN GOLD TOMATO

red onion, mint, lemon and calamansi dressing (vv-gf)

2nd Course (choose one)

PINK SHRIMP TACOS

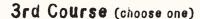
purple cabbage, quacamole, mint (gf)



lemongrass, thai basil, dried chili, coconut juice glass noodles

ROASTED ORGANIC CHICKEN BREAST

chili marinade, pepper, onion, roasted potatoes (gf)



BLACK FOREST CAKE

vanilla chantilly and cherries (v)

HOUSEMADE ICE CREAM & SORBETS

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