

# MELAO

MARIO PAGÁN

B	Brie Cheese Croquetas, Naranja Thyme Preserve	11
E	Pulled Pork Alcapurrias, Tartar Pique Sauce	12
F	Ahi Tuna Tartare, Green Plantain Tostones, Wakame Aioli	12
O	Smoked Beet Pickled Chayote Tacos, White Bean Refrito, Cilantro Air	12
R	Duck Sliders, DB Mayo, Emmental, Shallot Compote, Alfafa Sesame Brioche	14
E	Shrimp Spring Rolls, Dehydrated Coconut, Guava Chili Glaze	14
	Black Sesame Seeds Yuca Fritter, Blue Crab Salad, Tobiko, Orange & Lemon Zest	15
	Tropical Greens, Papaya, Mango, Avocado, Coconut Shaved, Coconut Vinaigrette	16
	Hoisin Lobster Spring Roll, Avocado, Watercress, Coco Wasabi Emulsion	18
	Porcini Crusted Ahi Tuna Tataki, Seaweed, Oyster Drops, Pistachio Aioli	18
S	Octopus Carpaccio, Cilantro Oil, Sweet Pimentón Maldon Salt, Tomato Barra Gallega Toast	14
T	Arugula, Papaya, Artisanal Queso Blanco, Pancetta, Passion Fruit Vinaigrette	14
A	Heirloom Tomatoes, Compressed Melon, Burrata, Cilantro Basil Pistou, Aged Balsamico, Maldon Salt	18
R	Angus Beef Carpaccio, Black Truffle Oil, Fried Egg Emulsion, Yautia Gaufrettes	16
T	Veal Parmegian Sweet Plantain Pionono, Mozzarella di Bufala, Romesco Paste	18
	Koruta Pork Meatball, Onion Cream, Emmental Cheese, Toasted Baguette	19
	Pan Seared Foie Gras, Sweet Plantain Tempura, Port Reduction, Pistachios	31
	<b>My Paella Pegaíto, Lobster Tail, Squid, Bay Scallops, Shrimp, Mussels, Plantain Spiders</b> 45 for one person & 80 for two persons	
	Lavender Honey Grain Mustard Salmon Filet, White Bean Escabeche, Acerola Lime Glace	29
	Black Chilean Sea Bass, Batata Truffled Purée, Asparagus, Foie Gras Eel Reduction	48
	Seared Sea Scallops, Onion Bacon Israeli Couscous, Porcini, Local Watercress	38
M	Yellowtail Snapper, Local Watercress White Grits, Rioja Reduction	32
U	Swordfish, Local Kale, Spanish Haba Beans, Cipollini, Serrano Crumb, Balsamic Pomegranate Syrup	33
S	Caribbean Lobster Tail Thermidor, Tarragon, Escabeche Onion, Yuca Bacon Mofongo	52
T	Miso Melao Marinated Fresh Cod Filet, Lap Cheong Sausage Fried Rice, Lime Aioli	37
	Organic Chicken Breast, Fontina, Spinach, Duck Rillettes, Wild Mushrooms, Marsala Cream, Sweet Potato	28
	Niman Ranch Double Cut Pork Chop, Sweet Plantain Mousse, Tamarind Glacé	34
	Angus Ribeye, Smoked Gouda Bacon Mac, Broccolini, Gingered Carrots, Cilantro Bearnaise	62
	Prime Beef Filet, Malanga Stilton Tots, Caramelo Onions, Bordelaise Sauce	59
	21 Day Dry Age 14oz New York Steak, Broccolini, Spinach a la Crème	66

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\* 18% Gratuity will be included on all parties of six or more.