



OKTÓ

MEDITERRANEAN

menu by chef Yotam Dolev

FRENA | 9

pistachio butter, olives, pickled peppers (v)

HALLOUMI BITES | 12

trio of olives (v)

BEYOND GREEN SALAD | 20

7 herbs & greens, crispy buckwheat, parsley cream, pickled peppers & onions, blossom dressing (v)

GREEK SALAD | 22

cucumber, roma tomato, cherry tomato, shallot, pistachio whipped feta (v)

EGGPLANT CARPACCIO | 18

red onion, jalapeno, tomato puree, pine nuts, myzithra cheese (v)

HAMACHI CRUDO* | 25

persian lime powder, calabrian chile, osetra, blood orange

TUNA CARPACCIO* | 22

eggplant cream, capers, dried garlic, yuzu oil

OCTOPUS | 25

romesco, bish bash, bruleed onion, chives



GRILLED WILD MUSHROOMS | 30

mojo rojo risotto, grey oyster mushrooms, almonds (vg)

TIGER SHRIMP | 55

arak beurre blanc, garlic, tarragon, thyme, frena

CRAB SQUID INK LINGUINI | 36

sambal butter sauce, chives

CHRAIME |mkt

mkt fish, tunisian tomato sauce, cilantro, potato

ROBATA GRILLED HAMACHI | 56

artichoke & pea risotto

LAMB CHOPS* | 60

cauliflower & sunchoke skordalia, pearl onion

DENVER CUT* | 42

thinly sliced, corn mamaliga

FILET MIGNON ROSSINI* | 62

foie gras, peppercorn sauce, morel mushrooms, chives



FRIES | 12

lemon zest, parmesan, parsley (v)

BUTTERNUT SQUASH | 14

sour cream, aleppo pepper (v)

GRILLED BROCCOLINI | 14

frena crumb, tzatziki (v)

SPECIAL ADDITIONS

CAVIAR | 45 | 1/2 oz

prime Israeli osetra

HUDSON VALLEY FOIE GRAS | 24 | 2 oz

grade "A"

VODKA SHOT & CAVIAR SPOON | 45 |

beluga gold vodka & osetra spoon