



OKTÓ

MEDITERRANEAN

menu by chef Yotam Dolev

FRENA | 9

pistachio butter, olives, pickled peppers (v)

RICOTTA TOAST | 14

grilled sourdough, whipped lime ricotta, truffle honey (v)

PAN CON TOMATE SALAD | 20

grilled sourdough, assorted tomatoes, bruleed burrata (v)

GREEK SALAD | 14/22

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

OCTOPUS CARPACCIO | 18

smoked paprika aioli, potato chips, fried capers



OCTOPUS | 25

romesco, bish bash, bruleed onion, chives

BEET CURED LOX | 22

potato apple latke, salmon, confit egg yolk
(add osetra caviar +15)

BLUE CRAB OMELET | 24

french style, mascarpone, peas, calabrian chil
(add osetra caviar +15)

CREPE SUZETTE | 16

grand marnier, candied orange, whipped ricotta (v)

CRAB SQUID INK LINGUINI | 28

sambal butter sauce, chives

SCHNITZEL CAESAR SALAD | 28

thin crusted chicken breast, little gem lettuce, arugula, parmesan

BURGER AU POIVRE | 26

gorgonzola, gruyere, peppercorn sauce, matchstick potato
(add fried egg +4)
(add foie gras +24)

FRIES | 12

lemon zest, parmesan, parsley (v)

BUTTERNUT SQUASH | 14

sour cream, aleppo pepper (v)

GRILLED BROCCOLINI | 14

frena crumb, tzatziki (v)

BEYOND GREEN SALAD | 14

7 herb & greens, blossom dressing (v)



KIDS | 12

SCHNITZEL & FRIES

PASTA & WHITE SAUCE

SIMPLE BREAKFAST

scrambled egg, sourdough toast, salad