## eetdeauli

Created by: Chef Alex Chang

Spinach and Artichoke Toast \$6

Marinated Olives \$5

Cool Ranch Beef Crackling \$8

Tex-Mex Queso with Avocado and Chile Morita \$9

Florida 'Chopped' Salad \$8

Crispy Rice with Uni and Key Lime Kosho (3pc) MP

Coconut Shrimp with Mango-Lime Mustard \$13

Korean Vegetable Pancake with Kale and Chef's Kimchi \$10

French Escargot with Garlic Butter and a Warmed Baguette \$15

Japanese Hot Dog with Samurai Sauce \$11

Vegetarian Bean and Cheese Burrito with Tomatillo Zhoug \$9

Fried Chicken Sandwich with Dill Pickles and Buttermilk Fermented Cabbage \$14

Patty Melt with Aged Comte, Caramelized Onions and Horseradish Crème Fraiche served on Marble Rye \$16

'Gyudon.' Shaved Beef with Koshikari Rice, a Sunnyside Egg and Togarashi Hot Sauce \$19