

# URBO LOFT

URBO Loft, is an innovative dining experience that draws inspiration from the streets of New York while exploring a unique palette from around the globe.

## PURVEYORS

PAISELY FARMS

BOBO

LA PERA

CHEF'S GARDEN

GABE THE FISH BABE

WINDFALL FARMS

BLUE BOTTLE

BELLOCQ

## RAW

### GEODUCK

ginger juice, chives, pepper oil 19.

### FLUKE CRUDO

puffed quinoa, stinging nettle, citrus 15.

### BONITO TUNA

hijiki, edamame, lotus 21.

### HEIRLOOM LETTUCE

pistachio, nectarine, truffled pecorino 15.

### "VICHYSOUBISE"

sweet corn, pickled ramp, vidalia onion 17.

### WOODFOWL TERRINE

rugbrod, hazelnut, huckleberry 15.

### GREENS

cruciferous, grain salad, watermelon radish 13.

## WARM

### CRAB SOUP

chives, crispy okra, sherry 13.

### ARAUCANA EGG

pig meats, smoked potato 14.

### HERITAGE CARROT

lamb neck, chickpea, purslane, yogurt 13.

### CRISP OYSTER

uni, ossetra, fennel remoulade 21.

### OCTOPUS

hearts of palm, mache, sumac, almond milk 18.

### BASIL SHRIMP ROLL

basil, celery jus, silver sprouts 17.

### VEAL SWEETBREAD

endive, pluot, elderflower 21.

CULINARY DIRECTOR Brian Young

CHEF DE CUISINE Mike Gibney

**MAIN**

<b>LINGUINI FINI</b> favas, crab, chanterelle, lemon zest	21.
<b>SHEEP'S MILK GNUDI</b> lardo, onion, basil, whey	24.
<b>SQUASH SPAGHETTI</b> garlic scape pesto, tomato confit, spigarello	23.
<b>MAINE HALIBUT</b> clear gazpacho, cucumber, unfiltered olive oil	35.
<b>ESCOLAR</b> white miso, soy, tatsoi	35.
<b>LOBSTER</b> potato risotto, ruby streak, pressed jus	42.
<b>COD</b> chorizo, gigante beans, basil-cockle broth	34.

<b>LAMB LOIN</b> barley, yam, shimeji	36.
<b>BEEF CHEEK</b> pommes purée, baby corn, sweetie drop	32.
<b>BOBO CHICKEN</b> fried rice, beans, greens	29.
<b>WAYGU</b> tamaki, banyuls, scallion	85.
<b>STEAKHOUSE CUTS</b>	
FILLET MIGNON	45.
COTE DE BEOUF (2)	130.
PORK RACK	28.
VEAL HATCHET	45.

**TASTING**

<b>TUNA</b>	
<b>OYSTER</b>	
<b>GNUDI</b>	
<b>ESCOLAR</b>	
<b>LAMB</b>	
<b>CHEESE</b>	
<b>SORBET</b>	
<b>FRUIT</b>	
<b>CHOCOLATE</b>	
	<i>145 per person</i>
	<i>45 juice pairing</i>
	<i>125 wine pairing</i>

**SIDES** 10.

battered fries • onion ring • pommes purée • fried rice • wilted greens • cucumber salad

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# URBO KITCHENS

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## EARTH/RAW

### Heritage Carrot

purslane, thick yogurt 8.

### Heirloom Tomatoes

blistered shishito, bacon, bread 12.

### Local Peaches & Fresh Ricotta

ice wine vinegar, arbiquina olive oil 13.

### Shaved Vegetable Salad

sucrune lettuce, bagna cauda, soy bean 12.

### Paisley Farms Young Lettuces

chared onion wedge, buttermilk green goddess 10.

### Black Mission Figs

roasted cauliflower, pine nut, fines herbes 10.

### Greens And Grains

cruciferous, local grains, farm radish 11.

## FIRE

### Roasted Marrow Bone

caramelized onion, ficelle toasts, pickle 12.

### Slow Cooked Egg

pig meats, smoked potato, celery 13.

### Lamb Sausage

fresh chickpeas, feta, cucumber, relish 17.

### Bobo Farms Chicken

saltimbocca, panzanella salad 18.

### Hanger Steak

rub, sunchoke, uplandcress 22.

### URBO Beef Burger with Fries

cheddar, aioli, Portuguese muffin 15.

### Arugula Panino

pesto, mozzarella, parma cotto 11.

## WATER

### Fluke Crudo

puffed quinoa, stinging nettle, citrus 12.

### Striped Bass Crudo

fennel, black olive, basil 14.

### Oyster Six-Pack

traditional mignonette 18.

### Chilled Heirloom Gazpacho

sherry vinegar, chives 9.

### Ruby Red Shrimp Chowder

sweet corn, potato 12.

### Diver Scallop

apple, zucchini flower, wasabi oil 23.

### Cockles

linguine, bird pepper, lemon 19.

### Steamed Atlantic Halibut

carrot jus, leek fondue, herbs 25.

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## SUSHI | SASHIMI

Tuna	6.
Otoro	mp
Hamachi	6.
Fluke	5.
King Salmon	7.
Madai Snapper	7.
California Uni	7.
Salmon Roe	5.
Flying Fish Roe	4.
Shrimp	5.
Sea Scallop	6.
Sweet Shrimp	6.
Eel	6.
Tamago	3.

## ROLLS | HAND ROLLS

Tuna	7.
Spicy Tuna	10.
Yellow Tail Scallion	7.
King Crab California	13.
Eel Cucumber	11.
Cucumber	4.
Pickled Vegetables	6.
Avocado	5

## CHEF ROLLS

Green Dragon	17.
Rainbow	17.
Red Dragon	17.
Seaweed Roll	10.
Shrimp Tempura	12.

# URBO KITCHENS

## DRAFT BEER

Crisp, Six Point, Brooklyn, NY	6.
IPA, Captain Lawrence, Elmsford, NY	7.
Festina Pêche, Dogfish Head, Rehoboth Beach, DE	8.
Nut Brown Lager, Kelso, Brooklyn, NY	8.
Little Sumpin Wild, Lagunitas, Petaluma, CA	9.
Adoration, Ommegang, Cooperstown, NY	8.

## WINES

	Glass	Carafe	Bottle
Cuvée Eduardo, Treviso, Veneto, Italy	9.		38.
Cava Rosé, Raventos, Penedes, Spain	10.		42.
Farmhouse Cider, Farnum Hill, Lebanon, NH	7.		29.
Touraine, Domaine Campanette 2013, Loire, FR	9.	13.	38.
Gavi, Ottosoldi 2013, Piedmont, IT	10.	15.	42.
Riesling, Ravines 2013, Finger Lakes, USA	11.	16.	45.
L'enfant Sauvage, Channing Daughters 2012, The Hamptons, USA	14.	22.	60.
Rosé, Saveur Du Temps 2013, Costieres de Nimes, FR	9.	13.	38.
Chateau Gillet Rouge 2011, Bordeaux, FR	9.	13.	38.
Nebbiolo, Cascina Brucchiata 2011, Piemonte, IT	11.	16.	47.
El Pedrosal, Bodegas Peres Pascuas, Ribera del Duero, ES	13.	19.	55.
Syrah, Edmund St. John 2011, California, USA	14.	21.	60.

## SODA & JUICE

Boylan Soda	3.50
Fresh Squeezed and Cold Pressed Juice Orange, Grapefruit or Pineapple	5.

## BLUE BOTTLE

Espresso	3.25
Macchiato	3.75
Cappuccino	4.50
Cafe Latte	4.50
Blended Drip Coffee	3.25
Single Origin Drip	4.
Iced New Orleans Coffee	4.
Iced Single Origin Coffee	4.

## TEA

Belocque Tea	3.50
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# BAR URBO

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## CLASSIC COCKTAILS

Bobby Burns	14.
Hemingway Daiquiri	14.
Moscow Mule	14.
Gin Fix	14.
Pan American Clipper	14.
Americano	14.

## URBO COCKTAILS

Runaway	14.
Butterfly Knife	14.
Blues Time	14.
Burlesque	14.
Coffee Talk	14.
Playland	14.

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## BEERS ON TAP

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Captain Lawrence Liquid Gold	7.
Six Point Otis Stout	8.
Omegang Sly Fox	7.
Allgash Curieux	9.
Dogfishhead Aprihop	7.
Goose Island IPA	8.

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## WINE BY THE GLASS

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Champagne Billecard Salmon NV	18.
Rose Cava Raventos I Blanc NV	15.
Hyper Brut Trevisol 2005	13.
Falaghina Clelia Romano 2012	11.
Chardonnay Brewer Clifton 2011	14.
Riesling Herman Wiemer 2013	12.
Falaghina Clelia Romano 2012	11.
Chardonnay Brewer Clifton 2011	14.
Riesling Herman Wiemer 2013	12.
Pinot Noir Hospices de Beaune 2009	13.
Chianti Felsina 2007	15.
Syrah Copain 2011	16.



## FARE

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### OLIVES

lucques, arbequina, castelvetrano 7.

### FARM RADISHES

virgin butter, levain bread, maldon 7.

### BLACK EDAMAME PODS

salt, sesame, bubu arare 8.

### ICED VEGETABLES

fresh ricotta dip 10.

### POACHED SHRIMP

lemon cheek, horseradish ketchup 14.

### PORTABELLO FRIES

herb aioli, parmesan 12.

### BUFALO CHICKEN CROQUETTE

cabrales, buttermilk, celery, pimenton 12.

### LAMB SLIDER

tomato jam, feta relish, onion 15.

### CRISPY BASIL SHRIMP ROLL

sweet chili 17.

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