

RAW BAR

Oyster on the half shell,
smoked tomatillo mignonette \$18

Kampachi crudo, serrano ponzu \$15

Day boat scallop sashimi, tabbouleh
salsa, avocado \$16

FROM THE GARDEN

Bibb lettuce, sunflower seeds, radish
gorgonzola dolce \$14

Panmolle, cecina, bread and tomato salad,
papalo vinaigrette \$14

FOR THE TABLE

Taramasalata, almonds, potatoes,
grilled pita \$13

Fava beans, crème fraîche, mint \$12

Roasted wild mushrooms, chimichurri,
grilled halloumi \$14

Grilled octopus, anticuchera romesco,
fingerling potatoes, botija aioli \$16

Boquerones, gigante beans, hard-boiled
egg, flat bean purée \$13

Grilled sardine crostini, red onion,
tomato, crispy lardons, salbitxada \$13

MASAS

Garlic flat bread, merguez, charmoula,
black kale, truffle hummus \$15

Yerba mate braised short ribs empanada,
orange marmalade, chimichurri \$13

Coca bread, tomatoes, manchego, oxtail,
arugula \$15

Black tortilla tuna tacos, tomato raisin
picadillo, fried plantain \$16

MAIN COURSES

Risotto, yerba mate braised short ribs,
wild mushroom ragout, mushroom
cappuccino \$23

Roasted chicken, preserved lemon,
spinach, thyme jus, potato confit \$22

Denver cut steak, piquillos, shallot jam,
watercress, Gardënia aioli \$28

Hake, manila clams, salsa verde, calcots,
salbitxada \$29

Catalan noodles paella, chorizo,
black kale, rock shrimp, saffron broth,
chipotle aioli \$28

GARDËNIA
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Tuna ceviche, heirloom tomato, black kale, radish, squid ink tostada \$13

Bibb lettuce salad, sunflower seeds, radish gorgonzola dolce \$12

Swordfish tacos, smoked tomatillo salsa, nasturtium aioli \$15

Smoked eggplant salad, piquillo peppers, hibiscus salt \$12

Pomelo salad, avocado, pomegranate, nasturtium vinaigrette \$13

Brandade fritters, wood roasted tomato coulis \$12

Grilled calamari montadito, green garbanzo \$12

Coca, Tetilla cheese, chorizo, asparagus, potatoes \$15

Chef Mario Hernandez and Team

Open-faced Escalivada sandwich, San Simon cheese, Marcona almonds, palmito fries \$16

Lamb Kefta Burger, chermoula, goat cheese, fig tagine sauce, ras el hanout, Provençal fries \$18

Lomo Saltado, short ribs, potato, tomato, onion, fried egg and rice \$18

Arctic Char, mushroom escabeche, Escalivada, creme fraiche \$23

Lamb, fava beans, mung beans, caramelized onions, fennel flower seeds \$23

Roast Chicken, potato confit, thyme jus, spinach sautéed in fig butter \$19

Mushrooms, grilled halloumi, chimichurri, market greens \$17

Catalan noodles, calamari, shrimp, chorizo, saffron garlic aioli \$22

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Strawberry Balsamic Tart 10

Almond and cheese tart layered with strawberries and cucumber,
balsamic caramel ice cream

Flora Granita 11

Pamplemousse granita, marcona almonds & egyptian fennel brittle,
lemon chiboust with a splash of prosecco and elderflower extract
cucumber, balsamic caramel ice cream

Chocolate Pot de Crème 11

Bittersweet Chocolate pot de creme, extra virgin olive oil, black sea salt,
pistachio grissini

Limoncello Iced Tea 10

Pineapple carpaccio, ginger panna cotta, citrus sponge cake, lemon
sorbet, citronella iced tea

If there's no DESSERT in Heaven I am not going!

Pastry Chef Cesar Moreno

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Classic Margarita 11

Cucumber or Prickly Pear Margarita 12

Lavender Margarita 12
Tequila, lavender syrup-bitters,
Combiar, lime juice, crystallized
sugar rim

Lavender Margarita 13
Mediterranean Mojito
Cuban style rum, verbena leaves,
lime, honey, soda water

Le Mexicain 13
Mezcal, peche liqueur, pineapple,
lavender bitters, crystallized
lavender sugar

Gardenia Spritzer 11
Tangerine soda, black rose liqueur,
lemon bitters, topped with prosecco

Take Me Back To The Ocean 11
Gin, orange blossom, blood orange,
lemon, agave

French Negroni 14
Grey Goose L'Orange, Amer Picon,
Sweet Vermouth

Tricks & Flowers 11
DeLeón Tequila, Suze, Noilly Prat
Ambre, Moroccan bitters, Cava

Caipirinha Tropical 13
Cachaça, pineapple chunks,
pineapple, mint leaves, lime, sugar

L'Aventura 12
Tequila, spiced pear liqueur,
hibiscus, lemon bitters

Jorge Guzman, mixologist

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	Glass	Bottle
Reds		
Cabernet Sauvignon, 2012, San Nicholas, Chile	9	36
Primitivo Le Sciare, 2013, Cantina Due Palme, Italy	10	40
Malbec, 2013, Juan Benegas, Argentina	10	40
Tempranillo, Organic, 2013, Bodegas Vega de Tera, Castilla y Leon Spain	12	44
Montepulciano D' Abruzzo, 2012, Cataldi Madonna, Italy		45
Chianti Classico, 2012, Rampolla, Tuscany, Italy		68
Super Tuscan, Organic, 2008, A Carlo, Caprandole, Italy		58
Vino Tinto, Organic, 2012, Bodegas As Furnias, Catalonia, Spain		84

Sparkling

Cava, Brut NV, Reserve, Castillo Perelada, Spain	10	40
Prosecco, Tenuta Sant Anna, Italy	12	42
Prosecco Rose, Cuvee, Bilsol, Italy	14	44

	Glass	Bottle
Whites		
Verdejo, 2011, Herdade Esporao, Portugal	9	36
Vino Verde, 2014, Anjos Portugal	9	36
Portugal Albarino, 2013	9	36
Pinot Grigio, 2013, Rocca a, Italy	10	40
Vino Verde, 2014, Sauvignon Blanc, 2013, San Nicholas, ChilePortugal	10	40
Rose' Grenache, 2014, Campo de Luz, Spain	10	40
Torrentes Momentos, 2013, Guggenheim, Mendoza, Argentina		39
Chardonnay, 2013, San Nicholas, Curey Valley, Chile		39
Trebbiano, 2014, Abruzzo, Cataldi Madonna, Italy		44
Muscadet Organic, 2012, Domain Le Fay D'Homme, Sevre-et- Main Sur Lie, France		45
Verdicchio Classico di Jesi, Biodynamic/ Organic, 2012, Fattoria San Lorenzo Vigne di Gino, Italy		48

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