

# MADERA

KITCHEN

March 27th 2014

## MEAT, CHEESE, BREAD

- BURRATA, ROMANESCO, BLOOD ORANGE, TORN CROUTON, MINT. 12
- NDUJA TOAST, WHITE ANCHOVY, BITTER GREENS, OLIVE OIL. 13
- ARTISAN CHEESE, LOCAL HONEYCOMB, SPICED NUTS, DATE WALNUT BREAD. 15
- CURED MEATS, DAILY SELECTION, MUSTARD, PICKLES, OLIVES, GRILLED BREAD. 18

## SHARE PLATES

- MARINATED OLIVES, KUMQUAT, THYME, SEA SALT. 6
- CHICKPEA FRITTERS, CILANTRO, YOGURT, PICKLED SHALLOT. 8
- GRILLED OYSTERS, BLACK KALE, GOLDEN RAISIN, PINENUT BREADCRUMBS. 12
- ALBACORE, FRESNO CHILE, SALT CURED CAPER, OPAL BASIL, OLIVE OIL. 13
- GRILLED OCTOPUS, LENTILS, BLISTERED CHERRY TOMATOES, ARUGULA, PICKLED CHILES. 14
- HEIRLOOM CARROTS, GREEN GARLIC, PEPITAS, SPICED HONEY, GOAT CHEESE. 11
- CHARRED KNOB ONION, MARINATED ANCHOVY, MEYER LEMON, AIOLI. 10
- BABY ARTICHOKE, KALE, CASTLEVELTRANO OLIVE, BURRATA, BREADCRUMBS. 14
- BITTER GREENS, GRAPEFRUIT, SMOKED ALMONDS, RICOTTA SALATA. 8
- LITTLE GEMS, GOLDEN BEETS, SPECK, AVOCADO, RED ONION, CHILE VINEGAR. 13
- BULGAR WHEAT, BLACK GARBANZO, RADISH, CUCUMBER, MINT, FETA. 12

## PASTA

- SHEEP'S RICOTTA RAVIOLI, ENGLISH PEA, FAVA BEAN, BACON JUS. 15
- BUCKWHEAT CHITARRA, POACHED EGG, BLACK GARLIC, THYME, BROWN BUTTER. 16
- BLACK PEPPER TAGLIATELLE, NETTLE PESTO, RED WALNUT, PECORINO. 14

## FLATBREADS

- SALAMI, FRESNO CHILE, CASTLEVELTRANO OLIVE, SMOKED MOZZARELLA, MINT. 14
- FINGERLING POTATO, ROASTED GARLIC, BURRATA, BLACK PEPPER, ROSEMARY. 11
- GUANCIALE, CHARRED RADICCHIO, FETA, BALSAMIC. 13
- WILD MUSHROOM, HUMBOLT FOG, CAVALO NERO, THYME. 12

## ENTREES

- FARRO STEW, WILD MUSHROOM, GREEN GARLIC, FAVA BEAN, PECORINO. 18
- MARKET FISH, FREGOLA, PRESERVED LEMON, NDUJA, SALSA VERDE. 25
- SKIRT STEAK, ROASTED SUNCHOKE, TREVISO, SPRING ONION PICADA. 25
- ROASTED HALF CHICKEN, SHELLING BEANS, FRESNO CHILE SOFFRITO, ESCAROLE. 22
- SLOW ROASTED PORK, BRUSSELS SPROUTS, DATES, OREGANO, CIDER VINEGAR. 24