



SMALL PLATES — \$10

- Olives, castlevetrano & kalamata, chili flakes, parsley, extra virgin olive oil
- Avocado, cucumber, lemon, extra virgin olive oil, Greek yogurt
- Eggplant, Ying & Yang tahini dressing, radish, herbs, olive oil
- Beets, candy stripe, red, gold, turmeric yogurt, pistachios
- Brussel sprouts, lemon, garlic, parmigiano-reggiano, chili flakes
- Shishito peppers, sumac, lime
- Charred rainbow carrots, preserved lemon, avocado purée
- Broccolini, olive oil, chili, lemon
- Mediterranean fish balls, sour cream, dill, red onions
- Soup of the day
- Roasted cauliflower, labane cheese, olive oil, garlic, arugula & watercress
- Mushrooms, Oyster mushrooms, king trumpet, shiitake, fig balsamic

PIAF BREAD — \$10

- Black Bread
- activated charcoal, eggplant, preserved garlic

CRUDO — \$19

- Ceviche of center cut tuna beetroot, micro herbs
- Organic salmon crudo avocado, lime, micro cilantro

Executive Chefs
Adir COHEN
Alejandro GERMAN

For your convenience 20% gratuity will be added to parties of six or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

CRAZY SALADS

- Caesar & pomponette \$16
green kale, cauliflower, brussels sprouts, seeds, parmegiano-reggiano, caesar dressing
- Local burrata \$20
gazpacho, fresh basil, cherry tomatoes, Miss Paradis black bread
- Center cut tuna \$21
cucumber noodles, melon, cilantro, sesame seeds
- Artichoke salad \$17
tahini dressing, zaatar, arugola
- +Add** Shrimp (3 pieces) \$8 Organic grilled salmon \$9 Mushrooms \$5

LARGE PLATES

PASTA "COMME CI COMME ÇA"

- Zucchini tagliatelle \$18
Kale & basil pesto, parmigiano-reggiano, roasted tomatoes
- Whole wheat pasta \$20
mixed baby tomatoes, olives, capers, anchovies, lemon, bread crumbs
- + Add** Shrimp (3 pieces) \$8 Organic grilled salmon \$9 Mushrooms \$5

SEASONAL VEGAN

- Butternut steak, curry sauce, mixed herbs \$19
- +Add** Jasmin Rice \$3

I LOVE PAPILOTTES

- Steamed atlantic cod papillotte \$22
broccolini, carrots, lemon, coconut balsamic dressing
- steamed organic salmon papillotte \$24
zucchini & spaghetti squash, dill, curry yogurt

FISH & CHIPS

- Cod & potatoes \$21
cod, crispy fingerling potatoes, tartare sauce

MAMA'S COOKING POT

- Shrimps \$27
Shrimp, sauteed green vegetables, cashew sauce, sesame seeds
- Chilean sea bass \$36
Fingerling potatoes, pearl onions, cherry tomatoes, brussels sprouts, lemon, herb salad

MUSSELS COUSCOUS HARISSA

- Mussels Bouchet \$21
pumpkin, parsley, garlic

SHARING IS CARING

- ORGANIC QUINOA PAELLA** Organic quinoa paella roasted peppers, English peas
- With sea food \$52
shrimp, organic salmon, mussels
- With fish \$47
organic salmon, grouper