

# LA VIDA

## **Salad / Soup**

Hearts of bibb lettuce, dates, dried cherries, buttermilk and thyme dressing 9

Bruno-russo tomatoes, burrata cheese, curried eggplant 12

Baby cremini mushroom carpaccio, lemon oil, sprouts 8

Tuna bread salad with strawberries, jerez dressing 10

La Vida ensalada with sherry dressing 7

Soup inspiration 6

## **“Box Lunch”**

Includes soup of the day, 2 salads, dessert, entrée 15

Vegetarian box (vegetarian lettuce wraps)

Seafood box (market fish)

Beef box (wood grilled tri tip beef, capers, Spanish chiles)

Chef inspired box

## **Burgers**

Served on a sesame seed bun, traditional garnishes, tossed greens, saffron red chile couscous

Tandoori chicken burger 10

BBQ tempeh burger, vegetable slaw 10

Wood fired sonoma lamb burger, cucumber yogurt dressing 12

All american burger, aged cheddar, applewood smoked bacon 10

## **Plates**

House made goat cheese cavatelli, asparagus, shaved almonds, toasted bread crumbs 12

Portabella whole wheat ravioli english pea puree, fresh baby corns 14

Molasses glazed tasmanian sea trout wilted frisee, pomegranate 15

Watercress, albacore tuna patty, guajillo chile mayo, pickled shallots, brioche 15

Chopped iceberg, marinated skirt steak, blue cheese, heirloom cherry tomatoes 14

Spinach, slow cooked chicken, butter bean, crispy chorizo, red onion, honey mustard 12

Harissa rubbed tri tip beef, treviso radicchio 15

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## Desserts

Coffee creme brulee, cardamom cream 9

Caramel panna cotta pear sorbet 9

Spanish vanilla custard, rum roasted pineapple 9

Trio of fresh seasonal sorbets 9

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## **Appetizers**

- Tuna ceviche, taro root, purple peruvian potato chips 14
- Kobe beef carpaccio, pickled green tomatoes, pasilla chiles 16
- Battered cod, verde sauce 12
- Curried mussels, red chiles, cilantro 12
- Crispy tofu, black bean and humus dressing 9

## **Salads**

- Hearts of bibb lettuce, dates, tart cherries, sheep milk cheese, buttermilk thyme dressing 9
- Cara cara oranges with baby carrots ginger vinaigrette 9
- Bruno-russo heirloom tomato, buratta cheese, curried eggplant 12
- Dried vanilla pears, baby greens, cotija cheese, port wine dressing 10
- La Vida ensalada with sherry dressing 7

## **Mini grills**

- Black bean brushed quail 12
- Sonoma lamb sausage, yogurt sauce 14
- Pineapple glazed prawns 14
- Asparagus, crushed roasted peanuts 12
- Chistorra sausages 12

## **Entrees**

- Inspirational fish of the day (market price)
- Champagne braised branzino, fingerling potatoes, spinach 21
- Tagine roasted jandori chicken breast, citrus oyster mushrooms, potato spaghetti 19
- Anchiote rubbed kurabuta pig steak, brandied golden raisins 19
- Tandoori spiced lamb chops, caramelized spanish onions, moroccan glaze 28
- 12oz bone-in n.y. strip steak, garlic chives, chorizo and green chile croquettes 30

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## Sides

Sautéed spinach, garbanzo beans, sliced egg 5

Creamed saffron corn compote 5

Saffron and red chile couscous 5

Chorizo and green chile croquettes 5

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## Valentine's Day

(65.00 per person)

### **First (choice of)**

Cara cara oranges with baby carrots and ginger vinaigrette

Broiled shrimp with pineapple and jicama

Baby beets with goat cheese and toasted pistachio

### **Second (choice of)**

Tuna bread salad with strawberries sherry dressing

Bruno-rosso heirloom tomato with buratta and curried eggplant

Boston bibb, dates and tart cherries, buttermilk dressing

### **Entrée (choice of)**

Jandori chicken breast with citrus oyster mushrooms and potato spaghetti

Grilled sea trout, orzo pasta and cilantro

Herb crusted beef filet, garlic chives and green chile potato croquette

### **Dessert (choice of)**

Spanish vanilla custard with rum roasted pineapple

Caramel panna cotta pear sorbet

Passion fruit mousse with chocolate sugar crisp