

the wild fig

BURRATA & PROSCIUTTO

Fresh Figs, Arugula,
Grilled Ciabatta,
Balsamic Reduction 39

FLAVORS *of the SUN*

Hummus ~ Falafel with Tzatziki
Baba Ghannouj ~ Olive Tapenade ~ Warm Pita
Sample Platter 36 ~ Add Vegetable Crudité 8

RAW

EAST & WEST COAST OYSTERS ~ 5 ea
mignonette, horseradish, lemon

OCTOPUS CEVICHE ~ 33

corvina, leche de tigre,
ginger, jalapeño, cilantro

TUNA TARTARE ~ 32

chives, ginger, soy, vinegar,
lemon, crispy capers

HAMACHI CRUDO ~ 31

tangerine, black sea salt,
ginger, lime, jalapeño, fresno

SIMPLE & FRESH

SPANISH GAZPACHO ~ feta, basil, avocado 17 add shrimp +9

FRENCH ONION SOUP ~ melted Gruyère crouton 20

THE FIG SALAD ~ field greens, port marinated figs, pancetta, blue cheese, crispy shallots 22

TRUE GREEK SALAD ~ heirloom tomatoes, feta, kalamata olives, red onion, cucumber, green peppers, capers, oregano 23

HALLOUMI & KALE SALAD ~ grilled halloumi, pomegranate, apple, pistachio, blood orange vinaigrette 24

CRAB CAKES ~ cellery, red bell pepper, tarragon, Dijon mustard 35

PIL PIL SHRIMP ~ smoked paprika, evoo, garlic, shallots, chipotle chili, toasted baguette 29

*STEAK TARTARE ~ capers, shallots, Dijon, parsley, jalapeno evoo, crispy chili pita 34

MOULES FRITES ~ mussels, curry coconut broth, frites, grilled ciabatta 29

HOUSE-MADE PASTA & RISOTTO

LOBSTER PACCHERI ~ Maine lobster, smoked paprika, brandy cream 50

FETTUCCHINE ~ house made spinach fettuccine, burrata, chive pesto, asparagus, pine nuts 46

CACIO E PEPE ~ house-made linguine, pecorino, cracked black pepper 34 ~ add lobster tail + 45

CAVATELLI ~ spicy Italian sausage, basil, pink tomato sauce 38

NIGHTLY RISOTTO ~ inspired creation of the night A.Q.

LARGE PLATES

8OZ. FILET MIGNON ~ Wild Fig frites, cognac green peppercorn demi 68

FISH IN A BAG ~ cherry tomatoes, zucchini, oyster mushrooms, olives, fennel, Herbes de Provence, Pernod AQ

CHILEAN SEABASS ~ fava beans, artichoke, fingerling potatoes, salmon roe, chermoula 64

VEAL LOIN SCALOPPINE ~ potato purée, garlic spinach, lemon caper butter 48

ROASTED CHICKEN ~ Moroccan rub, leeks, heirloom baby carrots, olives, asparagus, pan jus 44

WHOLE FISH OF THE DAY ~ citrus, chili, garlic & herb marinated, grilled, choice of one side AQ

RACK OF LAMB ~ Chickpea catalan salad, spanish chorizo, sundried tomatoes, anchovy butter 69

SIDES ~ 16

Garlic & Shallot Spinach ~ Wild Fig Frites ~ Asparagus ~ Green Salad ~ Mashed Potatoes

Mixed Olives ~ Baby Carrots ~ Fingerling Potatoes ~ Haricot Verts Sundried Tomato Salad

Truffle Parmesan Frites 19

SPLIT
CHARGE
5
PER PLATE

Executive Chef ~ Pompeyo Lopez

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.