



EST. 1995

STARTERS

CRISPY BRUSSELS SPROUTS 18

Fra Diavolo & Gorgonzola Cheese

PORTUGUESE OCTOPUS 24

Paprika Aioli, Cherry Pepper Salsa, Gastrique, Capers & Red Pepper Ragout

ROASTED BONE MARROW 20

Crackers & Chimichurri

BURRATA 19

Olive "Dust", Pickled Melon, Grapes, Pesto, Cajun Pine Nuts & Mint Salsa Verde

COLOSSAL SHRIMP COCKTAIL 24

U10 Poached Shrimp, Charred Lemon & Cocktail Sauce

CAULIFLOWER 18

Almonds, Raisins, Granola & Kefalograviera

SOUP OF THE DAY 12



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MAIN COURSES

The Following Selections Include House Salad & Choice of Dessert

BBQ IBERICO PORK "ABANICO" 68

Black Bean Sofrito, Malagueta, Salsa Verde & Banh Mi Sauce

CHAR GRILLED SKIRT STEAK 70

Greek Potatoes, Hummus, Fire Roasted Eggplant & Strawberry Mole Sauce

LAMB CHOPS 85

Greeks Beans, Asparagus, Tzatziki, Balsamic Reduction, Marinated Olives & Feta

THE HEIGHTS SIGNATURE HAND CUT STEAK MKT

Truffled Potatoes, Kafar & House Steak Sauce

JUMBO SHRIMP 68

*Couscous, Salmon "Bacon", Vegetable Crudo & Pecorino Crumble
Orange Saffron Aioli & Kaffir Lime Cream*

ZA'ATAR GRILLED CHICKEN 65

Farro, Kale, Apricot Chutney, Hoisin Crema & Sweet Chili Sauce

CHILEAN SEA BASS 90

Jeweled Quinoa, Acai Creme Fraiche, Pear Marmalade & Mint Gastrique

CRISPY EGGPLANT & HEIRLOOM BROCCOLI 62

Gigantes Beans, Seasonal Vegetables, Wild Mushrooms, Cajun Pepitas & Teriyaki Reduction

DESSERT

SORBET

Macerated Berries

GREEK YOGURT

Berries, Pistachios & Honey

NEW YORK STYLE CHEESECAKE