

Beldi



Restaurant week

\$50 per person (choose 1 per course)

For the table (includes pita or crudités)

Baba ganoush V+ GF

Smoked eggplant, sumac, red onion

Confit tomato V GF

Moreno whipped labneh, green bean

Pickles V GF

Cauliflower, carrot, cucumber

Sugar snap V GF

Lemon, garlic, feta, pistachio, mint, aleppo

Olives V GF

Kalamata, cerignola, castelvetrano, citrus, fennel pollen

Hummus (+\$12) V GF

Chickpea, ras-el-hanout, matbuca, sumac, chives

Small plates

Falafel V+ GF

Shabazi remoulade, fattoush salad, sumac preserved lemon vinaigrette, harissa

Asparagus V+ GF

Whipped feta, sugar snap, confit tomato, spring onion vinaigrette, radish, aleppo

Octopus (+\$12) GF

Chickpea, miso, onion soubise, castelvetrano, asparagus, lemon

Large plates

Gnocchi V+

Sun Hands Farm oyster mushroom, sugar snap, asparagus, Swiss chard, herbs, brown butter

Pork*

Farm to market bone-in chop, couscous, cucumber, chickpea, miso, zuta, bell pepper

Halibut (+\$15) GF

Heirloom royal corona beans, broccolini, salsa verde, tomato, caperberries

Dessert

Strawberry

Yoghurt sponge, lemon, chickpea, pistachio, rhubarb

Nougat Glace (+\$5) GF

Fig, cherry, pistachio, pine nut, candied lemon and cherry, wine poached apple, pine nut crema

V=Vegan, V+=Vegetarian, GF=Gluten free

By the tradition and cultures of the Mediterranean we encourage sharing. We request that all food orders are placed at once to ensure a seamless service and dining experience.

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

WINE 5oz Glass/Bottle

BUBBLES

Louis De Grenelle, **ROSE**, FR 18/72

Gerard Bertrand, Heritage An 825 - **CRÉMANT DE LIMOUX BRUT**, 2022 68

WHITE WINE

Scarpetta Frico, **HOUSE WHITE**, Venezia, IT 2024 9/36

Weingut Loimer, **GLÜCKLICHE**, Glückliches Weinland, Österreich, AT 10

Bellande, **PINOT GRIS**, Willamette, OR 2022 16/64

Greffiere Macon La Roche, **CHARDONNAY**, Burgundy, FR 2023 19/76

Domaine des Aubuisieres, **VOUVRAY**, Vouvray, FR 2023 17/68

Truchard, **ROUSSANNE**, Los Carneros, CA 2024 76

Laxas, **ALBARIÑO**, Rias Baixas, ES 2024 64

Domaines Menetou, **MENETOU-SALON**, Loire Valley, FR 2023 80

Domaine Paul Cherrier, **SANCERRE**, Loire Valley, FR 2023 85

RED WINE

Sanvito, **HOUSE RED**, Abruzzo, IT 2024 9/36

Gota Dao Prunus, **RED BLEND**, PT 13/52

Vietti, **DOLCETTO**, Alba, IT 2024 17/68

Failla, **PINOT NOIR**, Willamette Valley, OR 2022 21/84

Corazon de Sol, **MALBEC**, Uco Valley, Mendoza, AR 2023 18/72

Scarpetta, **BARBERA**, Monferrato Piemonte, IT 2023 14/56

Loop De Loop, **PINOT GRIS ROUGE**, Tualatin Hills, OR 2023 68

Walla Walla Vintners, **SANGIOVESE**, Columbia Valley, WA 2022 76

Far Mountain Fission, **CABERNET SAUVIGNON**, Sonoma, CA 2021 85

Tajinaste, **TINTO TRADITIONAL**, Isle Canarais, ES 2023 70

BEER + SELTZER

Athletic NA, **IPA**, CT 6

Kettlehouse River Left, **CZECH PILSNER**, MT 7

Breakside Wanderlust, **IPA**, OR 7

Sapporo, **JAPANESE LAGER**, JP 9

COFFEE + TEA

DOMA coffee, Idaho 6

Iced tea 4

Numi Teas 4

SOFT DRINKS

Coke, Diet Coke 4

San Pellegrino, 750ml 7

Acqua Panna, 1000ml 7

A 20% service charge will be applied to parties of 6 or more. Corkage of \$45/bottle. Max 2 bottles per party..
Please note a 3% resort tax is added to all checks and a 3% processing fee for all credit transactions.

