

# Atardi

## Starters

<b>TROPICAL BOUILLABAISSÉ</b>	17
Seafood mix, coconut cream, saffron soup	
<b>TUNA CARPACCIO</b>	18
Thinly sliced tuna, pecans, Madame Jeanette, soy, cilantro, ginger, microgreens, lemon juice, olive oil, sesame oil	
<b>BURRATA</b>	18
Fresh burrata cheese, arugula, tomatoes, basil pesto, red beet powder, balsamic reduction	
<b>SCALLOPS</b> 🌱	19
Seared scallops, corn purée, roasted corn, crispy togarashi cracker, avocado-cilantro sauce	
<b>OCTOPUS</b>	20
Slow-cooked and smoked a la plancha octopus, aji panka, sweet potato foam, crispy potato, olivo sauce	
<b>SHRIMPS</b> 🌱	19.50
Grilled shrimps, roasted aji amarillo sauce, lime, ginger, green apple, mango, cilantro oil	
<b>GARDEN SALAD</b> 🌱	17
Local greens, apple, corn, radish, feta cheese, crispy wild rice, tomato, mint, balsamic vinaigrette	
<b>SALMON</b>	19
Salmon tiradito, sweet potato creme, chard avocado, leche de tigre, crispy quinoa, cilantro oil	

## Main

<b>LOBSTER TAIL</b> 🌱	51
Seared rock lobster, fondant potato, green asparagus, chives, fennel, tarragon sauce	
<b>MACADAMIA GROUPER</b>	45
Macadamia-crusted grouper, bok choy, black quinoa, sesame oil, creamy red curry sauce	
<b>RED SNAPPER</b>	42
Seared red snapper, sweet potato purée, garlic, julienne vegetables, aji Amarillo, butter sauce	
<b>SEA BASS</b> 🌱	45
Seabass, parsnip purée, cardamom, caramelized baby carrots, chives, white wine sauce	
<b>FILET &amp; LOBSTER</b> 🌱	64
8oz filet mignon, potato au gratin, green beans, butter red wine sauce	
<b>BEEF TENDERLOIN</b> 🌱	48
8oz filet mignon, potato au gratin, mushroom, asparagus, compound truffle butter	
<b>SALMON</b>	42
Salmon, sweet potato purée, bok choy, sesame oil, lime, miso ginger sauce	
<b>BLACKENED MAHI MAHI</b>	42
Mahi mahi, ajo blanco purée, tomatoes, olive-basil salt, roasted pepper sauce	
<b>CORVINA</b>	40
Celeriac purée, julienne vegetables, coconut, ginger-curry sauce	
<b>SHORT RIBS</b>	44
22-hour slow-cooked short ribs, pumpkin purée, caramelized baby onion, cashews, short ribs coconut jus	

## Dessert

<b>TROPICAL COCONUT CAKE</b>	11
Layered vanilla coconut cake, white chocolate mousse filling, pineapple sauce	
<b>CHOCOHOLIC</b>	11
Chocolate warm cake, black forest compote, banana ice cream	
<b>APPLE CRUMBLE CASSEROLE</b>	11
Cinnamon apples, almond crumble, vanilla ice cream, butterscotch sauce	
<b>CHEESECAKE MOUSSE</b>	11
Mascarpone mousse, berries compote, vanilla crumble	

## White Wines

### Sauvignon Blanc



#### PASCAL JOLIVET SANCERRE

Loire Valley | France

84

#### SIMI

Sonoma County | California

15 58

#### VENTISQUERO GREY

Atacama Valley | Chile

48

#### DUCKHORN SAUVIGNON BLANC

Napa Valley | USA

87

#### KIM CRAWFORD

Marlborough | New Zealand

68

#### NAUTILUS

Marlborough | New Zealand

17 66

### Chardonnay

#### BOUCHARD PERE & FILS 'LA VIGNEE

Burgundy | France

68

#### LA CREMA

Sonoma Coast | California

19 75

#### JORDAN

Russian River Valley | California

108

#### KENDALL JACKSON

California | USA

15 54

### Pinot Grigio Pinot Gris

#### SANTA MARGHERITA

Validadige | Italy

16 59

### Rosé

#### WHISPERING ANGEL

Provence | France

18 65

#### AIX

Provence | France

58

#### HAMPTON WATER

Languedoc-Roussillon | France

73

### Additional White Wines

#### DR. KONSTANTIN FRANK, SEMI-DRY RIESLING 16

Finger Lakes | New York

59

#### QUADY ELECTRA MOSCATO

California | USA

50

#### SPIER CHENIN BLANC

Stellenbosch | South Africa

49

## Red Wines

### Pinot Noir



#### HOBNOB BY GEORGES DUBOEUF

Pays'd'Oc | France

13 49

#### A TO Z WINeworks

Willamette Valley | Oregon

68

#### MEIOMI

Marlborough | New Zealand

75

#### LA CREMA

Sonoma Coast | California

19 74

#### GOLDEN EYE

Anderson Valley | California

135

### Cabernet Sauvignon

#### OBERON BY MICHAEL MONDAVI

Napa Valley | California

19 75

#### ROBERT MONDAVI

Central Coast Vineyards | California

15 58

#### JORDAN

Alexander Valley | California

159

### Additional Red Wines

#### CATENA MALBEC

Mendoza | Argentina

17 66

#### ANTINORI PEPPOLI CHIANTI CLASSICO

Tuscany | Italy

66

#### KENDALL JACKSON MERLOT

California | USA

17 66

#### EMILIO MORO FINCA RESALSO TEMPRANILLO

Ribera del Duero | Spain

58

#### SIX EIGHT NINE RED BLEND

Napa Valley | California

17 68

#### PRISONER RED BLEND

Napa Valley | California

130

#### SEGHEsIO ZINFANDEL

Sonoma County | California

79

## Sparkling Wines



#### RUFFINO PROSECCO BRUT

Veneto | Italy

14 55

#### DOMAINE CARNEROS BRUT

Carneros | California

87

#### MARQUES DE CACERES CAVA BRUT

Penedes | Spain

15 58

### Champagne

#### BOLLINGER BRUT ROSÉ

Champagne | France

180

#### VEUVE CLIQUOT BRUT

Champagne | France

180

#### DOM PERIGNON BRUT

Epernay | France

375

### Dessert Wine

#### QUADY "ELYSIUM" BLACK MUSCAT

California | USA

52

### Cocktails

### Classics

#### DARK & STORMY

Gosling's dark rum, ginger beer

15

#### MAI TAI

Bacardi Superior, Orange Curaçao, Orgeat syrup, pineapple juice, orange juice, lime juice, simple syrup, topped with dark rum

15

#### ARUBA BLUES

Grey Goose, Blue Curaçao, Malibu rum, pineapple juice, orange juice

15

#### ISLAND ICED TEA

Maker's Mark, peach purée, lemon juice, iced tea, mint leaves

16

#### HURRICANE

Bacardi Superior, lime juice, simple syrup, passion fruit purée, grenadine

16

#### LA PALOMA

Patron Silver, lime juice, grapefruit juice, simple syrup, soda water

17

### Martinis

#### DUSHI MARTINI

Grey Goose vodka, melon liqueur, pineapple juice

15

#### FRENCH MARTINI

Bombay gin, Ruffino prosecco, lemon juice, lemon twist

17

#### ESPRESSO MARTINI

Grey Goose vodka, Kahlua, Baileys, brown sugar

17