

The image features a background of sand dunes with soft, undulating ridges and valleys. In the center-right, there is a circular graphic composed of fine gold glitter. The word "Atardi" is written across the center of this circle in a white, elegant cursive script.

Atardi

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Starters

IRON SEARED SCALLOPS

Sweet corn purée, avocado mousseline, crispy rice noodles, togarashi, green oil

23

OCTOPUS

Slow cooked & iron pan seared octopus, roasted potatoes, aji panka emulsion, Botija olives mayo, potato pops, sweet chili aioli, radish

22

BLACKENED SHRIMP

Huancaína sauce, melons relish, potato pops

22

LOBSTER & FUET SALAD

Mesclun of greens, poached lobster meat, truffled Fuet, edamame, orange, peach, cherry tomato, Yuzu vinaigrette

25

RED SNAPPER GREEN CEVICHE

Roasted green peppers leche de tigre, cilantro infused oil, "cancha" toasted corn, avocado mousseline, red onion, crispy nori

22

MEDITERRANEAN BURRATA

Fresh burrata, basil pesto, cherry tomato, roasted pine nuts, arugula micro greens, beet powder, balsamic reduction

21

ATARDI SALAD

Mesclun of greens, caramelized pecans, onion, cherry tomato, cucumber, shaved pear, blue cheese, red wine vinaigrette

19

Main Courses

CARIBBEAN LOBSTER TAIL

8 oz. lobster tail, coriander perfumed lobster sauce, roasted fennel, potato noisette

58

MACADAMIA GROUPER

Macadamia nut crust, quinoa chaufa style, bok choy, mango relish, Thai red curry

52

RED SNAPPER

Creamy Tonka sauce, parsnip and apple purée, caramelized shallots, green peas

49

CHILEAN SEABASS

Cauliflower purée, sautéed local mushrooms, baby spinach, earthy broth

57

MAHI MAHI

"Encocao" coconut sauce, sautéed vegetables, basmati rice

48

SHORT RIBS

22-hours slow cooked short ribs, foie gras sauce, vichyssoise purée, homemade pickled vegetables

55

THE SURF & TURF

Caribbean lobster tail, 8 oz. USDA Angus beef filet, grilled asparagus, red wine jus, potato au gratin

69

BEEF FILET

8 oz. USDA Angus beef filet, local mushroom demi-glace, potato au gratin

58

PORK BELLY

Pineapple relish, local oyster mushrooms "chicharrón", potato noisette, grilled asparagus

47

SUMMER SQUASH

Roasted yellow squash stuffed with seasonal vegetables, tikka masala sauce, potato pops, feta cheese, creamy hummus

39

All seafood are Certified Sustainable. Please alert your service staff of any food allergies or dietary concerns. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness, especially if you are pregnant, or have certain medical conditions. All prices are in US Dollars. Gratuity not included. Prices are subject to change without notification. Smart casual attire required.



White Wines

		
SAUVIGNON BLANC		
MUD HOUSE Marlborough New Zealand	17	66
KIM CRAWFORD Marlborough New Zealand	16	64
HONIG Napa Valley USA	19	70
SIMI Sonoma County USA	66	
DUCKHORN Napa Valley USA	85	
LA POUSSIE SANCERRE Loire France	95	
CHARDONNAY		
BREAD & BUTTER Napa Valley USA	19	75
KENDALL-JACKSON California USA	15	64
LA CREMA California USA	19	70
ROMBAUER Napa Valley USA	103	
RIESLING		
DR KONSTANTIN FRANK New York USA	16	63
GRANS FASSIAN Mosel Germany	17	66
OTHER WHITES		
ROSSELLO GAVI DI GAVI Piemonte Italy	60	
SANTA MARGHERITA PINOT GRIGIO Valdadige Italy	17	66
SANTA CRISTINA PINOT GRIGIO Veneto Italy	16	50

Red Wines

		
PINOT NOIR		
HOBNOB BY GEORGES DUBOEUF Pays d'Oc France	15	52
A TO Z WINeworks Willamette Valley Oregon USA	73	
LA CREMA Sonoma Coast California USA	19	74
CABERNET SAUVIGNON		
OBERON BY MICHAEL MONDAVI Napa Valley California USA	19	75
ROBERT MONDAVI PRIVATE SELECTION California USA	15	52
JORDAN Alexander Valley California USA	159	
DECOY California USA	20	79
OTHER REDS		
CATENA MALBEC Mendoza Argentina	17	68
KENDALL-JACKSON MERLOT VINTNERS RESERVE California USA	17	68
EMILIO MORO TEMPRANILLO Ribera del Duero Spain	68	
SIX EIGHT NINE RED BLEND BY 689 CELLARS Napa Valley California USA	18	71
ST. FRANCIS 'OLD VINES' ZINFANDEL Sonoma County California USA	86	
ANTINORI PEPPOLI CHIANTI CLASSICO Tuscany Italy	66	

Rosé

		
WHISPERING ANGEL Provence France	18	68
HAMPTON WATER Languedoc France	19	70

Sparkling Wines

ROSSELLO MOSCATO D'ASTI Piemonte Italy	15	58
LA GIOIOSA PROSECCO Valdobbiadene Italy	15	58
RUFFINO PROSECCO Veneto Italy	14	55
MARQUES DE CACERES CAVA Penedes Spain	16	58

Champagne

LAURENT-PERRIER BRUT CUVÉE ROSÉ Champagne France	180	
VEUVE CLICQUOT Champagne France	180	
DOM PÉRIGNON Champagne France	385	
PERRIER-JOUËT GRAND BRUT Epernay Champagne France	180	

Cocktails

ARUBA ESPRESSO MARTINI	17
Papiamento Vodka, Coffee Liqueur, Espresso, Simple Syrup, Nutmeg	
BLUSHING ROSE	16
Bombay Gin, Aperol, Simple Syrup, Lemon Juice, Egg White, Angostura Bitters, Rose Water	
WATERMELON DELIGHT	19
Watermelon infused Montelobos Mezcal, Lime Juice, Ginger Liquor, Prickly Pear Syrup	
MANDARIN MARGARITA	18
Patron Silver Tequila, Grand Marnier, Lime Juice, Ginger Syrup, Agave Syrup, Orange Bitters	
PALM BEACH PALOMA	17
Mi Campo Reposado Tequila, Grapefruit Soda, Lime Juice, Grapefruit Juice	
ATARDI OLD FASHIONED	17
Woodford Reserve Bourbon, Simple Syrup, Angostura Bitters, Rosemary	
AFTERNOON BLISS	16
Diplomatico Mantuano Rum, Prosecco, Lime Juice, Simple Syrup	
CUCUMBER BREEZE	18
Tanqueray Gin, Soda Water, Cucumber, Mint, Basil, Lime Juice, Simple Syrup	

Mocktails

STRAWBERRY SUNSET G&T	13
Lyre's Gin, Tonic Water, Muddled Strawberries	
BERRY ICED TEA	12
Earl Grey Tea, Vanilla Bean, Blackberry Shrub, Soda Water, Oranges, Blueberries	
SUNSET PASSION	13
Lyre's Gin, Passion Fruit Juice, Soda Water	

Premium Selection

DON JULIO 1942 AÑEJO TEQUILA	39
RON ZACAPA XO	39
DEWAR'S 25 YEARS BLENDED SCOTCH WHISKY	42

Specialty Liqueurs

GRAND MARNIER	16
GRAND MARNIER 100TH ANN.	34
CHAMBORD	15
AMARETTO DISARONNO	13
SAMBUCA ROMANA	13
LIMONCELLO	16
FRANGELICO	14
KAHLÚA	12
DRAMBUIE	16
BÉNÉDICTINE	14
B&B	13
BAILEYS IRISH CREAM	15
COINTREAU	15
LICOR 43	14

Other Liqueurs

SINGLE MALT SCOTCH

GLENFIDDICH 12 YEARS	24
GLENMORANGIE 10 YEARS	18
ABERFELDY 21 YEARS	38
THE GLENLIVET 12 YEARS	19

SMALL BATCH BOURBON

SAZERAC RYE 6YO NEW ORLEANS	21
EAGLE RARE 10YO BOURBON	29

GRAPPA

SARPA DI POLI	11
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COGNAC

REMY MARTIN XO	41
REMY MARTIN VSOP	28
HENNESSY PURE WHITE	23
MARTELL XO	40
HENNESSY VS	18

BRANDY

BARSOL QUEBRANTA PISCO	16
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