

DARK

Chef's Collab X Sandy Ho
Los Angeles, California



Mezze Platter

490

Homemade falafel, beet hummus with Urfa chili, tzatziki dipping, baba ghanoush with toasted pine nuts, quinoa tabbouleh, marinated feta cheese, Kalamata and Cerignola olives. Served with homemade pita bread or nutty keto bread



Zucchini Blossom Fritters

490

Zucchini blossom fritters with Parmesan and feta cheese on avocado and herbs cream puree. Served with charred corn salsa confit sun gold tomatoes. Topped with poached egg, chilis and fresh coriander



Lemon & Herb Stuffed Chicken

590

Grilled slow-cooked chicken breast stuffed with lemon butter herbs. Served with quinoa salad, cherry tomatoes, red onion pickle, toasted pine nuts, grilled zucchini, fresh herbs, toasted pistachio and lemon, beef-yogurt sauce and turmeric pickled onion. Topped with Zhoug sauce, Urfa chili, coriander and sliced red onion



Adobo Chicken & Cauliflower Rice

490

Adobo-grilled chicken thigh served with cauliflower Spanish rice, chili corn salsa, avocado, sun gold tomato, chipotle aioli sauce, pickled red onion, feta cheese, lime and corn chips



Beef Tenderloin

990

MBS 3-4 Australian Black Angus beef tenderloin served with sweet potatoes, haricot vert, edamame, onions, baby rocket salad, baby kale salad, chimichurri and Maldon smoked salt



Lamb Chops

990

Spice-rubbed Australian lamb shoulder chops served with flageolet beans mixed with stir fried baby kale, grilled broccolini, baby carrots, tzatziki dipping sauce and Maldon smoked salt

