



# CITIZEN

HOUSE FOCACCIA 7  
WHIPPED BROWN BUTTER

WARM MARINATED OLIVES 9  
HARISSA / CITRUS ZEST / RED WINE VINEGAR

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LEEKS VINAIGRETTE 23  
MARINATED LEEKS / SHERRY VINAIGRETTE / SAUCE GRIBICHE / NORDIC SHRIMP / FRESH HERBS

BEEF CARPACCIO 25  
PICKLED EGGPLANT / PARMESAN CREAM / ARUGULA / SHAVED WHITE ONION / OLD SCHOOL RED WINE VINAIGRETTE / BRIOCHE CROUTONS

FRIED PORK BELLY 21  
CHARRED GREEN ONION REMOULADE / WHEAT BERRY / CHAI PICKLED FENNEL / CUCUMBER / RADISH / ARUGULA / GRANNY SMITH BBQ GLAZE

FLUKE CRUDO 26  
GREEN CURRY / FRIED SHALLOTS / GREEN PAPAYA AND FRESH HERB SALAD / LIME LEAF SEASONED PUFFED VERMICELLI / CILANTRO / CHILI OL

LITTLE GEM SALAD 21  
CAPERS / PANGRATTATO / SIX MINUTE EGG / MARINATED WHITE ANCHOVIES / CAPER LEMON DRESSING / CREAMY PARMESAN

BURRATA FROM PUGLIA 26  
PEPPERONATA / SLOW ROASTED CHERRY TOMATOES / SUNDRIED TOMATO AND PINE NUT PESTO / CALABRIAN CHILI HOT HONEY / BASIL OIL / TOASTED FENNEL AND SESAME FOCACCIA

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PARSNIP FIVE WAYS 26  
PARSNIP GNOCCHI / PARSNIP APPLE PURÉE / ROASTED PARSNIP / PICKLED PARSNIP / PARSNIP CHIPS / SALSA VERDE

PORK AGNOLOTTI 31  
BRAISED CABBAGE / ANISE / CALABRIAN CHILI AND SESAME CRISP / HOT HONEY / GREEN ONION

TOWN MEATBALLS AND POLENTA 30  
BEEF AND PORK MEATBALLS / ROASTED GARLIC POLENTA / WHIPPED RICOTTA / POMODORO / BALSAMIC REDUCTION / PARSLEY

PINWHEEL PRIMAVERA LASAGNA 32  
HOUSE-MADE PASTA / PANKO CRUSTED EGGPLANT / GRILLED ZUCCHINI / BÉCHAMEL / MOZZARELLA / WHIPPED RICOTTA / ROASTED RED PEPPER POMODORO / BASIL / PARMESAN / SUNDRIED TOMATO AND PINE NUT PESTO

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GRILLED CAULIFLOWER STEAK 33  
HARISSA MARINADE / DATE AND CHICKPEA QUINOA SALAD / PICKLED RED ONIONS / PRESERVED LEMON AND TAHINI DRESSING / PARSNIP PURÉE / POMEGRANATE / CILANTRO / ZHOUG / YAM CHIPS  
*ADD GRILLED HALLOUMI 4*

ROASTED CHICKEN BREAST 38  
SAFFRON RISOTTO / MUSHROOMS À LA GREQUE / FRENCH GREEN BEANS / PICKLED MUSTARD SEEDS / SAUCE À L'ORANGE

FRIED OCTOPUS 43  
FREGOLA / MUSSELS / CHORIZO / NDUJA BUTTER / SMOKY RED PEPPER POMODORO / BRAISED FENNEL / FENNEL AND DILL AIOLI