

LA BOCA BY FRANCIS MALLMANN

DINNER

FAENA
NEW YORK

STARTERS

MENDOZA BEEF
TENDERLOIN EMPANADA

Llajua Sauce
16

CAVIAR SERVICE
Tsar Imperial Ossetra 50g
Potato Chips, Crème Fraîche, Egg
550

CHEESE
EMPANADA

Port Salut, Mozzarella, Gouda
Llajua Sauce
12

BURRATA

Jamón Ibérico de Bellota Cinco Jotas
Roasted Pear, Chestnut Pesto
33

CHICORY & APPLE SALAD

Delicata Squash, Toasted Ricotta Salata
Pumpkin Seeds, Apple Cider Dressing
25

BEET CARPACCIO

Pistachio Yogurt &
Shallot Vinaigrette
26

CRISPY ARTICHOKEs

Sesame Yogurt, Gremolata Sauce
Sourdough Breadcrumbs
28

HIRAMASA CRUDO

Avocado, Chili, Cilantro
Citrus Emulsion
28

BLUEFIN TUNA CRUDO

Tomato Water &
Garlic Aioli
32

MAINE SCALLOPS

Caramelized Endives &
Aged Balsamic
47

PASTA

BUTTERNUT SQUASH
CAPPELLACCI

Smoked Paprika Brown Butter, Hazelnuts
Parmigiano Reggiano
28

POTATO
GNOCCHI

King Trumpet Mushroom
Crispy Sage, Parmigiano Reggiano
33

LOBSTER
SPAGHETTI

Sobrasada, Oven-Dried Tomato
Oregano Sourdough Breadcrumbs
75

TAGLIOLINI

Montauk Royal Red Shrimp
Lemon, Sauce Provençale
39

RICOTTA GNUDI

Parmigiano Reggiano
Black Winter Truffle
85

MAINS

FRANCIS'S THICK
MILANESA

Dijon Mustard, Mashed Potatoes
Charred Lemon
95

TRIBUTE 32-OZ RIBEYE ON
THE BONE WITH R.W.
JOHNNY APPLE POTATOES
Chimichurri & Roasted Whole Onion
275

THE TOWER
Layers of Beef Tenderloin
Smashed Potatoes, Chimichurri
Beef Jus
95

SNAKE RIVER FARM
WAGYU SKIRT STEAK

Sweet Potatoes
Shallot Marmalade
105

PARRILLADA
New York Strip, Branzino, Lamb Chops
& Prawns seared a la plancha
Served with Domino Potatoes & Chimichurri
315

COLORADO
LAMB CHOPS
Malbec Lamb Jus, Smashed Potato
Watercress Salad
115

ROASTED ORGANIC
CHICKEN

Chantrelle Mushroom, Cipollini Onion
Baby Vegetables, Chicken Jus
46

BRANZINO
A LA PLANCHA

Mushroom & Shallots Escabeche
Sunchoke Purée
55

EGGPLANT
MILANESA

Aleppo Pepper Aioli
Sorrel, Avocado Salad
28

ROASTED
CAULIFLOWER

Crispy Rice, Cauliflower Puree
Almond & Caper Relish
32

SIDES

DOMINO POTATOES

Arugula & Parmigiano Reggiano Aioli
17

ANDEAN MAIZE HUMITA
Mortar-Smashed Corn, Spring Onions
Brioche Croutons
17

BRUSSELS SPROUTS A LA PLANCHA

Boiled Cider, Dates, Walnuts, Pomegranates
17

TIAN DE RATATOUILLE

Garlic & Thyme
17