PANCAKES $19
Halva foam, seasonal fruit

ORA KING SALMON CARPACCIO $35
Cured salmon, feta nata, focaccia, gem lettuce, trout caviar sauce

Burrata $25
Potato latke, cherry tomatoes, aged balsamic

ANCIENT GRAINS $25
Couscous, quinoa, shishito dressing, pickles, cabbage barbecue

OYSTERS $22
Half dozen Kusshi oysters, Latin mignonette

WILD MUSHROOM OMELETTE $25
Wild porcini & black trumpet mushroom, crispy plantain brioche

MIDDLE EAST BENEDICT $23
House-made sourdough, poached eggs, tomato-lamb merguez ragù, sumac hollandaise, Gruyère, fine herbs

SPICY AVOCADO TOAST $28
Focaccia, fresh avocado, grilled octopus, smoked jalapeño dressing, harissa mayonnaise

HUEVOS ESTRELLADOS $23
Sunny-side up eggs, roasted potatoes, bell pepper, bacon, summer truffle

MOULES ET FRITES $26
Bang Island Maine mussels, white vermouth, frites, homemade sourdough

WAGYU BURGER $25
Gruyère cheese, crazy mayo, onion compote, pickles, potato sesame bun, fries

TIGER PRAWNS “A LA DIABLO” $29
Lemon-butter sauce, Imperfecto Cholula, house-made sourdough

MILANESE SANDWICH $28
Ciabatta, pork tenderloin, labneh-toum, cheddar, heirloom tomato

CHICKEN & WAFFLES $26
Corn waffles, feta nata, double fried chicken thigh

WE WILL SEEK PERFECTION. BUT WE WILL NEVER ACHIEVE IT. WE DON’T WANT TO.
WE WILL BE IMPERFECTO

ADD ONS
Black Truffle (2 grams) $15
Caviar (½ oz) $70
A5 Wagyu (3 oz) $95
Burrata $9
Truffle Fries $16

DESSERT
RICOTTA CREME BRULEE $17
Kumquat confit, almond tuile, beet syrup, housemade tangerine sorbet

CHOCOLATE & BRIOCHES $17
Warm brioche, house-made gianduja, light orange custard

SEASONAL TART $18
Almond sablé, tropical caramel, mascarpone vanilla cream, fresh raspberries

HELADO Y SORBETE
(1) $5
(3) $12
Helado:
Vanilla
Chocolate
Pistachio
Sorbete:
Sicilian Lemon
Raspberry-Mint
Green Apple-Vanilla

We will seek perfection. But we will never achieve it. We don’t want to.
We will be Imperfecto