

# BLOCK

THE KITCHEN

**HUMMUS TRIO** *BIN 94* 10  
Sun-dried tomato and basil, traditional and sriracha

**STEAK TARTARE** *BIN 344* 13  
Prime Filet, capers, Dijon served with grilled bread

**THE SAMPLER** *BIN 97* 16  
Snowflake dip, kalamata olives, crab cake, marcona almonds, Finocchiona salami, quinoa fresca

**TRIO MEATBALLS** *BIN 440* 10  
Beef, pork and chicken with accompanying sauces

**VEGGIE BALLS** *BIN 116* 9  
Quinoa, lentils, mushrooms, ricotta, pecorino with sauce

**SPICY OLIVES** with fava beans *BIN 262* 8

**CHARCUTERIE** *BIN 252* 14  
from around the world (5 varieties)

**BRUSCHETTA** *BIN 301* 8

**SNOWFLAKE DIP** *BIN 113* 10  
Yogurt, diced pickles, garlic, pecans

**WATERMELON/FETA STACK** *BIN 159* 7  
with fig balsamic reduction

**BURRATA A LA PARMA** *BIN 308* 13  
Fresh preservative-free Burrata cheese served with aged Prosciutto di Parma

**PORTOBELLA NAPOLEON** *BIN 351* 14  
White asparagus, goat cheese, tomatoes on a grilled portobella



**MARCONA ALMONDS** *BIN 211* 8  
Toasted Spanish almonds


**BRIE ALLUMETTE** *BIN 88* 9  
Baked brie in a puff pastry served with Membrillo

Medjol dates 6

## CHEESE PLATTER 14



Choice of 3 different cheeses served with grapes, Membrillo and crackers

Manchego  


Maple Leaf Smoked 

Gouda  



Stilton Mango  

Manouri  

Mobay   



Tete de Moines   

Benedictine    




Queso de Valdeon  

Casa de Mendevil  

Velho  

Parrano  

Podda Classico   

Chimay a la Biere   

Brie Meaux  

## SOUPS

**SPINACH SOUP** *BIN 77* 6

**RUSTIC LAMB SOUP** *BIN 387* 8  
Old Europe's charming simplicity

**CASHEW CAULIFLOWER** *BIN 176* 7

**LOBSTER BISQUE** *BIN 88* 9  
Lighter version of the original lobster bisque

**LOCRO** *BIN 152* 7  
Corn, white bean, Chorizo, carrots

## SALADS

**GOAT CHEESE BRULEE** *BIN 97* 10  
Mixed field greens, toasted cinnamon pecans, marinated beets, purple onions, dates and fig balsamic glaze

**THE BLOCK** *BIN 325* 9  
Arugula, marcona almonds, purple onions and Parmigiano-Reggiano cheese blended with white truffle oil

**COUSCOUS** *BIN 398* 8  
Feta cheese, olive oil, basil and mint tastefully blended with couscous

**QUINOA FRESCA** *BIN 94* 9  
Organic quinoa, feta cheese, kalamata olives, tomatoes, cucumber served with pita

**ROASTED CORN SALAD** *BIN 82* 10  
Fresh roasted corn with red peppers and onion on field greens with sweet vinaigrette

**MARCONA CHICKEN SALAD** *BIN 351* 12  
Marcona almond encrusted chicken breast on field greens with cranberry vinaigrette

**HOUSE SALAD** *BIN 72* 8  
Romaine lettuce, cucumber, red radishes, green onions, carrots with red wine vinaigrette

**THE NEW SALAD IN TOWN** *BIN 128* 10  
Tomatoes, cucumber, purple onion, sweet peppers, feta cheese with red wine vinaigrette

**CAPRESE** *BIN 301* 10  
Fresh mozzarella, tomatoes, purple onion, aged balsamic reduction

**Add chicken** 6  
**Add prawns** 7

All dressings are in-house made:  
Spanish Blue, red wine vinaigrette, cranberry vinaigrette, yogurt-dill, white truffle/lemon, basil/toasted hazelnut, thyme/dill/rosemary buttermilk, champagne vinaigrette

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## FLATBREADS

<b>VEGGIE HATER</b> <i>BIN 219</i> 16 Preservative-free organic vegetable spread, artichokes, hot Calabrese, Chorizo, Saucisson Sec, Finocchiona baked with Manchego cheese	<b>THE GYPSY</b> <i>BIN 269</i> 13 Flatbread rubbed with olive oil and garlic, topped with blue cheese, smoked gouda and slices of sweet grapes
<b>SANTORINI</b> <i>BIN 97</i> 13.5 Manouri cheese, artichokes, kalamata olives, purple onion, dates, fig balsamic glaze	<b>PAIZANO</b> <i>BIN 324</i> 15.5 Pesto, truffle oil, artichokes, roasted red peppers, purple onion, portobella mushrooms, golden raisins, Manchego and Parmigiano-Reggiano cheeses
<b>BAYOU CREVETTE</b> <i>BIN 344</i> 16 Prawns tossed with Cajun seasonings with onion, red pepper, Chorizo and Manchego cheese	<b>Add Chorizo, Finocchiona, Hot Coppa, Hot Calabrese</b> 3

## SANDWICHES

<b>MUFFALETTA</b> <i>BIN 324</i> 10 Finocchiona salami, Serrano ham and Saucisson salami on rustic bread	<b>THE BLOCK BURGER</b> <i>BIN 21</i> 14
<b>PANINI ITALIANO</b> <i>BIN 301</i> 13 Prosciutto di Parma, mozzarella, olive oil, sweet peppers, basil toasted hazelnut	<b>SHAVED PASTRAMI</b> <i>BIN 233</i> 10 In-house made red sauerkraut on ciabatta fold

*All sandwiches are served with feta fries.*

## GRAN TAPAS

<b>THE BLOCK SCALLOPS</b> <i>BIN 96</i> 24 Sea scallops served over Brussels sprout hash with fennel agrodolce	<b>CHILEAN SEA BASS</b> <i>BIN 123</i> 30 with mint feta couscous
<b>TRUFFLE PASTA</b> <i>BIN 301</i> 24 Handmade pasta, Parmigiano-Reggiano, white wine sauce, topped with shaved black truffle	<b>SEAFOOD CIOPPINO</b> <i>BIN 96</i> 28 Chilean Sea Bass, mussels and prawns in a garlic tomato sauce
<b>CERTIFIED ANGUS FILETS</b> <i>BIN 440</i> 6oz/30 8oz/38 served with choice of two sides	<b>TAPAS VALENCIA</b> <i>BIN 119</i> 17 Shrimp and Chorizo in a white wine sauce with fresh garlic and onions
<b>CERTIFIED PRIME FILET</b> <i>BIN 221</i> 8oz/47 served with choice of two sides	<b>SRIRACHA MAPLE-ENCRUSTED CHICKEN</b> <i>BIN 262</i> 18 Sweet and spicy chicken encrusted with panko served with quinoa and sauteed grapes
<b>SPINACH-STUFFED CHICKEN</b> <i>BIN 324</i> 23 with sun-dried tomato chevre	<b>FRENCH PORK CHOP</b> <i>BIN 380</i> 25 Bone-in pork chop with whipped parsnips and Brussels hash
<b>MUSSELS</b> <i>BIN 176</i> 18 with Chorizo in white wine sauce	

**THE BLOCK CRAB CAKES** *BIN 153* 27  
Creole-style lump crab cakes made with 100% Blue Crab meat, lemon dill aioli. Served on rocket arugula with artichoke salad

## SIDES 3

Feta Whipped Parsnips • Roasted Corn • Grilled White Asparagus • Artichokes • Couscous • Fries with Feta  
Brussels Sprout Hash with Fennel Agrodolce • Rosemary Garlic Fingerling Potatoes • Swiss Chard and Spinach

## SWEETS

<b>TRES LECHE</b> with Dissarono whipped cream <i>BIN 187</i> 7	<b>COCOPOTAMUS CHOCOLATE TRUFFLES</b> 3 FOR 6 <i>BIN 189</i> 6 The official chocolate for <i>The Oscars</i> , <i>Golden Globe Awards</i> and <i>The Emmys</i>
<b>COCODAS</b> with Sambucca gelato <i>BIN 194</i> 7 Coconut almond cookie with Ellen's Homemade Sambucca gelato	<b>BAILEY'S CAKE</b> <i>BIN 168</i> 7
<b>SAMBUCCA GELATO</b> 5	

Coke, Diet Coke, Coke Zero, Cherry Coke, Sprite, Pibb XTR, Mello Yello 2 • Iced Tea 2 (free refills)  
Lursia Mineral Sparkling Water, Italian Alps 500mL 3.5 • Coffee 2 • Hot Tea 2 • Espresso 2 • Cappuccino 3.5