

GATO

Bar

CHOOSE 3 -19

BURRATA PEPPERONATA, HARISSA

SEARED YELLOWTAIL GREEN HARISSA, AIOLI

MUSSEL & CLAM SALAD SAFFRON PICKLED SHALLOTS

PIQUILLO FILLED WITH RAW TUNA SAFFRON SAUCE*

ELEVEN LAYER POTATO CARAMELIZED SHALLOTS, FRIED SAGE

CRISPY POLENTA GORGONZOLA, FIGS

EGGPLANT MANCHEGO, OREGANO, BALSAMIC

BEEF CRUDO PICKLED FRESNO CHILES*

SPICED CHICKEN CRISPY HAM, CRACKLINGS, GREEN GARLIC

APPETIZERS

OVEN ROASTED SHRIMP DIAVOLO OIL, OREGANO -18

ROASTED OCTOPUS SOUR ORANGE, BACON, OREGANO, SHISITO PEPPER -19

WILD MUSHROOM GOAT CHEESE TOAST POACHED EGG, THYME, RADISH -16

CRISPY POTATOES POACHED EGG, SMOKED PAPRIKA, PARMIGIANO -13

ROASTED CAULIFLOWER PADRON PEPPERS, AGRODOLCE -13

CHARRED CARROTS PARSNIP CHIPS, HARISSA, MINT, YOGURT -13

BRUSSELS SPROUTS POMEGRANATES, PISTACHIOS -13

SCRAMBLED EGGS ALMOND ROMESCO, BOUCHERON CHEESE, TOMATO CONFIT TOAST -16

SALADS

GATO SALAD GREENS & REDS, PEARS, MANCHEGO CRUNCHY WHEAT -14

BLACK KALE SALAD RED QUINOA, ALMONDS, RICOTTA SALATA -14

ENTREES

PIZZA MUSTARD GREEN SALSA VERDE, BACON, EGG, FRESNO CHILE -19

TORTIGLIONI EGGPLANT BOLOGNESE, BLACK OLIVE RICOTTA -20

BLACK FETTUCCINE SHRIMP, SQUID, FRA DIAVOLO -24

ROASTED CHICKEN SALAD BOUCHERON CHEESE, CRISPY HAM, SALSA VERDE -21

OLIVE OIL POACHED SALMON SALAD SAFFRON TOMATO DRESSING,

CRISPY BRUSSELS SPROUTS -23

GATO BURGER AGED FONTINA, CRISPY PROSCIUTTO,

PIQUILLO AIOLI, PICKLED SHALLOTS -19

KALE AND WILD MUSHROOM PAELLA CRISPY ARTICHOKEs, EGG -26

GATO EXPRESS LUNCH \$28

COURSE 1

ROASTED CAULIFLOWER

OR

BLACK KALE SALAD

OR

GATO SALAD

OR

WILD MUSHROOM GOAT CHEESE TOAST

COURSE 2

OVEN ROASTED SHRIMP

OR

ROASTED OCTOPUS

OR

3 BAR ITEMS

OR

TORTIGLIONI

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

Kitchen