

GATO

Bar

CHOOSE 3 -19

BURRATA YELLOW TOMATO CONFIT, BASIL CHIMICHURRI
YELLOWTAIL CRUDO PINK PEPPERCORNS, GRAPEFRUIT, POMEGRANATE SALT*
WHITE ANCHOVIES CUCUMBER-TARRAGON RELISH
PIQUILLO FILLED WITH RAW TUNA SAFFRON SAUCE*
ELEVEN LAYER POTATO CARAMELIZED SHALLOTS, FRIED SAGE
EGGPLANT MANCHEGO, OREGANO, BALSAMIC
BEEF CRUDO PICKLED FRESNO CHILES*

Kitchen

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
GRILLED ZUCCHINI FETA CHEESE, BLACK OLIVE RELISH,
PIQUILLO PEPPER YOGURT -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
ORECCHIETTE ASPARAGUS, FAVA BEANS, PEAS, SPRING ONION PESTO, MANCHEGO,
LEMON 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

GATO EXPRESS LUNCH \$28

COURSE 1	COURSE 2
<u>ROASTED CAULIFLOWER</u>	<u>OVEN ROASTED SHRIMP</u>
OR	OR
<u>BLACK KALE SALAD</u>	<u>ROASTED OCTOPUS</u>
OR	OR
<u>GATO SALAD</u>	<u>3 BAR ITEMS</u>
OR	OR
<u>WILD MUSHROOM GOAT CHEESE TOAST</u>	<u>ORECCHIETTE</u>

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