Ulla

SEAFOOD & TAPAS BAR

SOUP & SALAD

SOUP OF THE DAY. as quoted	18
HEIRLOOM BURRATA. burrata, heirloom tomato, evo, breadcrumb (V) [**add** prosciutto (P) + 6]	26
GREEN SALAD. mixed greens, beet, cucumber, radish, carrot, walnut, citrus vinaigrette (VG, V, GF, N)	20

[**add** shrimp (sf) + 22 | salmon filet + 22 | beef steak + 32]

TAPAS

[FISH & MEAT]	**FULL | HALF**
AHI TUNA AGUACHILE. thinly sliced ahi tuna, lime juice, cilantro soy umami, garlic, jalapeño pepper, mango salsa	30
CRAB BRUSCHETTA. crab shrimp toast, pepper tapenade, avocado, evo (SF)	30 | 20
GARLIC SHRIMP. white wine, lemon, chili oil (GF)	28 | 18
OCTOPUS CARPACCIO. thinly sliced octopus, tomato, red onion, lemon evo (GF)	32
OYSTERS. dozen oysters, champagne mignonette (GF)	40 | 30
SALMON CRUDO. beet cured salmon, stracciatella cream, parsley evo (GF)	30
SCALLOPS. seared scallop, crispy polenta cake, lemon butter, caper (GF, SF)	32 | 22
SPANISH CEVICHE. cured shrimp branzino, onion, pepper, tomato, garlic, cilantro, lime, avocado, potato chips (SF, GF)	32
BEEF CARPACCIO. thinly sliced raw beef tenderloin, tonnato sauce, evo, pinenut, parmigiano reggiano, avocado (GF)	32
CHICKEN PASTRY. chicken puff pastry, mint cilantro yogurt	24 | 14
LAMB MEATBALLS. mushroom polenta, goat cheese, gremolata, red wine jus	30 | 20
[VEGETARIAN]	
BREAD SERVICE. rosemary focaccia`, garlic, parmesan, parsley, tuscan extra virgin oil (VG)	8
HALLOUMI. grilled mediterranean cheese, garlic tomato eggplant ragout, evo, za'atar (VG, GF)	26
MUSHROOM BRUSCHETTA. burrata toast, ground mushroom black truffle, walnut, honey (VG, N)	26 | 16
MEDITERRANEAN OLIVES. calabrian chili, parsley, orange, evo (V, GF)	12
TRUFFLE FRIES. crispy petit potato wedges, white truffle oil, parmigiano reggiano, chipotle paprika aioli, lemon aioli (VG, GF)	16
ZUCCHINI TARTE. zucchini tarte pastry, buffalo mozzarella cream, basil oil (VG)	26

MAIN PLATES [FOR THE TABLE OR FOR INDIVIDUAL]

[FISH & MEAT]	**FULL | HALF**
AGNOLOTTI. crab ricotta pillow ravioli, rock shrimp, corn, fava bean, roasted sundried tomato sauce (SF)	40 | 30
BRANZINO. pan seared mediterranean sea bass, citrus cream, orzo, fava, heirloom carrot relish	42
SALMON. pan seared atlantic salmon, cauliflower rice, kale, chickpea, corn, pine nut, lemon parsley butter (GF)	42
SPANISH PAELLA. pan chicken, chorizo, clam, scallop, salmon, prawn (SF)	42
FETTUCCINE. prawn, salmon, garlic, white wine, lemon caper, smoked tomato, calabrian chili (GFO, SF)	42
BOLOGNESE. rigatoni pasta, herbed ground sausage, green pea, roasted tomato cream (GFO, P)	40 | 30
FILET BEEF. 8oz grilled central valley beef tenderloin, bordelaise sauce (GF) [each + 6 **add** kale | gnocchi]	52
LAMB CHOPS. grilled herbed lamb chops, brandy gorgonzola sauce, potato wedge (GF, H) [each + 6 **add** kale | gnocchi]	52
[VEGETARIAN]	
CREMA DI STRACCIATELLA. rigatoni pasta, stracciatella cream, sundried tomato, parmigiana reggiano, basil (GFO, VG, VO)	34 | 24
EGGPLANT PARMIGIANA. baked eggplant parmigiana, mozzarella, marinara, basil, gorgonzola gnocchi (VG)	40

(**VG**) vegetarian (**VGO**) vegetarian option (**V**) vegan (**VO**) vegan option (**GF**) gluten-free (**GFO**) gluten-free option (**N**) nuts (**P**) pork (**H**) halal (**SF**) shellfish]

HOSPITALITY INCLUDED. 20% service charge added.
HEALTH COVERAGE. 5% benefits surcharge added.

WINE SHOP. 50% off to-go wine.
STRENGHTENING THE ARTS. 10% off art show goers.

HAPPY HOUR LUNCH. 12 to 6 PM.
LATE NIGHT HAPPY HOUR. 9 PM to closing.