

Ula

SPRITZ 18

prosecco and...

CLASSIC SPRITZ

italian bitter aperitif

ORANGE BLOSSOM

rosato aperitif

BUBBLING MARY

italicus, lavender bitters

CLASSIC COCKTAIL 18

MEDITERRANEAN G n' T

gin, italicus bergamotto, tonic

THE BLACK MANHATTAN

straight rye whiskey, herbaceous amaro

LIMONCELLO DROP

vodka, limoncello, fresh lemon

MEZCAL NEGRONI

mezcal, red bitter, sweet vermouth

BARMAN'S PLEASURE 20

LA DIABLADA

pisco, watermelon, cucumber, elderflower

RED SEA MARGARITA

tequila, licor 43, raspberry, jalapeños

GUAVA FINO

fino sherry, aperol, guava, honey

HEMINGWAY DAIQUIRI

white rum, maraschino, grapefruit

S.F. SOUR

whiskey, egg white, ruby port, honey, lemon

CHAMBORD ESPRESSOTINI

vodka, raspberry coffee liqueur, espresso

Worry less

Smile more

Accept criticism

Take responsibility

Listen and love

Don't hate

Embrace change

Feel good anyway

HAPPY HOUR

3 – 5pm 20% off

KENSINGTON PARK HOTEL

restaurant dining 10% off

SF THEATRE GOERS

restaurant dining 10% off

NOT JUST WATER

FEVER TREE, ginger beer / grapefruit / tonic (500ml)	12
COLA BALADIN, all-natural coke (330ml)	12
COLD COFFEE, cold brew, rocks	12
CEDRATA BALADIN, all-natural sparkling lemonade (330ml)	12
GELATO FRIZZANTE, watermelon, piña, lemon, soda water	12
VIRGIN MARY, tomato juice, lime, celery bitters	12

VINO PER FAVORE

SPARKLING

Brut [Méthode Champenois] SCHRAMSBERG "Blanc de Noirs", CA	25 / 100
Brut [Prosecco] PALADIN, Veneto, Italy	20 / 80

WHITE & ROSÉ

Chardonnay CHALK HILL, Sonoma Coast, CA	20 / 80
Rosé THE PALE "by Whispering Angel"	17 / 70
Sauvignon Blanc LES PETITS CLEMENT, Gaillac, France	17 / 70
Sancerre JEAN-JACQUES AUCHÈRE, Loire Valley, France	25 / 100

RED

Cabernet Sauvignon VITIS JENIFERA, San Benito, CA	20 / 80
Nero d'Avola MASSERIA DEL FEUDO, Sicily, Italy	17 / 70
Super Tuscan [Cabernet-Merlot-PV] SAPAIO "Volpola", Bolgheri	25 / 100
Xinomavro APOSTOLOS THYMIPOULOS "Young Vines", Greece	17 / 70

BIÈRE

21st AMENDMENT Hazy IPA [Alameda, CA]	10
FORT POINT Italian Pilsner [San Francisco, CA]	10
FORT POINT Red Ale [San Francisco, CA]	10
HEINEKEN '0.0' Non-Alcoholic	10
HENHOUSE Blonde Ale, 16oz [Sonoma, CA]	14
MENABREA Blonde Lager [Piedmont, Italy]	11
MICHELADA. Pilsner, tomato juice, lime juice, salted rim	10



"travel light and carry a smile." #BanjaraLife

BIENVENU

\$75 per PERSON, INCLUDES SELECTION FROM THREE-COURSE MENU + GLASS OF PROSECCO
[excludes all other promotional benefits]

FIRST COURSE | TAPAS et CANAPÉS

GAMBAS al AJILLO. garlic shrimp, white wine, chili oil (GF)

TUNA TARTARE. ahi tuna tartare, sesame, soy, shallot, quail egg, crostini

OYSTERS. half dozen oysters, champagne mignonette, lemon (GF)

CROQUETTES de CRABE. crab cake, golden bell pepper salsa, mango, cucumber, cilantro (SF)

CARPACCIO di POLPO. thinly sliced octopus, tomato, caper berry, olive, lemon herb vinaigrette (GF)

EN CROUTE. chicken puff pastry, mint cilantro yogurt

BRUSCHETTA. burrata toast, prosciutto, roasted garlic, balsamic, tomato, olive (P, VGO)

TARTARE de BOEUF. steak tartare, mustard, olive, onion, lemon, quail egg, greek yogurt, feta aioli, crostini (GFO)

CROQUETTES de COURGETTES. zucchini cake, garlic aioli (VG)

ARANCINI. parmigiano reggiano risotto balls, garlic marinara (VG)

OKRA. crispy julienne okra, shallot, garlic, onion, dried mango powder (VG, GF)

HALLOUMI. grilled halloumi, roasted eggplant, garlic tomato, olive oil, za'atar (VG, GF)

CROSTINI FICHI. roasted marsala fig bruschetta, mascarpone, honey, orange citrus (VG)

HUMMUS e LEGUMES GRILLES. red bell pepper hummus, roasted vegetable, feta, pita (VG)

CARPACCIO di MELANZANE. baked thinly sliced eggplant, sesame crusted, mint cilantro yogurt, mixed greens (V)

[add prosciutto + 7.50 // chicken breast + 16.50 // prawns + 18.50 // salmon + 20.50 // scallops + 22.50]

BEETS e BURRATA. red golden beets, almond, microgreens, citrus vinaigrette (V, GF, N)

MISTI CANZA. mixed organic greens, beets, cherry tomato, baby cucumber, gorgonzola, balsamic vinaigrette (VG, VO, GF)

OPTIONAL ADD-ONS | SUPPLEMENTAL

BREAD SERVICE. rosemary focaccia, garlic, parmesan, parsley, olive oil (+) 5.50 (VG)

OLIVES. mediterranean olives, feta, lemon, olive oil, calabrian chili, parsley, za'atar (+) 7.50 (V, GF)

SECOND COURSE | PLAT PRINCIPAL

RAVIOLI. crab ravioli, clam, shrimp, vodka sauce

CAPELANTE. seared scallop, bacon wrapped, shrimp, crab cake, kale, lemon sauce (P)

BRANZINO. mediterranean seabass, citrus cream, crispy julienne okra, shallot, garlic, onion, dried mango powder (GF)

FILET MIGNON. grilled filet of beef, potato risotto, red wine reduction (GF)

CÔTELETES d'AGNEAU. grilled lamb chops, brandied gorgonzola, potato, rainbow carrot (GF)

SPAGHETTI POMODORO. sicilian garlic marinara, basil (VG, VO, GFO)

FALAFEL. mediterranean falafel, tabbouleh quinoa, pickled red onion, rainbow carrot, feta, tahini, tzatziki, cucumber, naan (VO)

THIRD COURSE | DESSERT

A LA CARTE

(VG) vegetarian (VGO) vegetarian option (V) vegan (VO) vegan option (GF) gluten-free (GFO) gluten-free option (N) nuts (P) pork (SF) shellfish
Please inform your waiter of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

CORKAGE: \$50 PER 750ML OF WINE, \$10 PER 1OZ OF ANY LIQUOR.

HOSPITALITY INCLUDED. 20% SERVICE CHARGE ADDED TO ALL CHECKS.