Ula

SEAFOOD & TAPAS BAR

TAPAS

[FISH & MEAT]	[½ | 1]
AHI TUNA AGUACHILE. thinly sliced ahi tuna, lime cilantro soy umami, garlic, jalapeño pepper, mango salsa (GF)	34
CRAB BRUSCHETTA. crab shrimp toast, bell pepper tapenade, avocado, evo (SF)	17 | 34
GARLIC SHRIMP. wild shrimp, lemon white wine, calabrian chili oil (GF)	17 | 34
OCTOPUS CARPACCIO. thinly sliced octopus, tomato, onion, lemon evo (GF)	34
OYSTERS. dozen oysters that make you feel 'la belle vita' on the mediterranean sea, mignonette (GF)	30 | 60
CALAMARI. fried squid, lemon garlic aioli (SF)	34
SCALLOPS. seared scallop, crispy polenta cake, lemon butter, caper (GF, SF)	20 | 40
SPANISH CEVICHE. branzino, onion, pepper, tomato, garlic, cilantro, lime, avocado, potato chips (GF, SF)	34
BEEF CARPACCIO. thinly sliced raw beef tenderloin, tonnato sauce, evo, pinenut, parmigiano reggiano, avocado (GF)	34
CHICKEN PASTRY. chicken puff pastry, mint cilantro yogurt	17 | 34
LAMB MEATBALLS. herbed ground lamb, mushroom polenta, goat cheese, gremolata, red wine jus	17 | 34
[VEGETARIAN]	
BREAD SERVICE. miche olive bread, rustic wheat sourdough, tuscan extra virgin oil (VG)	10
HALLOUMI. grilled mediterranean cheese, za'atar, evo, pesto (VG, GF)	34
HEIRLOOM BURRATA. burrata toast, heirloom tomato, breadcrumb, evo (VG, GFO) [**add** prosciutto (P) + 6]	34
GREEN SALAD. mixed greens, beet, cucumber, radish, carrot, walnut, citrus vinaigrette (VG, V, GF, N)	24
[**add** wild shrimp (sf) +22 | wild salmon filet +22 | beef steak +32]	
MEDITERRANEAN OLIVES. tuscan extra virgin olive oil, chili, parsley, orange zest (V, GF)	17
MUSHROOM BRUSCHETTA. burrata toast, ground mushroom, black truffle, walnut, honey (VG, N)	17 | 34
TRUFFLE FRIES. crispy potato wedges, white truffle oil, parmigiano reggiano, chipotle paprika aioli (VG, GF)	17
ZUCCHINI TARTE. zucchini squash pastry, ricotta, basil, evo (VG)	34

MAIN PLATES [FOR THE TABLE OR FOR INDIVIDUAL]

[FISH & MEAT]	[2/3 | 1]
BRANZINO. seared branzino, truffle cauliflower puree, pickled fennel, beurre blanc (GF)	46
FILET BEEF. 8oz grilled central valley beef tenderloin, barolo demi glaze, potato, kale (GF)	62
LAMB CHOPS. grilled herbed lamb chops, brandy gorgonzola sauce, potato, kale (GF, H)	62
LOBSTER RAVIOLI. lobster ricotta ravioli, sundried tomato, shallot, mushroom, sage butter (SF)	34 | 46
RIGATONI. herbed ground sausage, roasted tomato, stracciatella cream, green pea (GFO, P)	34 | 46
SALMON. pan seared wild salmon, cauliflower rice, kale, chickpea, corn, pine nut, citrus butter (GF)	46
SPANISH RICE. extra virgin olive oil pan fried rice, chicken, chorizo, clam, scallop, salmon, prawn (SF)	46
[VEGETARIAN]	
CAULIFLOWER STEAK. grilled cauliflower, evo, roasted heirloom tomato coulis, feta (VG)	34
CREMA DI STRACCIATELLA. rigatoni pasta, stracciatella cream, sundried tomato, parmigiana reggiano, basil (GFO, VG, VO)	34 | 46
EGGPLANT PARMIGIANA. eggplant parmigiana, mozzarella, marinara, gorgonzola gnocchi (VG) [+10 **add** bolognese]	46

[**GLUTEN-FREE.** substitutions for gluten-free pasta and gnocchi available +10]

(**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. **STRENGHTENING THE ARTS.** 10% off art show goers.