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## RAW BAR

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### OYSTERS ON THE HALF SHELL

Chili Mignonette, Cocktail Sauce

21

### HAMACHI CEVICHE

Pickled Onions, Corn,  
Sweet Potato

26

### GRILLED SHRIMP "COCKTAIL"

Chilled, Cocktail Sauce,  
Horseradish Cream

19

### FIRE WATER SCALLOPS

Radish, Cucumber, Avocado Cream

22

### IBÉRICO DE BELLOTA

2 oz.

### LOMO

Cured, Acorn Fed, Iberian  
Black Footed Pork  
Tenderloin

35

### JAMON

36 Month, Acorn Fed,  
Iberian Black Footed Ham

75

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## BITES

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### HUSH PUPPIES

Blue Crab, Ranchera Sauce, Honey Butter

13

### JAMON TOAST

Toasted Bread, Olives, Roasted Garlic,  
Red Wine Jam

24

### FISH FRY

Market Fish, Shrimp, Caper,  
Lemon Tartar Sauce

18

### TOAST

Toasted Bread, Tomato, Queso Fresco,  
EVOO, Herb Salad

12

### AVOCADO HUMMUS

Toasted Bread, Crispy Chickpeas

14

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## GREENS

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### GRILLED AVOCADO

Spiced Goat Cheese,  
Pine Nuts, Yuzu Vinaigrette

16

### GRILLED ENDIVE SALAD

Point Reyes Baby Blue Cheese,  
Pecans, Grapefruit Vinaigrette

15

### LOBSTER SALAD

Bibb Lettuce, Root Vegetables,  
Lobster Vinaigrette

45

### GARDEN SALAD

Olives, Cucumbers, Gem Lettuce,  
Sweet Peppers,  
Creamy Herb Dressing

14

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## OCEAN

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### SEARED SCALLOPS

Cauliflower, Bacon,  
Bitter Greens

37

### SHRIMP

Tomato, Garlic, Cilantro, White BBQ

27

### HALIBUT

Veracruzana Sauce

38

### CEDAR ROASTED SALMON

Jamon Chips, Smoked Carrots,  
Mezcal Butter

36

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## LAND

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### TENDERLOIN

Whipped Potatoes,  
Aji Panca Jus

56

### WAGYU SKIRT STEAK

Spiced Rub, House Sauces

54

### JOYCE FARMS CHICKEN

Truffle, Embered Beets, Avocado Cream

28

### IBERIAN PORK "PLUMA"

Garbanzo and Chorizo Stew,  
Mojo Verde

45

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## FEAST

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### GRILLED WHOLE FISH

Black Garlic, Cilantro,  
Pineapple Pico De Gallo

48

### CIOPPINO

Halibut, Maine Lobster,  
Crab, Shrimp, Clams,  
Mussels, Fingerling  
Potatoes, Toast

55/100

### MAINE LOBSTER

2LB, Chimichurri,  
Lime-Mustard Butter

90

### BONE-IN BEEF RIB

Pickled Chilies, Kabocha,  
Guava Jam, Braise-jus

50

### JOSPER CHARRED

#### PRIME RIB

Blistered Peppers,  
Horseradish Cream,  
Rosemary Mustard

72

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## VEGETABLES

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### WOOD GRILLED BOK CHOY

Crispy Onions, Garlic,  
Thai Vinaigrette

11

### ROASTED BROCCOLI

Manchego,  
Caesar Dressing

11

### ROASTED SWEET POTATOES

Aioli,  
Spicy Tomato Sauce

12

### ABIKA RATATOUILLE

Garden Vegetables,  
Manchego, Fried Egg

14

### SALT ROASTED POTATOES

Mojo Verde,  
Roasted Garlic Aioli

10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical condition.

# ABIKA

WOOD FIRE GRILL



# ABIANKA

WOOD FIRE GRILL