

OYSTER & RAW

BLUE POOL (WA) MOOKIE BLUE (ME) PEARLY WHITE (MA) LITTLE GUN (NY) 20/HALF Doz
SANTA BARBARA HALIBUT, RED AGUACHILE, CHIVE 15
BAJA KAMPACHI, POBLANO PASTE, LEMON, SEA SALT 15

CHARCUTERIE & CHEESE

MARINATED OLIVES 8
HOUSE MADE PICKLED VEGETABLES 8
CHEESE SELECTION, FRUIT & NUT BREAD, HONEYCOMB, FRUIT PRESERVE 20
MARY'S CHICKEN & DUCK LIVER PÂTE ON TOAST, MUSTARD FRILL 15
SELECTION OF CHARCUTERIE, PICKLES, MOSTARDA 20
SMASHED ENGLISH PEA ON TOAST, BURRATA, MINT PESTO 18
ANCHOVY & BURRATA TOAST, PEPPERONATA, CAPERS, SHERRY 18

VEGETABLE 12

CRISPY SPRING ONION, BUTTERMILK AIOLI, ZA'ATAR
CELERY ROOT GRATIN, GRUYERE, PORCINI, FERMENTED LEEK
CHARRED PARSNIP, PISTACHIO GREMOLATA
CRISPY BUTTERBALL POTATO, HORSERADISH, GARLIC AIOLI, PICKLED RED ONION, DILL
WOOD ROASTED BEET, GOAT YOGURT, DILL, PISTACHIO
CRISPY SUNCHOKE, SALSA VERDE, LEMON
CHARRED SNAP PEA, PROSCIUTTO, SOFFRITTO, MINT
CHARRED THUMBELINA CARROT, SESAME SEED, CILANTRO, SPICED YOGURT
GRILLED RUSSIAN KALE, HAZELNUT, MINT YOGURT
GRILLED KABOCHA SQUASH, GOLDEN RAISIN, MINT PESTO
ROASTED JAPANESE SWEET POTATO, JALAPENO YOGURT, SCALLION
ROASTED ROMANESCO, FRESNO, WHITE ANCHOVY, CAPER
CHARRED NISEKO TURNIP, CHIMICHURRI, VINEGAR
ROASTED FENNEL, CARA CARA ORANGE, POLLEN
CHARRED BRUSSELS SPROUT, WALNUT, CILANTRO, CHILI LIME VINAIGRETTE
WOOD ROASTED CAULIFLOWER, GARLIC, CHILI, VINEGAR
GRILLED KING OYSTER MUSHROOM, TARRAGON BUTTER, LEMON
HAND CUT FRITES, HARISSA KETCHUP, ROASTED GARLIC AIOLI 10

SALADS

MIXED BITTER GREENS, TORN HERBS, MEYER LEMON DRESSING 15
SNOW PEA, MANDAQUAT, RADISH, MINT, TAHINI VINAIGRETTE 15
CHINESE RED CABBAGE, HOSHIGAKI, BIANCO SARDO, ALMOND, MUSTARD VINAIGRETTE
PUNTARELLE, PARSLEY, PARMESAN, RYE CROUTON, WHITE ANCHOVY DRESSING 15
ARUGULA, RADICCHIO, CRISPY SHALLOT, PARMESAN, SHERRY VINAIGRETTE 15
DANDELION, BREADCRUMB, PARMESAN, ANCHOVY VINAIGRETTE 15
GRILLED LITTLE GEM, CRISPY CAPER, DILL, BUTTERMILK DRESSING 15
ESCAROLE, SMOKED ALMOND, SUNCHOKES, PRESERVED LEMON, PARMESAN 15
SWISS CHARD, DELICATA SQUASH, PARMESAN, WHOLE GRAIN MUSTARD VINAIGRETTE 15
TUSCAN KALE, SHAVED FENNEL, RICOTTA SALATA, BREADCRUMB 15

PIZZA

MIXED MUSHROOM, ROSEMARY, GARLIC OIL 17
POMODORO - CONFIT TOMATO, OREGANO, OLIVE OIL 15 ADD BURRATA 18
WILD NETTLE, FRESNO CHILI, GARLIC, FONTINA, PARMESAN 20
SALTED ANCHOVY, TOMATO CREAM, PEPPER, CAPER, OREGANO, MOZZARELLA 17
GRUYERE, CARAMELIZED ONION, FROMAGE BLANC, ARUGULA 17
FOUR ONION, GOAT CHEESE, ASIAGO, PARMESAN, THYME, BLACK PEPPER 17
GUANCIALE, GREEN OLIVE, FRESNO CHILI, MOZZARELLA 20
MUSHROOM, FONTINA, TRUFFLE TREMOR, THYME 18
BOTTARGA, SMOKED MOZZARELLA, CONFIT TOMATO, JALAPENO, ARUGULA, LEMON 18
BLANCO - MOZZARELLA, PARMESAN, CASTELVETRANO OLIVE 17
HOUSEMADE CHORIZO, TOMATO CREAM, FENNEL, CHILI, BASIL 18
GRILLED RADICCHIO, BACON, FONTINA, CONFIT TOMATO 18
FENNEL SALAMI, CARAMELIZED FENNEL, CONFIT TOMATO, GREEN ONION, MOZZARELLA 18
SPICY CHORIZO, CALABRIAN CHILI, RED ONION, MOZZARELLA 18
LAMB SAUSAGE, CONFIT TOMATO, RAPINI, PECORINO, ASIAGO 18

PLATES

MUSHROOM TOAST 18
VEGETABLE MINISTRONE, EINKHORN ORECCHIETTE, CHERMOULA 15
BLACK EYED PEA STEW, COLLARD GREEN, BROWN RICE, TOMATILLO SALSA 20
GRILLED SANTA BARBARA SQUID, CHICORY, MANDAQUAT, SALSA VERDE 18
SANTA BARBARA RIDGEBACK PRAWN, OAXACAN GRITS, GREEN GARLIC, NETTLE 24
SALT SPRING MUSSELS, CHORIZO, CONFIT TOMATO, GARLIC, BAGUETTE 20
WHOLE ROASTED SAND DAB, FRESNO, CAPER, PARSLEY 20
MOROCCAN FISH STEW, LOCAL ROCKFISH, RIDGEBACK PRAWN, MUSSEL, CLAM, CILANTRO 35
CELERY ROOT AGNOLOTTI, ENGLISH PEA, SHIITAKE MUSHROOM, PARMESAN 24
NETTLE-SPAGHETTI CACIO E PEPE 25
EINKHORN ORECCHIETTE, DUCK BOLOGNESE, PORT, PARMESAN 25
LAMB MERGUEZ, ROASTED TURNIP, CIPOLLINI, SPICED YOGURT 20
BRAISED PORK BELLY, RAPINI GREEN, FUJI APPLE CHUTNEY 20
BRAISED LAMB NECK, TONGUE OF FIRE BEAN, PICKLED FENNEL, PRESERVED ORANGE 27
BRAISED PORK MEATBALLS, TOMATO SAUCE, PARMESAN, GRILLED BREAD 17
CRISPY DUCK CONFIT, BABY RUTABAGA, CONFIT SHALLOT, DIJON MUSTARD 28
ROASTED ORGANIC HALF CHICKEN, BRAISED CAVOLO NERO, CIPOLLINI 24
SANTA CAROTA NY STRIP STEAK, GREEN PEPPERCORN SAUCE 40



changes & modifications politely declined

we support local, sustainable & organic
practices whenever possible

consuming raw or undercooked seafood or shellfish
may increase your risk of
foodborne illness

a 20% mandatory service charge will be added to
your check. our belief is that every hourly Gjelina
employee contributes to your experience and 100%
of the MSC will be distributed amongst them