



## EDO GLUTEN-FREE MENU

### IBÉRICO BOARD

Paletilla of Jamón Ibérico 42

### SPANISH ARTISANAL CHEESES

Manchego & Drunken Goat 18

### TOKIO OYSTERS\*

Trout Roe, Pico, Ponzu 18

### PERUVIAN SCALLOPS DIVORCIADAS

Pickled Umeboshi, Shishito Peppers, Candied Jalapeño 22

### KALUGA CAVIAR & EGGS\*

Caviar, Trout & Salmon Roe, Egg Yolk, Bottarga Espuma 19

### GREEN TARTARE

Zucchini, Avocado, Pistachio Vinaigrette 18

### BLUEFIN TUNA CEVICHE\*

Bay Scallop, Avocado, Szechuan Pepper Leche de Tigre 26

### BRAVAS POTATOES

Crispy Layered Potatoes, Traditional Brava 12

### MUSHROOMS A LA PLANCHA

Chili Crisp, Porcini Espuma, Puffed Wild Rice 19

### BRUSSELS SPROUTS

Roasted Grapes, Eggplant Soubise, Garbanzo Crumble 16

### ROASTED SUNCHOKES (gluten-free garum)

Thai Basil Gremolata, Shishito Peppers 14

### SKULL ISLAND TIGER PRAWN

Nduja Vinaigrette, Sherry Reduction, Parmesan, Lime 32

### SPANISH OCTOPUS AL OLIVO

Avocado, Pickled Onions, Lotus Root Chips, Olive Emulsion 27

### ARROZ CON SETAS Y BUTIFARRA

Seasonal Mushrooms, Catalan Sausage, Iberico Lardo, Sofrito 34

### LOBSTER ARROZ MELOSO

Maine Lobster, Snow Crab, Kurobuta Pork Belly, Bomba Rice 34

### BLACK COD\*

Garlic, Parsley, Sherry Vinegar, Garum, Potato Panadera 32

### POLLO A LA PLANCHA\*\*

Jidori Chicken Thigh, Prunes, Pinenuts 24

### KUROBUTA PORK CHEEKS

Panang Red Curry, Sunchokes, Thai Basil Gremolata 34

### PLUMA IBÉRICA\*

Campari Tomato Confit, Garlic Chips, Layered Potatoes 39

### WAGYU HANGER STEAK 8oz\*

Beef Garum Compound Butter, Mushroom Furikake, Green Peppercorn Sauce 85

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.