



Atardi

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Starters

- IRON SEARED SCALLOPS** 23
Sweet corn purée, avocado mousseline, crispy rice noodles, togarashi, green oil
- OCTOPUS** 22
Slow cooked & iron pan seared octopus, roasted potatoes, aji panka emulsion, Botija olives mayo, potato pops, sweet chili aioli, radish
- BLACKENED SHRIMP** 22
Huancaína sauce, melons relish, potato pops
- LOBSTER & FUET SALAD** 25
Mesclun of greens, poached lobster meat, truffled Fuet, edamame, orange, peach, cherry tomato, Yuzu vinaigrette
- RED SNAPPER GREEN CEVICHE** 22
Roasted green peppers leche de tigre, cilantro infused oil, "cancha" toasted corn, avocado mousseline, red onion, crispy nori
- MEDITERRANEAN BURRATA** ✓ 21
Fresh burrata, basil pesto, cherry tomato, roasted pine nuts, arugula micro greens, beet powder, balsamic reduction
- ATARDI SALAD** ✓ 19
Mesclun of greens, caramelized pecans, onion, cherry tomato, cucumber, shaved pear, blue cheese, red wine vinaigrette

Main Courses

- CARIBBEAN LOBSTER TAIL** 58
8 oz. lobster tail, coriander perfumed lobster sauce, roasted fennel, potato noisette
- MACADAMIA GROUPER** 52
Macadamia nut crust, quinoa chaufa style, bok choy, mango relish, Thai red curry
- RED SNAPPER** 49
Creamy Tonka sauce, parsnip and apple purée, caramelized shallots, green peas
- CHILEAN SEABASS** 57
Cauliflower purée, sautéed local mushrooms, baby spinach, earthy broth
- MAHI MAHI** 48
"Encocao" coconut sauce, sautéed vegetables, basmati rice
- SHORT RIBS** 55
22-hours slow cooked short ribs, foie gras sauce, vichyssoise purée, homemade pickled vegetables
- THE SURF & TURF** 69
Caribbean lobster tail, 8 oz. USDA Angus beef filet, grilled asparagus, red wine jus, potato au gratin
- BEEF FILET** 58
8 oz. USDA Angus beef filet, local mushroom demi-glace, potato au gratin
- PORK BELLY** 47
Pineapple relish, local oyster mushrooms "chicharrón", potato noisette, grilled asparagus
- SUMMER SQUASH** 39
Roasted yellow squash stuffed with seasonal vegetables, tikka masala sauce, potato pops, feta cheese, creamy hummus

White Wines

		
SAUVIGNON BLANC		
GIESEN UNCHARTED Marlborough New Zealand	17	66
KIM CRAWFORD Marlborough New Zealand	16	64
HONIG Napa Valley USA	19	70
SIMI Sonoma County USA		66
DUCKHORN Napa Valley USA		85
LA POUSSIE SANCERRE Loire France		95
CHARDONNAY		
BREAD & BUTTER Napa Valley USA	16	64
KENDALL-JACKSON California USA	16	64
LA CREMA California USA	19	70
ROMBAUER Napa Valley USA		103
RIESLING		
DR KONSTANTIN FRANK New York USA	16	63
GRANS FASSIAN Mosel Germany	17	66
OTHER WHITES		
ROSSELLO GAVI DI GAVI Piemonte Italy		60
SANTA MARGHERITA PINOT GRIGIO Valdadige Italy	17	66
PINOT NOIR		
HOBNOB BY GEORGES DUBOEUF Pays d'Oc France	15	52
A TO Z WINeworks Willamette Valley Oregon USA		73
LA CREMA Sonoma Coast California USA	19	74
CABERNET SAUVIGNON		
OBERON BY MICHAEL MONDAVI Napa Valley California USA	19	75
ROBERT MONDAVI PRIVATE SELECTION California USA	15	52
JORDAN Alexander Valley California USA		159
DECOY California USA	20	79

Red Wines

		
OTHER REDS		
CATENA MALBEC Mendoza Argentina	17	68
KENDALL-JACKSON MERLOT VINTNERS RESERVE California USA	17	68
EMILIO MORO TEMPRANILLO Ribera del Duero Spain		68
SIX EIGHT NINE RED BLEND BY 689 CELLARS Napa Valley California USA	18	71
SEGHESIO ZINFANDEL Sonoma County California USA		79
ANTINORI PEPPOLI CHIANTI CLASSICO Tuscany Italy		66

Rosé

WHISPERING ANGEL Provence France	18	68
HAMPTON WATER Languedoc France	19	70

Sparkling Wines

ROSELLO MOSCATO D'ASTI Piemonte Italy	15	58
LA GIOIOSA PROSECCO Valdobbiadene Italy	15	58
RUFFINO PROSECCO Veneto Italy	14	55
MARQUES DE CACERES CAVA Penedes Spain	16	58

Champagne

LAURENT-PERRIER BRUT CUVÉE ROSÉ Champagne France	180
VEUVE CLICQUOT Champagne France	180
DOM PÉRIGNON Champagne France	385

Cocktails

ARUBA ESPRESSO MARTINI	17
Papiamento Vodka, Coffee Liqueur, Espresso, Simple Syrup, Nutmeg	
BLUSHING ROSE	16
Bombay Gin, Aperol, Simple Syrup, Lemon Juice, Egg White, Angostura Bitters, Rose Water	
WATERMELON DELIGHT	19
Watermelon infused Montelobos Mezcal, Lime Juice, Ginger Liqueur, Prickly Pear Syrup	
MANDARIN MARGARITA	18
Patron Silver Tequila, Grand Marnier, Lime Juice, Ginger Syrup, Agave Syrup, Orange Bitters	
PALM BEACH PALOMA	17
Mi Campo Reposado Tequila, Grapefruit Soda, Lime Juice, Grapefruit Juice	
ATARDI OLD FASHIONED	17
Woodford Reserve Bourbon, Simple Syrup, Angostura Bitters, Rosemary	
AFTERNOON BLISS	16
Diplomatico Mantuano Rum, Prosecco, Lime Juice, Simple Syrup	
CUCUMBER BREEZE	18
Tanqueray Gin, Soda Water, Cucumber, Mint, Basil, Lime Juice, Simple Syrup	

Mocktails

STRAWBERRY SUNSET G&T	13
Lyre's Gin, Tonic Water, Muddled Strawberries	
BERRY ICED TEA	12
Earl Grey Tea, Vanilla Bean, Blackberry Shrub, Soda Water, Oranges, Blueberries	
SUNSET PASSION	13
Lyre's Gin, Passion Fruit Juice, Soda Water	

Premium Selection

DON JULIO 1942	
AÑEJO TEQUILA	39
RON ZACAPA XO	30
DEWAR'S 25 YEARS	
BLENDED SCOTCH WHISKY	42

Specialty Liqueurs

GRAND MARNIER	16
GRAND MARNIER 100TH ANN.	34
CHAMBORD	15
AMARETTO DISARONNO	13
SAMBUCA ROMANA	15
LIMONCELLO	16
FRANGELICO	14
KAHLÚA	12
DRAMBUIE	16
BÉNÉDICTINE	14
B&B	13
BAILEYS IRISH CREAM	15
COINTREAU	15
LICOR 43	14

Other Liqueurs

SINGLE MALT SCOTCH

GLENFIDDICH 12 YEARS	24
GLENMORANGIE 10 YEARS	18
ABERFELDY 21 YEARS	38
THE GLENLIVET 12 YEARS	19

SMALL BATCH BOURBON

DEVILS RIVER	21
WIDOW JANE 10 YEARS	29

GRAPPA

SARPA DI POLI, GRAPPA	11
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COGNACS

REMY MARTIN XO	41
REMY MARTIN VSOP	28
HENNESSY PURE WHITE	23
MARTELL XO	40
HENNESSY VS	18

Desserts

CARIBBEAN DREAM 12

Tropical fruits mousse, coconut crumble, mint marshmallow, thyme crème anglaise, dehydrated pineapple

ATARDI'S SUNSET 14

Devil's food cake flambéed with rum, almond crumble, vanilla ice cream

SAILBOAT BREEZE 12

Key lime curd, gluten free crust, citrus cremeux, apple gel, coconut sails

DUSHI BIDA **vegan** 12

Lychee veil, Belgium chocolate ganache 55%, coconut, aquafaba meringues

Specialty Coffees

ARUBA MOONLIGHT 11

Ponche Crema, Kahlúa, Bacardi rum, hot coffee, whipped cream

OLD PIRATE'S TREASURE 11

Grand Marnier, brandy, coffee

STAR CHASER 11

Frangelico, Kahlúa, coffee, whipped cream

PALM BEACH DREAM 11

Kahlúa, Bacardi rum, coffee, whipped cream

Dessert Wines

QUADY "ELYSIUM" BLACK MUSCAT 12

Madera Valley | California | USA

TAYLOR FLADGATE 20 YEARS TAWNY PORT 25

KOPKE, L.B.V PORT 14