

ANDALUCA



APPETIZERS

HUMMUS DIP | 8

chickpeas, tahini, greek yogurt, garlic, lemon, olive oil, sumac

BABA GANOUSH DIP | 8

blistered eggplant, garlic, cumin, cayenne, olive oil, sumac

MARINATED OLIVES | 8

castelvetrano, gaeta & taggiasche olives w/ orange zest & fragrant herbs

HOUSE PICKLES | 8

turmeric, cauliflower, green beans, pearl onions, root vegetables

HARISSA PASTE | 8

house-made harissa with chilies, roasted peppers, tomato, spices, preserved lemon

SALMON RILLETTE | 12

smoked salmon, shallots, chives, capers, clarified butter, crostini

TURKISH CHICKEN KEBAB | 12

clove-sumac marinade, red pepper paste, cucumber salad, yogurt-dill sauce

LAMB KOFTE | 14

Anderson Valley ground lamb w/ warm spices, chilies, mint & pistachios served w/ cucumbers, yogurt-dill sauce

SALADS

PEAR SALAD | 8

mixed organic greens, d'anjou pears, blue cheese, hazelnuts & balsamic vinaigrette

CAESAR SALAD | 8

crisp romaine, house-made Caesar dressing, parmesan, fennel-dusted croutons, lemon

SUMMER CRUDITE | 8

fresh raw & blanched seasonal vegetables served w/ a vegan saffron aioli

ENTREES

ZA'ATAR-RUBBED PORK CHOP | 32

tamarind-brined & grilled, creamy polenta, braised greens, grilled pickled onions, cherry mostarda

PAN ROASTED LEMON-ALEPPO CHICKEN | 24

idiazabal mashed potatoes, castelvetrano olives, preserved lemon, roasted carrots, savory herbs, pan sauce

DRY-AGED NY STEAK | 45

Niman Ranch 45-day dry-aged NY striploin served w/ idiazabal mashed potatoes, grilled broccolini & bordelaise sauce

ANDALUCA PAELLA | 36

saffron-scented arborio rice w/ braised chicken, chorizo, prawns, (scallops), harissa, layered saffron broth

VEGETARIAN TAGINE | 22

aromatic stew of tomato, roasted eggplant, ginger & garlic w/ Moroccan-spiced lentils, summer vegetables & couscous

PASTA POMODORO | 18

capellini, creamy tomato sauce & basil

OLIVER'S CHEESEBURGER | 17

fire-grilled 8 oz. Wagyu blend beef patty, Tillamook sharp cheddar, pickled grilled onions, greens & sliced tomato on Macrina ciabatta bun served w/ fries

DESSERTS

MASCARPONE PANNA COTTA | 6

served w/ our rhubarb-rose water preserve & toasted pistachios

ORANGE BLOSSOM FRITTERS | 6

golden deep-fried fritters served w/ a house-made marmalade with a touch of orange blossom water

BITE-SIZED COOKIES | 6

tahini cookies & amaranth chocolate chip cookies

