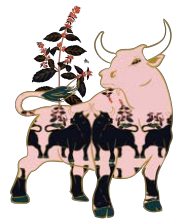


# MASTRANTOS

## GLOBAL TASTES



### Chef's Table

5 shareable dishes (including dessert) chosen by the chef, served family style

75/person

## SHAREABLES

### VEGGIES

<b>Hand-Torn Green Salad</b>	Mixed greens, baby tomatoes, cucumbers, pickled shallots, basil, shio koji dressing, pistachios (gf)	13
<b>Caesar Salad</b>	Traditional style with house brioche croutons (Add Shrimp +\$12)	13
<b>Grilled Artichokes</b>	Artichokes hearts and bottoms over herb butter & citrus aioli (gf)	15
<b>Watermelon &amp; Tomato Salad</b>	Watermelon, heirloom tomatoes, cucumber, avocado, burrata, balsamic glaze, pesto (gf)	19
<b>Carrots Over Carrots</b>	Carrot hummus, grilled baby carrots, sea salt, olive oil, za'atar (gf)	14
<b>3 Way Brussels</b>	Fried, grilled, & raw - maple togarashi, citrus aioli, roasted garbanzos (gf without fried)	14
<b>Pork Belly Salad</b>	Arugula, fresno chiles, red onions, almonds, snow peas, fennel, mint & tamarind braised pork belly (gf)	15

### SMALL PLATES

<b>TexQueño</b>	"Best cheese stick you've ever tried" - House-made fried dough, Venezuelan cheese & cilantro sauce	15
<b>Rustic Sourdough Bread</b>	Weights & Measures freshly baked bread & herb butter	10
<b>Scallops Crudo</b>	Goat cheese, cucumbers, serranos (spicy), curry leche de tigre, garbanzo (gf)	18
<b>Croquettes</b>	Sweet plantain croquettes, Tunisian harissa aioli, queso fresco	13
<b>Curried Mussels</b>	Pickled shallots, coconut yellow curry broth, fried bread, tapped with honey	19
<b>Arepitas</b>	3 mini arepas with braised beef & cilantro sauce	12

## PASTAS

(gf pasta + \$4)

<b>Cioppino Linguini</b>	Paprika linguini served over shrimp, mussels, scallops, tomato & wine sauce	33	<b>Spaghetti Shrimp Scampi</b>	Shrimp, sundried tomatoes, onions, garlic, creamy tomato sauce finished with lime. (spice it up with calabrian peppers)	28
<b>Gnocchi Cacio e' Peppe</b>	Potato gnocchi, pecorino, black pepper & white sauce	18	<b>Cavatelli al Pesto</b>	Asparagus, onions, english peas, broccolini, snow peas, pesto-butter & dolce gorgonzola sauce, pistachios	26
<b>Agnelotti &amp; Sweet Potato</b>	Purple yam & dolce gorgonzola filled pasta & butter-cheese sauce	19	<b>Braised Beef Tagliatelle</b>	Slowed roasted brisket, onions, garlic, dolce gorgonzola and a citrusy butter & white wine sauce. Finished with pesto	28
<b>Gnocchi Wild Mushrooms</b>	Spinach gnocchi, mushroom, white wine & lemon bechamel, onion, parmesan & truffle oil	27	<b>Bolognese</b>	Beef ragu bolognese on rustic casarecce pasta & parmesan	25
<b>Corn filled Capeletti (imagine an elote)</b>	Corn filled pasta, sauteed fresh corn, onion, pancetta on a soubise & queso fresco sauce, micro cilantro, lime & tajin	26	<b>Linguini H-Town Chorizo Carbonara</b>	Paprika linguini, tallegio & Mexican chorizo, butter, caramelized onions, egg yolk	24
<b>Tortelloni &amp; Lamb Ragu</b>	Goat cheese tortellini, lamb ragu, pesto, lemon, pistachios, mint, drizzle of honey	26			

## ENTREES

<b>Paella</b>	Saffron arborio rice, onion, mussels, scallops, Argentinian shrimp, english peas (gf)	32	<b>Half Chicken</b>	Deboned baked chicken, Farro, fresh fennel, red onion, green apples & sundried tomatoes,	29
<b>W+M Cheeseburger &amp; Fries</b>	House bun (GF +\$4) American cheese, aioli, lettuce, tomato, red onion, pickles. Add truffle & parm to your fries (+\$4)	24	<b>13 oz Ribeye</b>	Hand cut & grilled Ribeye steak served with alfredo style gnocchi	37
			<b>Whole Branzino</b>	Grilled and baked branzino served with zucchini & little squash, Mexican salsa verde	44