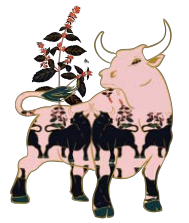


MASTRANTOS

GLOBAL TASTES



Chef's Table

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

75/person

SHAREABLES

VEGGIES

Hand-Torn Green Salad	Mixed greens, baby tomatoes, cucumbers, pickled shallots, basil, shio koji dressing, pistachios (gf)	13
Caesar Salad	Traditional style with house brioche croutons (Add Shrimp +\$12)	13
Grilled Artichokes	Artichokes hearts and bottoms over herb butter & citrus aioli (gf)	15
Watermelon & Tomato Salad	Watermelon, heirloom tomatoes, cucumber, avocado, burrata, balsamic glaze, pesto (gf)	19
Carrots Over Carrots	House carrot hummus, grilled baby carrots, sea salt, olive oil, za'atar (gf)	14
3 Way Brussels	Fried, grilled, & raw - maple togarashi, citrus aioli, roasted garbanzos (gf without fried)	14

SMALL PLATES

TexQueño	"Best cheese stick you'll ever have" - House-made fried dough, Venezuelan cheese & cilantro sauce	15
Rustic Sourdough Bread	Weights & Measures (sister restaurant) freshly baked bread & herb butter	10
Scallops Crudo	Goat cheese, cucumbers, serranos (spicy), curry-lime sauce, garbanzo (gf)	18
Croquettes	Sweet plantain, Tunisian harissa aioli, queso fresco	13
Curried Mussels	Pickled shallots, coconut yellow curry broth, fried bread, topped with honey	19
Arepitas	3 mini arepas with braised beef & cilantro sauce	12
Tamarind Pork Belly	Arugula, fresno chiles, red onions, almonds, snow peas, fennel, mint & tamarind braised pork belly (gf)	16

ALL Pastas Made in House (gf pasta + \$4)

PASTAS

Cioppino Linguini	Paprika linguini served over shrimp, mussels, scallops, tomato & wine sauce	33	Spaghetti Shrimp Scampi	Shrimp, sundried tomatoes, onions, garlic, creamy tomato sauce finished with lime. (spice it up with fresno peppers \$2)	28
Gnocchi Cacio e' Peppe	Potato gnocchi, pecorino, black pepper & white sauce	18	Cavatelli al Pesto	Asparagus, onions, english peas, broccolini, snow peas, pesto-butter & dolce gorgonzola sauce, pistachios	26
Agnelotti & Sweet Potato	Purple yam & dolce gorgonzola filled pasta & butter-cheese sauce	19	Braised Beef Tagliatelle	Slowed roasted brisket, onions, garlic, dolce gorgonzola and a citrusy butter & white wine sauce. Finished with pesto	28
Gnocchi Wild Mushrooms	Spinach gnocchi, mushroom, white wine & lemon bechamel, onion, parmesan & truffle oil	27	Bolognese	Beef ragu bolognese on rustic casarecce pasta & parmesan	25
Corn filled Capeletti (imagine an elote)	Corn filled pasta, sauteed fresh corn, onion, pancetta on a soubise & queso fresco sauce, micro cilantro, lime & tajin	26	Linguini H-Town Chorizo Carbonara	Paprika linguini, tallegio & Mexican chorizo, butter, caramelized onions, egg yolk	24
Tortelloni & Lamb Ragu	Goat cheese tortelloni, lamb ragu, pesto, lemon, pistachios, mint, drizzle of honey	26			

ENTREES

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