



**\$45 per person | Dine-in & Take-out | Tue. - Sun.: 4:30 pm - 10:00 pm**

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**— First Course —**

(choice of one)

**Bruschetta** - tomato, garlic, cilantro, basil, olive oil, balsamic

**The Guac** - avocado, garlic, cilantro, lime, tomato, pomegranate ciabatta

**Truffle Fies** - truffle Manchego cheese, aioli

**House Mix** - organic wild mixed greens, olive oil, balsamic glaze, pepper, walnuts, marinated mango

**Charred Cauliflower** - paprika, fried egg, tajin, Manchego cheese, tomato, balsamic glaze

**Ceviche de Peru** - wild Alaskan cod, lime, onion, avocado, tomato, cilantro, virgin oil, chili (Leche de Tigre available upon request, very spicy)

**Amsterdam Croquettes** - deep fried, beef, cream, Dijon tomato sauce

**— Entrée Course —**

(choice of one)

**Loch Etive Salmon** - pan seared, roasted veggies, herbs, capelin caviar

**Gnocchi** - wheat-free, radicchio, turmeric, mushroom, olive, jamon serrano, manchego

**Lobster Ravioli** - charred cherry tomatoes, mushroom, white wine sauce

**Wagyu Truffle Ravioli** - Kale, red onion, tomato, truffle Manchego

**Filet Duo** - charred cauliflower, mushrooms, Harrisa sauce

**— Dessert —**

(choice of one)

**Flourless Chocolate Cake** - home made whipped cream, raspberry sauce, caramelized almonds

**Almond Basket** - vanilla custard in a crispy almond basket

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**\*3 Hours Complimentary Parking\***

**In The TCW Tower, Located Behind The Restaurant, At 980 W. 8th PL.**

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