



131 Carondelet Plaza  
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# ARAKA

*Southern European Inspired Cuisine*

**a-ra-ka** - [uh-rah-kuh] - *noun* - a traditional catalyst for  
Mediterranean Spirits made from figs, grapes and plums.

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WWW.ARAKA.COM

## L U N C H M E N U

### { S T A R T E R S }

TUSCAN WHITE BEAN SOUP, BASIL PESTO, PANCETTA, SHAVED REGGIANO	\$8
BUTTERNUT SQUASH AND APPLE SOUP, CRÈME FRAICHE, PUMPKIN SEED OIL	\$7
BIBB LETTUCE, AVOCADO, SUNFLOWER SEEDS, FINES HERBES	\$8
SIMPLE GREEN SALAD, SHERRY VINAIGRETTE, CIABATTA CROUTONS	\$6
ROMAINE HEARTS, CRISPY POTATO CROUTONS, CAESAR DRESSING	\$7
GREEK SALAD, CUCUMBERS, OLIVES, TOMATOES, FETA	\$9
ROASTED BEETS, GORGONZOLA, HAZELNUTS, ENDIVE	\$9
CRISPY SEMOLINA CALAMARI, SPICY MARINARA, LEMON AIOLI, SALSA VERDE	\$10
BOUCHOT MUSSELS, GARLIC, WHITE WINE, THYME	\$11
WE OFFER GRILLED CHICKEN BREAST {\$5}, CHILE-GARLIC SHRIMP{\$7}, GRILLED SALMON {\$7} OR FLAT IRON STEAK {\$9} WITH ANY SALAD	

### { M A I N C O U R S E }

CAVATELLI, GARLIC- FENNEL SAUSAGE, TOMATOES, BROCCOLI RABE	\$12
BUTTERNUT SQUASH RAVIOLI, BROWN BUTTER, LEMON, SAGE	\$13
PIZZA WITH TOMATO SAUCE, FOUR CHEESES	\$10
PIZZA WITH FOREST MUSHROOMS, PROSCIUTTO, ARUGULA, TRUFFLE OIL	\$12
PIZZA WITH HOUSEMADE SAUSAGE AND PEPPERONI	\$12
PIZZA WITH CARAMELIZED ONION, GORGONZOLA, ROSEMARY	\$11
GRILLED CHICKEN CLUB, AVOCADO, BACON, TOMATO, SPROUTS	\$11
HAM AND GRUYERE PANINI, BÉCHAMEL, FRIED EGG	\$11
SMOKED TURKEY PANINI, BRIE, APRICOT BUTTER, SPICY MUSTARD	\$11
PROSCIUTTO, CAPPICOLA & SOPPRESETTA PANINI, TOMATO AND PEPPER CONFIT	\$12
LOBSTER BLT, TOASTED CIABATTA, ARUGULA, LEMON AIOLI	\$15
GRILLED VEGETABLE PANINI, EGGPLANT, PORTABELLA, RED PEPPER RELISH	\$10
ARAKA BURGER, 8OZ ALL NATURAL BEEF, LETTUCE, TOMATO, ONION, MAYO	\$10
{ALL SANDWICHES ARE SERVED WITH A GREEN SALAD OR FRENCH FRIES}	
SCOTTISH SALMON, WHITE BEANS, RAPINI, PRESERVED LEMON	\$15
CHICKEN PAILLARD, LEMON, CAPERS, PEARL PASTA, GREEN BEANS	\$13
FLAT IRON STEAK, PARMESAN- TRUFFLE FRIES, COGNAC- PEPPERCORN SAUCE	\$22

{ENTREES INCLUDE SMALL GREEN SALAD}

{ T O S H A R E }

**CHARCUTERIE PLATTER** \$16  
PATE DE CAMPAGNE, HAND MADE SALAMI, SERRANO HAM, AND FOIE GRAS MOUSSE  
SERVED WITH TRADITIONAL ACCOMPANIMENTS

**CHEESE FLIGHT {3 DAILY ARTISAN CHEESES}** \$15  
WITH SEASONAL FRESH FRUIT OR FRUIT COMPOTE AND HONEY COMB

**FRUITS DE MER:** \$40  
INCLUDING POACHED SHRIMP, EAST AND WEST COAST OYSTERS, CRAB CLAWS,  
MAINE LOBSTER. SERVED WITH CHAMPAGNE MIGNONETTE, COCKTAIL SAUCE AND  
REMOULADE

ALA CARTE:

OYSTERS BY THE 1/2 DOZEN {\$14}, SHRIMP BY THE 1/2 DOZEN {\$14}  
AND CRAB CLAWS EACH {MARKET}

{ S O U P & S A L A D }

TUSCAN WHITE BEAN SOUP, BASIL PESTO, PANCETTA, SHAVED REGGIANO \$8

BUTTERNUT SQUASH AND APPLE SOUP, CRÈME FRAICHE, PUMPKIN SEED OIL \$7

SIMPLE GREEN SALAD, SHERRY VINAIGRETTE, CIABATTA CROUTONS \$7

BIBB LETTUCE, AVOCADO, SUNFLOWER SEEDS, FINES HERBES \$8

ROMAINE HEARTS, CRISPY POTATO CROUTONS, CEASAR DRESSING \$7

ROASTED BEETS, GORGONZOLA, HAZELNUTS, ENDIVE \$9

{ S T A R T E R S }

BURGUNDY ESCARGOT, GARLIC, PARSLEY, COGNAC \$8

CRISPY SEMOLINA CALAMARI, TOMATO SAUCE, LEMON AIOLI \$7

PRAWNS A LA PLANCHA, CHORIZO, SAFFRON RICE, ROMESCO, MARCONA ALMONDS \$11

DIVER SCALLOPS, CAULIFLOWER PUREE, ALMONDS, FUJI APPLES \$12

BOUCHOT MUSSELS, GARLIC, WHITE WINE, THYME \$11

DUCK AND FOIE GRAS SAUSAGE, CARAMELIZED ONIONS, FIGS, BALSAMIC \$12

OYSTERS BY THE 1/2 DOZEN {\$14}, & SHRIMP BY THE 1/2 DOZEN {\$14}

{ P A S T A }

POTATO GNOCCHI, BEEF SHORT RIBS, WILD MUSHROOMS, PARMESAN	\$12
BUTTERNUT SQUASH RAVIOLI, BROWN BUTTER, LEMON, SAGE	\$13
CARNARDI RISOTTO, MAINE LOBSTER, MEYER LEMON	\$17
CAVATELLI, GARLIC-FENNEL SAUSAGE, TOMATOES, BROCCOLI RABE	\$12
PAPPARDELLE, BRAISED LAMB, PINE NUT-MINT GREMOLATA	\$14

{ F L A T B R E A D }

FOUR CHEESES, TOMATO SAUCE	\$10
HOUSEMADE SAUSAGE AND PEPPERONI, TOMATO SAUCE	\$12
FOREST MUSHROOMS, PROSCIUTTO, ARUGULA, TRUFFLE OIL	\$12
CARAMELIZED ONION, GORGONZOLA, ROSEMARY	\$11

{ M A I N C O U R S E }

ROASTED BUTTERNUT SQUASH QUINOA, WALNUTS, GOAT CHEESE	\$16
SKATE MEUNIERE POTATO PUREE, LEMON, CAPERS, TOASTED ALMONDS	\$22
BLACK COD FINGERLING POTATOES, FRIED CALAMARI, CATALAN RELISH	\$23
STRIPED BASS WHITE BEANS, RAPINI, PRESERVED LEMON	\$22
WILD SALMON CELERY ROOT PUREE, BLACK LENTILS, TRUFFLES	\$24
BIG EYE TUNA CRISPY POLENTA, BRAISED FENNEL, OLIVES, ORANGES	\$25
PETALUMA CHICKEN WHIPPED POTATOES, BRUSSELS SPROUTS, GIBLET JUS	\$20
LIBERTY DUCK BREAST AND LEG CONFIT NAPA CABBAGE, BLACK TRUFFLE RISOTTO	\$27
BERKSHIRE PORK CHOP BUTTERNUT SQUASH, WALNUTS, WINTER GREENS	\$24
VEAL CHOP CRISPY SWEETBREADS, CREAMY POLENTA, PANCETTA, CIPOLLINI ONIONS	\$30
LAMB RACK AND BRAISED SHOULDER CAPONATA, OLIVES, GOAT CHEESE	\$28
FLAT IRON STEAK PARMESAN, TRUFFLE FRIES, COGNAC- PEPPERCORN SAUCE	\$24
NEW YORK STEAK & BRAISED SHORT RIB ROASTED POTATOES, CREAMY SPINACH, BORDELAISE	\$29

{ D E S S E R T }

APPLE TART, CARAMEL CRUMB TOPPING, BUTTERMILK ICE CREAM	\$6
LEMON GINGER SPICE CAKE, PRESERVED CHERRY COMPOTE	\$6
STICKY TOFFEE PUDDING, VANILLA ICE CREAM	\$6
VANILLA BEAN CRÈME BRULÉE	\$6
CHOCOLATE- HAZELNUT BARS	\$6
DAILY SELECTION OF HOUSEMADE ICE CREAM AND SORBET	\$6