

MANDRAKE

WELCOME TO OUR TABLE

Inspired by the idea of the “shared table”, Mandrake offers authentic MediterrAsian cuisine prepared fresh daily using only the world’s best and cleanest ingredients.

Our dishes are served and meant to be shared, mezza style.

100% NON-GMO · 100% GRASS-FED MEATS · WILD-CAUGHT SEAFOOD · ORGANIC PRODUCE · CLEAN COOKING OILS

SHARED PLATES

we recommend ordering a 1-2 plates per guest for the table.

Cold Mezza

- CLASSIC HUMMUS

GFA / VA / D

13
- housemade chickpea purée, evoo
- SPICY HUMMUS

GFA / VA / D

14
- gochujang, chili, togarashi
- WHIPPED FETA

GFA / VG / PA / KA / N / D

14
- pomegranate molasses, pistachio, chili oil, naan

UPGRADE YOUR HUMMUS

signature toppings: STEAK BITES 8 • LAMB + BEEF KABOB 6 • LAMB SHANK 7 • CHICKEN 5 • FALAFEL 4

all hummus served with housemade, grilled to order naan.

- WAGYU TARTARE

GFA / PA / KA

25
- tenderloin, egg yolk, greek tapenade, focaccia crostini
- WAGYU CARPACIO

GF / PA / K / D

24
- 3oz. of shaved raw wagyu, arugala, bone marrow aioli, capers, parmesan cheese



- HEIRLOOM & FETA SALAD

GF / VA / DFA / P / K

12
- heirloom tomatoes, baby cucumber, romaine, arugula, pomegranate arils, feta, fattoush vinaigrette
- BEETS SALAD

GF / VG / D / N / K

15
- Roasted golden & red beets, baby kale, arugula, candied pecans, chevre, citrus vinaigrette

ADD PROTEIN TO YOUR SALAD:

steak bites 8 • lamb + beef kabob 6

lamb shank 7 • chicken 5 • falafel 4

HOUSEMADE ARTISAN NAAN FOR THE TABLE 5 • prepared fresh daily. grilled to order.

Hot Mezza

- FALAFEL

GF / VA / D

8
- herbacious falafel, hummus, tangy feta
- KOREAN STREET CHICKEN

GF / KA

16
- gluten-free crispy breading, fish sauce
- BANG BANG SHRIMP

GF / KA / PA

19
- gluten-free tempura, ponzu cabbage, spicy aioli
- WAGYU DUMPLING

18
- house ground wagyu, red cabbage, micro cilantro, black garlic ponzu, chili oil
- GRASS-FED STEAK BITES

GF / KA / PA

19
- tenderloin, mirin, honey, tamari
- FRIED CALAMARI

GF

15
- squid, rice flour, togarashi, chipotle aioli
- BRUSSELS SPROUTS

GF / N / VG / KA / PA

10
- almond & cashew dukkah, harissa honey
- HOT STONE RICE *

GF / D

13
- duck egg, furikake, crispy shallot, tamari + signature toppings upgrade available
- CRISPY SPICY POTATOES

GF / VA

10
- garlic cilantro butter, harissa, sumac, garlic aioli
- BROCCOLINI

GF / VG / V / K

11
- olive oil, garlic, charred Lemon, kasseri cheese
- ORGANIC CHARRED EDAMAME

GF / V

9
- lemon, maldon salt
- POMME FRITES

GF / VA

14
- zaatar spice, garlic aioli, blueberry catsup

From the Butcher

- GRASS-FED FILET

GF / K / P / D

52
- 8 oz. grass fed + finished filet, curry celeriac purée, brussels, watercress, radish sauce, chive oil
- DELMONICO RIBEYE

GF / K / P / D

65
- 18 oz. prime ribe-eye, maldon salt
- LAMB SHANK

GF / KA / PA / D

28
- served with turmeric rice, moroccan chickpeas + au jus

LAMB CHOPS *

GF / N / K / P / D

42

served with golden potatoes, broccolini, radish aioli

LAMB & BEEF KABOBS

GF / N / KA / PA / D

29

served with turmeric rice, greens, arugula salad mix + house-made tahini sauce, served without the skewer

- FLATBREADS

housemade artisan naan
- BURATTA

VG / D

18
- burrata, za'atar, matbucha sauce, arugala, chilli oil
- FETA & SPINACH

VG / D

16
- feta, pickled onion, oregeno add lamb shawerma 6

Sweet Tooth

made in-house and prepared fresh daily

- ROSE WATER SANTORINI CAKE

GF / N / D

12
- cardamom tres leches, ashta chantilly, macerated strawberries
- JAPANESE CHEESECAKE

GF / D

14
- organic cream cheese, grass-fed butter, rice flour, eggs, whole milk, housemade matcha ice-cream

- CHICKEN THIGH

GF / N / KA / PA / D

24
- served with turmeric rice, greens + toum aioli
- LOBSTER GNOCCHI

D

32
- wild-caught lobster, housemade gnocchi, champagne ohio corn cream sauce

MISO BLACK COD

GF / K / P / D

24

buttery and delicate japanese-style served with celeriac purée, mirin glaze and lychee.

SMASHBURGER

D

18

grass-fed short rib, brioche bun, gochujang aioli, american cheese, korean pickles, kimchi cabbage, pomme frites

MEDITERRANEAN PLATTER 195

GFA / N / KA / PA / D

serves 4-6

a colorful sampling of grass-fed filet, lamb shank, chicken thigh, lamb & beef kabob.

served with turmeric rice, hummus trio, greens, persian grilled vegetables, toum aioli, and house-made naan.

DUBAI CHOCOLATE CHEESECAKE

N / D

18

filo, graham cracker crumbs, pistacio cream, cream cheese, gelatin, mascarapone cheese, 24k gold flakes

PUMPKIN SPICED CARROT CAKE

N / D

14

housemade spiced pumpkin & carrot layers, creamy frosting, candied pecans, golden raisins, demerara, fuji apple compote

The World’s Healthiest Sushi.

Gluten-free sushi available

WILD-CAUGHT • SUSTAINABLY SOURCED • ORGANIC PRODUCE • ZERO REFINED SUGARS • NON-GMO RICE • CLEAN COOKING OILS

Raw Bar*

BLUE POINT OYSTERS

Three 12 or Six 20

KUMAMOTO OYSTERS

Three 15 or Six 25

CRISPY RICE

truffle avocado 17

spicy salmon 18

spicy tuna 18

spicy yellowtail 19

TORO TARTARE 35

Bluefin tuna belly, shaved scallions, ponzu, chilli oil, crispy lotus roots, quail egg yolk, shredded nori, swaweed, microgreens

TUNA TATAKI 27

pepper seared bluefin tuna, toasted rice dust, black garlic tosazu, maldon sea salt, microgreens

HAMACHI JALAPEÑO 28

yellowtail, jalapenos, ponzu, chili oil, crunchy garlic, microgreens

SALMON MANGO CRUDO 25

orange supremes, mango dashi, ponzu, chive oil, lime zest, maldon salt, microgreens

Specialty Rolls*

SURF AND TURF 30

spicy crab, salmon, shiso, **seared wagyu**, sweet lemon tamari reduction, crispy potatoes, shaved green onions

FIRECRACKER ROLL 25

shrimp tempura, avocado, spicy tuna, sweet tamari reduction, spicy mayo, rice crackers

HAMACHI HARMONY ROLL 27

salmon, cucumber, blistered shishitos, black pepper seared yellowtail, avocado, miso sesame sauce, tamari reduction, microgreens

ZEN ENZO ROLL 31

daikon wrapped, roasted nori, light rice, bluefin tuna, salmon, white fish, shiso, capelin roe, black garlic

DRAGON ROLL 24 *Contains Gluten

snow crab, avocado, cucumber, barbequed eel, sweet tamari reduction

PAPER CRANE ROLL 28

soy paper, bluefin tuna, spicy yellowtail, chives, jalapenos, cucumbers, amberjack, avocados, black garlic tosazu, yuzu hot honey, crispy shallots

SALMON SUNRISE ROLL 27

shrimp tempura, asparagus, avoacado, seared salmon, yuzu lemon pepper aioli, tamari reduction, salmon roe, chives

Classic Rolls*

CALIFORNIA ROLL 17 snow crab, avocado, cucumber

PHILLY ROLL 15 smoked salmon, cream cheese, avocado

CUCUMBER AVOCADO ROLL 8 cucumber, avocados

SALMON AVOCADO ROLL 15 salmon and avocado

NEGI TORO 18 bluefin tuna belly mixed with scallions

SPICY ROLL (Tuna or Salmon 14, Yellowtail 15) spicy mix, avo, cucumber

EEL ROLL 15 *Contains Gluten

barbequed eel, shiso, avocado, cucumber, sweet tamari reduction

SHRIMP TEMPURA 16

soy paper, shrimp tempura, avocado, cucumber, sweet tamari reduction, shrimp furikake

SPIDER ROLL 18

soft-shelled crab tempura, shiso, avocado, cucumber, capelin roe, sweet tamari reduction

HAMACHI CUCUMBER ROLL 15

yellowtail, scallions, cucumber

SEASONAL VEGGIE ROLL 17

blistered shishitos, grilled asparagus, avocado, cucumber, miso sesame sauce, tamari reduction, crispy japanese artichoke flakes, wheatgrass

Nigiri/Sashimi*

all sashimi is paleo-friendly, + keto-friendly.

Bluefin Tuna <i>akami/lean cut</i>	8	Sea Bream <i>japanese</i>	9
Bluefin Tuna <i>chutoro/mid belly</i>	11	*Salmon Roe <i>house-cured</i>	9
Bluefin Tuna <i>toro/belly</i>	14	*Seared Wagyu	14
Salmon	6	Hokkaido Scallop	7
Yellowtail	7	*Snow Crab	8
Amberjack	8	*Freshwater Eel	7
		Striped Bass	5

[1] piece of nigiri or [2] cuts of sashimi

* [1] piece per order || Add Caviar 7

*Freshwater Eel contains gluten

Chef’s Selection*

a chef-curated selection of the freshest and highest quality seafood available.

NIGIRI COMBO 60 8 pieces of nigiri, 1 hosomaki roll

THE SELECT 90 9 sashimi, 5 nigiri, 1 hosomaki roll

MANDRAKE

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-bourne illness. items with asterisk contain raw or undercooked ingredients. | Please note, while we take precautions to avoid cross-contact, Mandrake is not a nut or gluten-free kitchen | a 2.9% transaction fee applies to all transactions, regardless of payment method.