

to START, SHARE & ENJOY

* ISLAND CREEK OYSTERS	20
Marinated Leeks and Celery, Arak Sorbet, Smoked Arctic Char Roe and Tarragon	
LAMB RIBS	19
Lemon Zest, Greek Yogurt, Aleppo Red Pepper, Saffron and Crisp Lavash	
HEARTS of ROMAINE	12
Crostini of Preserved Cherry, Greek Feta and Shaved Sicilian Pistachio	
BURRATA from PUGLIA with FLAVORS of WINTER	23
Cipollini Onions, Late Autumn Squash, Freekeh and Grapes, Pomegranate, Mint and Beautiful Greens	
KOSTALI SALAD	14
Arugula, Endive, Watercress and Roasted Pear, Cracked Hazelnuts, Ashed Goat Cheese and Apple Cider	
INSALATA VERDE	11
An Amazing Salad of Winter Hoop House Greens	
OUR MOTHERS' FETA CHEESE TURNOVERS	12
Medjool Date, Pumpkin and Za'atar	
SEMOLINA crusted FRITTO MISTO	22
Calamari, Shrimp, Ocean Fish, Crisp Lemon, Parsley, Eggplant and Zucchini "Chips", Garlic and Parmigiano Reggiano Aioli	
HUMMUS of our ARMENIAN & GREEK HERITAGES	15
Spiced Lamb, Shaved Radish, Walnuts, Cinnamon and Mint	
COCO de PAIMPOL	25
White Bean Stew with a Fricasse of Snails and Chorizo, Marcona Almonds, Olive Oil Tomatoes and Rye Crisps	

to FEAST ON

* RIBEYE of BEEF	65
"Melted" Roquefort, Roasted Bulb Onions and Small Potatoes with Herbs de Provence Butter and Rich Natural Jus	
TAGINE of BABY CHICKEN "POUSSIN"	36
Anise Seed Roasted Carrots, Chickpeas and Couscous with Crusty Moroccan Bread, Currants and Candied Orange	
* WHOLE ROASTED LOUP de MER	38
Salad of Sardinian Fregola Sarda, Grilled Scallions, Radicchio, Torn Herbs, Coriander Seed and Sauce Vierge	
BRAISED LAMB SHANK	39
White Corn Polenta, Green Bean "Fassouleh", "Blistered" Tomatoes, Glazed Shallot and Olives	
CHICKEN CAESAR "RIVIERA"	24
South of France Inspired "Pot Roast" Chicken, Fingerling Potatoes, Garlic Rubbed Rustic Croutons, Shards of Parmigiano Reggiano, Leaves of Romaine and Parsley	

MORE STILL

PAN ROASTED SKATE WING	28
Gwen House-made Slab Bacon, Beluga Lentils and Frisee with a Warm Vinaigrette of Pedro Ximenez, Plump Green Afghani Raisins and Parsley	
* TRANCHE OF BLACK COD	36
Crusted with Brioche and Fennel Seed, Fondant of Flageolet Beans, Roasted Fennel and Red Onions with Valencia Oranges and Tomatoes	
GARGANELLI PASTA	28
Shrimp and Braised Clams, Roasted Zucchini, Eggplant, Slow Roasted Tomatoes, Swiss Chard Leaves and Feta Cheese Butter	

BREAD is LIFE

PUBLICAN RUSTIC BREADS HOUSEMADE TAHINI SPIRAL ROLLS & SEEDED FATTOUSH

Butter, Greek Estate EVOO and Sea Salt

Spreads

4 Each

LENTIL, CHARRED EGGPLANT AND LABNEH
TARAMASALATA
WHIPPED FETA and PEPPERS

KOSTALI
by
NAHA



THE GWEN HOTEL
MICHIGAN AVENUE CHICAGO

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.

* Cooked to Order

Please advise server of any food allergies or preferences.

Jose Valdez
Chef de Cuisine