

IVORY

ON SUNSET

BEGINNINGS	House Bread <i>focaccia, ciabatta, parmesan grissini</i>	10-
	Warm Olives <i>citrus oil</i>	8-
	Antipasti <i>selection of meat and cheeses served with giardinera vegetables</i>	25-
	Eggplant Parmigiana <i>fior di latte</i>	14-
	Braised Meatballs <i>goat cheese, toasted ciabatta</i>	14-
	Crispy Calamari <i>calabrian chili aioli</i>	14-
	Impossible Meatballs <i>goat cheese, toasted ciabatta</i>	14-

CROSTINI	Stracciatella <i>creamy mozzarella, sun-dried tomatoes, basil</i>	12-
	Roasted Artichoke <i>roasted tomatoes, pine nuts, mint</i>	10-

RAW BAR	Oysters <i>east coast and west coast</i>	1/2 dozen 25- / dozen 50-
	Shrimp Cocktail <i>cocktail dressing, lemon</i>	20-
	Tuna Tartare <i>lemon puree, avocado, watermelon radish</i>	18-

ENTRÉES

Seared Salmon	26-
<i>creamed leeks, seasonal mushrooms, salsa virgine</i>	
Organic Chicken Parmesan	20-
<i>fior di latte, arugula and tomato salad</i>	
Sam's Burger	20-
<i>bibb lettuce, tomato, red onion, pickle, cheddar cheese, secret sauce</i>	
Impossible Burger	20-
<i>bibb lettuce, tomato, red onion, pickle, cheddar cheese, secret sauce</i>	

GREENS

Add: Chicken 8- / Steak, Shrimp, or Salmon 12-

Caesar Salad <i>anchovy dressing, ciabatta croutons, soft boiled egg</i>	15-
Heirloom Tomatoes & Mozzarella Salad <i>torn basil</i>	16-
House Chopped Salad <i>champagne vinaigrette</i>	17-
Arugula Salad <i>balsamic dressing, roasted pine nuts, shaved pecorino</i>	15-
Ancient Grains & Local Vegetables <i>green goddess</i>	15-

CONTORNI

Crispy Potatoes <i>black garlic oil, chives, creme fraiche</i>	11-
Charred Broccolini <i>anchovy dressing</i>	11-
Brussels Sprouts <i>cispy pancetta, honey mustard dressing</i>	11-

HOUSEMADE PASTA

Spaghetti Cacio e Pepe	23-
<i>black pepper, parmigiano, pecorino romano</i>	
Pappardelle Bolognese	27-
<i>beef, veal, pork, pecorino</i>	
Impossible Pappardelle Bolognese	27-
Squid Ink Tagliolini	27-
<i>clams, mussels, tomatoes, tuscan kale, garlic crumbs</i>	
Ricotta Agnolotti	20-
<i>butternut squash, sage, brown butter</i>	

COLD PRESSED JUICES BY LITTLE WEST

The Clover	15-
<i>kale, cucumber, celery, spinach, pear, cilantro, mint, lime</i>	
Go Big	15-
<i>beet, kale, carrot, apple, wheatgrass, lemon, ginger</i>	
Sunrise	15-
<i>orange, carrot, coconut water, turmeric, lemon, ginger</i>	
Gingersnap	15-
<i>fuji apple, green apple, lemon, ginger</i>	

LUNCH

MONDRIAN LOS ANGELES

Executive Chef: Neil O'Connell
Chef de Cuisine: Adam Merlin

@IVORYONSUNSET

20% gratuity will be automatically charged on parties of 6 or more

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. — Section 11051, 2003 DC