CIGARRO
BAR AND LOUNGE

Raw Bar and Caviar Service

Seafood Tower 169
1.5lb Lobster, Well Fleet Oysters (12), Shrimp Cocktail (4) Snow Crab Claws (4), Cocktail Sauce, Mignonette, Hot Sauce, Fresh Lemon

Caviar

PLANTIN KAVIARI OSCETRA PRESTIGE 50g *240* ***- 30g*** *180*
Warm Herb Blini, Cultured Crème Fraîche, Chopped Egg, Shallot, Chive

Fresh Oysters (Half Dozen / Dozen) *26 / 46*
Wellfleet, Cape Cod
Shallot Mignonette, Cocktail Sauce, Lemon

For the Table

Pan Con Tomate 7
Sourdough, Grated Tomato
Add Iberico Jamon and Shaved Manchego +14

The Cigarro Charcuterie Board 59
Ibérico Jamón, Ibérico Chorizo, Aged Manchego, Seasonal Accoutrements

Shareables

Crispy Rice Tuna Tartar 28
Smoked Chipotle Aioli, Lime, Chives
(4 piece)

Black Cod Croquette 28
Shiso Mayo
(4 piece)

Yuzu Buttermilk Fried Chicken 18
Yuzu Yogurt, Lime, Jalapeño (5 piece)

Seared Waygu Gyoza 34
Sesame Ponzu, Crispy Shallots, Scaliions, Sesame Seeds (5 piece)

Cheesesteak Spring Rolls 24
Shaved Ribeye, Cooper Sharp Cheese, Salsa Verde

Shrimp Gambas Al Ajilo 28
Olive Oil, Garlic, Paprika, Sherry Vinegar, Lemon, Parsley

Salads

Caesar Salad 23
Anchovy Ceasar Dressing, Aged Parmigiano Reggiano, Bread Crumbs
+ Grilled Chicken 7

Wedge Salad 26
Blue Cheese Dressing, Smoked Bacon, Cherry Tomatoes, Walnuts, Cranberries, Herbs

Burger

The Cigarro Cheeseburger 38
Brisket / Short Rib - Pat LaFrieda Beef (8oz), American Cheese, Russian Dressing, Toasted Sesame Bun , Hand-cut Crispy Fries - **Upgrade Truffle Fries** +19

Land or Sea

Seared Salmon (6oz) 38
Corn Pudding, Cherry Tomato Vinaigrette

Char-Grilled Marinated Octopus 42
Potato Puree, Sauce Vierge, and Smoked Paprika

Seared Scallops Mushroom Risotto 48
Parmesan, Lemon, Pepper, Dill

Steak

Grilled Spanish Chicken 26
Marinated Breast, Potato Puree, Spanish Peppers, Smoked Paprika

Filet Mignon Steak Frites 8oz 72
Black Peppercorn Sauce w/ House Cut Fries
(Pat Lafreida Prime)

Cow Girl Cut Prime Ribeye 18oz 135
(Pat LaFreida 850 Club)

Dry Aged 52oz Tomahawk 240
(Pat LaFreida 850 Club)

Fresh Pasta

Black Truffle Ravioli 49
House-made Mini Ravioli, Castelmagno Cheese, Shaved Truffle, Olive Oil

Rigatoni and Meatballs 32
Smoked Beef & Pork Ragù, Parmigiano-Reggiano, Toasted Breadcrumbs

Fettuccine Lobster Pasta 92
1.5lb Whole Lobster, Herbal Tomato Sauce

Grilled Asparagus 8
Salt, Pepper, Lemon

Sauteed Spinach 14
Salt, Pepper, Olive Oil

Truffle Fries 24
Parmesan Black Truffle Aioli

Herb Roasted Potatoes 7
Thyme, Rosemary

Dessert

Vanilla Bean Ice Cream, Affogato 15
Milk Chocolate Mousse, Hazelnut Streusel, and Vanilla Caramel

Buttermilk Panna Cotta 11
Blackberries, Vanilla

Brown Sugar Cinnamon Churros 12
Vanilla Ice Cream Chocolate Sauce, Vanilla Caramel