



À LA CARTE MENU

ALSO AVAILABLE | CHEF'S TASTING \$175 | WINE PAIRING \$135
ADD ON | IMPERFECTO ROYAL OSETRA CAVIAR (.5/1 oz) \$75/\$140

MOUSSAKA CIGAR \$22

Phyllo dough, smoked eggplant, ground lamb, pine nuts, goat-manchego cheese cream

FALAFEL \$15

Latin tahini, sumac, cardamom

REMOLACHA \$24

Beet, smoked eggplant, pickled cucumber, crispy chickpeas, lavash

ALADDIN BURRATA \$27

Tamarind hummus, crispy lentil tabbouleh, apple compote

MADAI CRUDO \$28

Sea bream, tahini salsa macha, avocado, green aguachile, tostada

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CELERIAC \$28

Roasted celery root, heart of palm, chimichurri, salsa cruda, tepache

TRUFFLE TAGLIOLINI \$28

Homemade pasta, sweet corn cream, asparagus, pecorino romano, truffle

TIGER PRAWNS "A LA DIABLO" \$36

Lemon-butter sauce, Imperfecto cholula, house-made sourdough

MUSHROOM RISOTTO \$29

Acquerello rice, fried maitake, black truffle butter, pickled enoki mojito, pecorino romano, black garlic aioli

STEAK TARTARE TONNATO \$34

Hand-cut Angus beef, bonito sauce, tamari marinated quail eggs, pickled veggies, kale chicharron, sourdough

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SWEET POTATO & LABNEH \$28

Nixtamalized sweet potato, sumac-seasoned labneh, crispy quinoa

LUBINA \$48

Aged branzino filet, kale BBQ, broccolini tabbouleh, radish

LECHON \$52

Roasted suckling pig, dates mole, stuffed zucchini flower, olive and radish mojito

LAMB TERRINE \$52

Robuchon pomme purée, red cabbage confit, lamb jus, truffle

A5 JAPANESE WAGYU \$95

3 oz strip loin glazed with aged balsamic vinegar, vegan blood sausage, arepita, suero picante

We will seek perfection. We will never achieve it. We don't want to. We will be Imperfecto.

A 5% service fee is included in your check. This charge is not a gratuity.

IMPERFECTO

Tasting menu

AMUSE

MUSHROOM SOUP

TART

I

CRUDO

*Bluefin tuna, raw cacciatorre, peas, bonito sauce
Philipponnat Brut Royale Réserve, Champagne NV*

II

RUTAGLINI

*Rutabaga, cauliflower, truffles, sea beans, kombu
Selvabianca, Vernaccia San Gimignano, Tuscany 2023*

III

MAR Y TIERRA

*Young chicken, Dungeness crab, lobster, corn, citrus bisque
Rivetto Vigna Lirano, Nebbiolo, D'Alba, Piemonte 2022*

IV

CHULETA DE CORDERO

*Australian lamb rack, sour date syrup glaze, artichoke and
roasted eggplant puree, frisee, herbs, jus
Andeluna, Pasionado Cabernet Franc, Mendoza 2022*

V

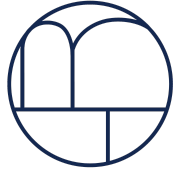
SORBET

V

CACAO 7

*Cacao cookie, 72% sorbet, 55% ganache, 40% chocolate
custard, 38% caramel tuile, 35% feuilletine crisp, 33% gelée
Remo Farina Recioto della Valpolicella, Italy 2020*

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DESSERT

GIANDUJA \$14

Date cake, chocolate-hazelnut cream,
coffee ice cream, cocoa tuile

PISTACHIO & YOGURT \$16

Phyllo mille-feuille, yogurt pistachio ice cream,
dulce de leche foam, raspberry & orange blossom sauce

IMPERFECTO ECLAIR \$15

Mascarpone mocha cream, coffee anglaise,
orange jelly, crushed hazelnut

SORBETS TASTING \$14

Kiwi-yuzu, mango-tarragon,
raspberry-mint, grilled pineapple-coconut,
sicilian Lemon

VERMONT CHEESE \$17

Little Hosmer, Alpha Tolman, Vault No. 5,
almond turrón, house marmalade, lavash

DESSERT WINE, SHERRY, MADEIRA & PORTO

Cordero San Giorgio, Moscato d'Asti , Piedmont '21	\$19
Remo Farina, Recioto della Valpolicella , Recioto '20	\$20
Borgogno, Barolo Chinato , Piedmont	\$18
Col dei Venti, Brachetto d'Acqui , Piemonte	\$15
Colombini, Vin Santo , Chianti Classico '18	\$25
Inniskillin, Vidal, Icewine , Niagara, Canada '19	\$46
Bodegas <i>Alvear</i> , "Solera 1927" , Pedro Ximénez, Jerez NV	\$20
Taylor Fladgate, Special Reserve , Douro Valley, Portugal	\$24
Taylor Fladgate, Tawny 30 year , Douro Valley Portugal	\$80
Graham's, Tawny 30 year , Douro Valley, Portugal	\$44
Pereira d'Oliveiras, Verdelho 1994	\$70
Pereira d'Oliveiras, Malvazia 2000	\$65
Pereira d'Oliveiras, Sercial 1999	\$60

SPIRITS

COGNAC, ARMAGNAC, CALVADOS & GRAPPA

Remy Martin XO	\$45
Hennessy Paradis	\$350
Marchesi Antinori Grappa Tignanello	\$24
Jacopo Poli, Arzente	\$20
Jacopo Poli, Cleopatra	\$19
Jacopo Poli, Grappa di Sassicaia	\$24

TEQUILA AND MEZCAL

El Tesoro Añejo "Laphroaig Mundial Collection	\$57
Don Julio 1942	\$60
Casamigos Reposado	\$20
Clase Azul Reposado	\$50
Casa Dragones Silver	\$34
Casa Dragones Joven	\$90
Casa Dragones Reposado	\$60
Casa Dragones Añejo	\$70
Komos Añejo Cristalino	\$47
Del Maguey Vida de Muertos Mezcal	\$26
Agua Magica Mezcal	\$21

BOURBON, SCOTCH, IRISH, AND JAPANESE WHISKEY (2 oz.)

Angel's Envy Bourbon	\$20
Angel's Envy Rye	\$25
Basil Hayden's Bourbon	\$25
Michter's Single Barrel Straight Rye 10 Year	\$35
Blanton's Bourbon	\$35
Whistlepig 10 Year Rye	\$30
Whistlepig The Boss Hog " XII Feather & Flame "	\$180
Glenmorangie Nectar d'Or	\$25
Balvenie 'Caribbean Cask' 14 Year	\$31
Dalwhinnie 15 Year	\$30
Macallan 12 Year	\$30
Macallan 15 Year	\$55
Macallan 18 Year	\$80
Macallan 25 Year	\$500
The Macallan Time	\$400
Laphroaig 10 Year	\$200
Oban 14 Year	\$30
Ardbeg "Traigh Ban" 19 Year	\$55
Ardbeg 25 Year	\$290
Redbreast 15 Year	\$35
Suntory The Yamazaki 12 Year	\$50

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