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oysters	mignonette ice, half dozen 19
big eye tuna	poke dressing, shiso, fermented onion rings, burnt coconut oil 18
laughing bird shrimp	avocado, shrimp crackers, escabeche dressing 14
endive salad	apple, sherry vinaigrette, "crumbled" blue cheese 13
smoked mozzarella	dressed up like a tomato, pomodoro sauce, grilled bread 15
foie gras shavings	hazelnut butter, radishes, smoked sea salt, pumpernickel 22
salt and charcoal potatoes	house-made sour cream, black vinegar 11
egg yolk gnocchi	french onion broth, appenzeller, tiny croutons 15
fried calamari	masa-potato crust, curry emulsion 16
octopus	ink.shells, young fennel, pimenton 23
beef tartare	bibimbap, crispy rice, tofu dressing 17
hamachi	vichyssoise, leeks, crispy rice pearls 18
street corn	cool ranch "foritos", cotija cheese 12

ink.

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kale pasta	kale pesto, pecorino, pumpkin seeds 18
baja sea bass	uni butter, mushroom pancake 32
branzino	grape juice with yeast and brown butter, fermented celeriac remoulade 38
lamb belly	pine nut cassoulet, yogurt curds 30
salmon creek pork chop	coleslaw, banyuls, poppy 34
flannery california reserve holstein beef	
filet mignon 6oz.	beef tenderloin... 44
short rib 8oz.	dry aged 10-14 days 39
new york strip 12oz.	dry aged 24-36 days 62
rib eye 14oz.	dry aged 24-36 days 60
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sugar snap peas	harissa yogurt, pea tendrils mojo verde 11
beet bolognese	beetballs, oregano, goat cheese 14
brussels sprouts	cider vinegar, whipped gruyere-aligot 12
romanesco broccoli	romesco, black garlic, lemon 11
carolina gold rice	local milk, freeze-dried fiscalini cheddar cheese 15
mashed potatoes	choice of organic grass fed cows' milk or seaweed butter 7