



BEVERLY HILLS

SUNDAY MENU • JANUARY 2019

CAVIAR			
WE PROUDLY SERVE CALVISIUS CAVIAR • AVAILABLE IN 28G, 50G, AND 125G PORTIONS SERVED WITH FRESH ACCOUTREMENTS, CREME FRAICHE AND POTATO BLINI			
OSCIETRA IMPERIAL <i>Exclusive to Wally's</i>	SEVRUGA	OSCIETRA ROYAL	SIBERIAN ROYAL
large black beads with umami flavors of pine nuts, pecans and seafoam brine	small black to light gray beads, soft eggs reminiscent of anchovies	large golden amber beads with rich, creamy, bright notes	small light gray beads with succulent, savory flavors of cured meat and dried fruit
220 • 360 • 840	190 • 305 • 700	175 • 280 • 640	120 • 180 • 395

FOR THE TABLE

- BRUSSELS - SPROUTS** • roasted brussels sprouts, french feta, pine nuts, dandelion greens, cilantro pesto 17
- BURRATA** • imported buffaloe milk burrata, pomegranate seeds, red endive, persimmon, pomegranate vinaigrette 19
- GRAIN SALAD** • forbidden rice, red and white quinoa, shaved carrot, cucumber, cabbage, cilantro citrus miso dressing, toasted peanuts and hemp seeds 17
- STEAK SALAD** • marinated wagyu flat iron steak, truffle caesar, baby romaine, crispy shallot and garlic, potato crouton 28
- OCEAN TROUT** • pan seared trout, burnt lemon and olive oil 25
- PURPLE AND BLUE SALAD** • roasted beets, blueberry, pickled cucumber, grapes, red cabbage, buffalo milk bleu cheese, pistachio, balsamic and olive oil 18
- LOBSTER SALAD** • poached Maine lobster, butter lettuce, avocado, quinoa, tomato vinaigrette 27
- OCTOPUS PIBIL** • charred octopus Pibil sauce, panisse, heart of palm, frisée and radish salad 24
- WAGYU STEAK TARTARE** • foie gras, truffle-tarragon mayonnaise, toasted baguette 23
- TUNA SALAD NIÇOISE** • green beans, artichoke heart, fennel, tomatoes, radishes, baby greens, egg, anchovie lemon vinaigrette, cucumber, olives 25

SANDWICHES

- WALLYS BURGER** • Wagyu Beef, Old Amsterdam cheese, heirloom tomato, caramelized onions, lettuce, Wally's sauce, housemade ketchup, pomme frites 28
- WOOD OVEN BAKED BRIE** • baguette, Fermier Brie, truffle butter, truffle honey 18
- GRILLED CHEESE** • brioche, aged gruyère, emmental 10
- GRILLED TRUFFLE CHEESE** • brioche, Italian truffle cheese 12
- GRILLED HAM & CHEESE** • brioche, Jambon de Paris, aged gruyère, emmental, dijon 11
- GRILLED TUNA MELT** • brioche, Albacore tuna salad, aged gruyère 12
- TUNA SALAD** • ciabatta roll, Albacore tuna salad, greens, mayo 11
- THE KING** • ciabatta roll, Manuka smoked king salmon, yuzu mayo, cucumber, green onion 15
- CAPRESE** • ciabatta roll, mozzarella, roasted tomatoes, pesto, basil, oil, balsamic vinegar 12
- TASTE OF PARMA** • ciabatta roll, Prosciutto di Parma, aged gruyère, European-style butter, greens 12
- WALLY'S HERO** • ciabatta roll, Genoa, capicola, mortadella, prosciutto, provolone, roasted tomatoes, greens, pepperoncini, mayo, mustard, oil, vinegar 13
- AMERICAN HERO** • ciabatta roll, turkey breast, provolone, roasted tomatoes, greens, pepperoncini, mayo, mustard, oil, vinega 13

SIDES TO COMPLEMENT YOUR SANDWICH

- TRUFFLE POMME FRITES** • grated parmesan, shaved Burgundy truffle 22
- POMME FRITES** • Wally's housemade ketchup 9
- BABY GREENS** • mixed greens, cherry tomatoes, house dressing 6
- TRUFFLE POTATO CHIPS** 4
- POTATO CHIPS** • pink sea salt 3

General Manager: Thibaud Duccini