GJELINA LAS VEGAS
DINNER

RAW BAR & CHARCUTERIE

Oysters: Half-Dozen / Dozen*	30/60
Hamachi, Black Garlic, Sesame, Lemon*	29
Tai Snapper, Fresno Chili Paste, Gomashio*	29
Cheese Selection, Honey Butter, Fruit Preserve, Sourdough Bread	28
Selection of Charcuterie, Pickle, Mostarda, Sourdough Bread	29
Prosciutto, Market Fruit, Burrata	28
House Made Pickled Vegetables	12
Marinated Olives	10

VEGETABLE

Mixed Market Greens, Tarragon, Parsley, Dill, Meyer Lemon Vinaigrette	24
Escarole, Sunchoke, Smoked Almond, Parmesan, Lemon Preserved Dressing	26
Little Gem Caesar Salad	25
Beet, Sourdough Panzanella, Burrata, Toasted Seeds, Frisée, Fuji, Apple Cider	23
Japanese Sweet Potato, Jalapeno Yogurt, Scallion	20
Roasted Oyster Mushroom, Tarragon Butter, Lemon	16
Spring Vegetables, Mole	20
Roasted Cauliflower, Squash, Curry, Toasted Seeds	23
Frites, Fine Herbs, Aioli, Harissa Ketchup	15
Barley & Roasted Vegetable Soup	12
Brocollini, Black Garlic Vinaigrette, Gomashio	18
Asparagus,Romesco, Parmesean Cheese	20
English Peas, Cipollini Onion, Chickpea Miso Butter	17

PLATES

Beef Tartare, Sourdough, Dijon Mustard, Caper, Shallot, Chives	25
PEI Black Mussel, Tomatillo Salsa Verde, Cilantro, Grilled Sourdough	30
Ricotta Gnocchi, Mushroom, Sunchoke, Herbs	30
Saffron Spaghetti, Bottarga, Tomato, Garlic, Calabrian Chili, Breadcrumb	27
Orecchiette, Beef Cheek Bolognese, Whipped Ricotta	33
Cacio e Pepe, Chitarra, Black Pepper, Pecorino	22
Sea Bass, Pea Tendrils, Radish, Turnip, Fennel, Lemon*	63
Half Roasted Chicken, Winter Green, Pan Sauce	36
Pork Chop, 5 Spice, Szechuan Honey Butter*	57
Crispy Duck Confit, Confit Cabbage, Pear, Dijon Mustard	46
Lamb Shoulder, Grilled Flatbread, Za'atar, Pomegranate,Fennel Salad, Giardiniera*	59
Ribeye, Grilled Lemon*	89
Tomahawk, Porcini Butter, Grilled Lemon*	M/P

PIZZA

Pomodoro: Confit Tomato, Oregano, Basil, Olive Oil (add Burrata +6)	21
Mushroom, Truffle Tremor, Fontina, Thyme	28
Blanco: Mozzarella, Fromage Blanc, Parmesan, Confit Garlic, Castelvetrano	25
Guanciale, Mozzarella, Tomato, Castelvetrano Olive, Fresno Chile	27
Housemade Chorizo, Tomato, Fontina, Fennel, Chili, Basil	28
Cured Chorizo, Pomodoro, Calabrian Chile, Red Onion, Mozzarella	28
Lamb Sausage, Confit Tomato, Rapini, Pecorino, Asiago	28
Gruyere, Caramelized Onion, Fromage Blanc, Arugula	26

GJELINA LAS VEGAS
DINNER

We support local, sustainable & organic
practices whenever possible.

Consuming raw or undercooked seafood or shellfish may
increase your risk of foodborne illness.*

A 20% mandatory service charge will be added to your check.
Our belief is that every hourly Gjelina
employee contributes to your experience and 100% of MSC will
be distributed amongst them.