



CHEF'S TASTING: \$175 | WINE PAIRING: \$135

MOUSSAKA CIGAR \$22

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

FALAFEL \$15

Latin tahini, sumac, cardamom

THE WHOLE KABOCHA \$23

Roasted, leche de tigre, salad, pipián

ALADDIN BURRATA \$27

Tamarind hummus, crispy lentil tabbouleh, apple compote

TUNA TARTARE \$28

Bluefin Tuna, papaya-pasilla adobo, avocado, Pecorino, lavash

CEVICHE \$26

Lightly poached local shrimp, chile toreados dressing, sweet potato leche de tigre, rye chip

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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, truffle

TIGER PRAWNS "A LA DIABLO" \$36

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

RISOTTO CACIO E PEPE \$32

Carolina Gold rice, Pecorino, cacio e pepe foam, artichoke confit, cacao nib mojito

STEAK TARTARE \$31

Hand cut angus beef, whipped sheep's-milk ricotta, spicy Ras el Hanout honey, home-made sourdough

FOIE GRAS \$37

Crispy plantain brioche, soursop compote, Parmigiano Reggiano, shaved truffle

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SWEET POTATO & LABNEH \$28

Nixtamalized sweet potato, sumac seasoned labneh, crispy quinoa

LUBINA \$48

Aged branzino filet, chanterelles, fish consommé, sunchoke kebab, bottarga aioli

COCHINILLO \$51

Slow-roasted suckling pig, sauce Al Pastor, apple & bean tamal, honeyglow pineapple

DUCK MAGRET \$48

Grilled nixtamalized carrot, sour beet, orange marmalade, sweet potato purée, jus

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, torched to serve, taro root-parmesan terrine

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++ ALBA WHITE TRUFFLE \$25/gm

IΣPERFECTOBAR



AHUMADA SUERTE \$24

Lucky strike!

Patron Anejo Private single barrel,
Mezcal, Peach, Kumquat, Lime, Agave,
Banana & Hazelnut cloud



IMPERFECTO CLUB \$18

Perfectly Imperfect

Grey Goose Vodka, Limoncello, Yuzu,
Fresh Pineapple Juice, Vanilla Syrup



GARDEN TONIC \$19

Tonic as Always

Citrus infused Gin, Bergamot,
Grapefruit, Mediterranean Tonic



MINT TO BE \$21

A Breath of Fresh Air

Caffo Grappa, TRÀ KÁL, Prickly Pear,
Lemon, Egg White, Mint Spray



MANGIA E BEVI \$23

Savory, Sweet, and Sour

Cardamom infused dark & White Rum,
Apricot Liqueur, Lime juice, Onion Marmalade and
Parmesan Chip



IMPERFECTO OLD FASHIONED \$18

Honey, I'm Home

VSOP Cognac, Elijah Craig, Truffle Honey, Cocchi Dopo
Teatro, Angostura & Chocolate bitters



DOUBLE "O" SEVEN \$17

Shaken, not Stirred

London Dry Gin, Grey Goose, Mastiha Liqueur,
Greek Olives



IL VECHO \$20

Bittersweet greeting

Citrus infused Gin Piú Cinque, Campari, Thyme
Antica Carpano, Grapefruit Bitters, aged 90 day



PESCE PALLA \$15 (MOCKTAIL)

Turn into a Pumpkin

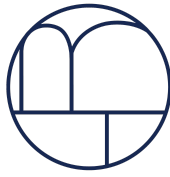
Squash purée, Apple juice, Lemon, Allspice dulce,
Banana & Cinnamon Cloud



LIGHT N' STORMY \$13 (MOCKTAIL)

A Spicy Breeze

Pineapple Shrub, Elderflower Syrup, Pomegranate,
Lime Juice, Ginger Beer



DESSERT

EPICURIOUS CACAO \$14

White chocolate ice cream, milk chocolate custard,
66% ganache, cacao nibs, lemon gel, sweet plantain

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

THE GOLDEN PEAR \$18

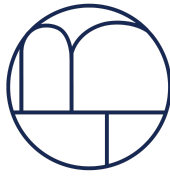
Bosc Pear poached in Sauternes, Sicilian lemon gel,
thyme-vanilla ice cream, tonka bean anglaise, tuile

SORBETS TASTING \$15

Fragosika-Grappa, Apricot-Cayenne,
Raspberry-Mint, Green Apple-Vanilla,
Sicilian Lemon

DESSERT WINE, SHERRY, MADEIRA AND PORTO

Cordero San Giorgio, Moscato d'Asti Piedmont '21	\$15
Remo Farina Recioto della Valpolicella , Recioto 20'	\$16
Chateau de Justice, Sauternes , France '15	\$22
Col dei Venti, Brachetto d'Acqui , Piemonte	\$15
Maculan, Torcolato , Vespaiolo, Veneto 18'	\$35
Donnafugata, <i>Ben Ryé</i> , Passito di Pantelleria Sicily 19'	\$25
Felsina, Vin Santo del Chianti Classico 15'	\$25
Marchesi, Antinori, Passito, Muffato, Umbria '09	\$30
Bodegas <i>Alvear</i> , "Solera 1927", Pedro Ximénez, Jerez NV	\$20
Taylor Fladgate, Tawny 10 year Douro Valley Portugal	\$20
Taylor Fladgate, Tawny 30 year Douro Valley Portugal	\$80
Fonseca, Tawny 20 Year, Douro Valley, Portugal	\$20
Graham's Tawny 30 Year, Douro Valley, Portugal	\$44
Pereira d'Oliveiras Bual 1982	\$105
Pereira d'Oliveiras Verdelho 1985	\$95
Pereira d'Oliveiras Malvasia 1990	\$65



AFTER DINNER

COGNAC, ARMAGNAC, CALVADOS, AND GRAPPA (2 oz.)

Remy Martin XO	\$45
Hennessy Paradis	\$350
Papolle, Armagnac 20	\$35
Château du Breuil, Calvados Pays d'Auge VSOP	\$21
Marchesi Antinori Grappa Tignanello	\$24
Jacopo Poli, Arzente	\$20
Jacopo Poli, Cleopatra	\$19
Jacopo Poli, Grappa di Sassicaia	\$24
Nonino Picolit	\$45

TEQUILA AND MEZCAL (2 oz.)

Don Julio 1942	\$48
Casamigos Mezcal	\$25
Casamigos Reposado	\$20
Clase Azul Reposado	\$50
Clase Azul Añejo	\$165
Clase Azul Ultra	\$400
Clase Azul Mezcal	\$85
Casa Dragones Silver	\$34
Casa Dragones Añejo	\$45
Del Maguey Vida de Muertos	\$26
Patrón El Cielo	\$75

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

Angel's Envy Bourbon	\$23
Angel's Envy Rye	\$25
Basil Hayden's Bourbon	\$25
Michter's Single Barrel Straight Rye	\$18
Michter's Single Barrel Bourbon	\$18
Blanton's Bourbon	\$35
Willet, Bourbon 6 Years Old	\$150
Whistle Pig 10 Year Rye	\$30
Whistle Pig 'The Boss Hog' VIII	\$250
Glenmorangie Nectar d'Or	\$25
Balvenie 'Caribbean Cask' 14 Year	\$31
Dalwhinnie 15 Year	\$30
Macallan 12 Year	\$30
Macallan 25 Year	\$500
Laphroaig 10 Year	\$17
Oban 14 Year	\$30
Ardbeg 'Traigh Ban' 19 Year	\$55
Ardbeg 25 Year	\$290
Redbreast 12 Year	\$23
Nikka Miyagikyo	\$30
Nikka Yoichi	\$30

ISPERFECTO

Tasting menu

I

TART

Mussels, romesco, feta cheese

CRUDO

Sea bream, tahini salsa macha, avocado

II

PAPAS

Idaho Robuchon, Russet cristal,
Fingerling confit

III

SPAGHETTI ALLA CHITARRA

House-made tomato pasta, uni sauce,
Mexican chorizo, garrotxa cheese foam

IV

TOURNEDOS ROSSINI

Dry-aged tenderloin, foie gras, duxelles,
house-made plantain brioche, jus

V

SORBET

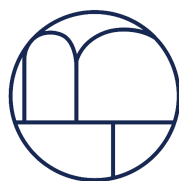
VI

LA NUBE

Passionfruit lychee gel, amaretto
vanilla custard, white chocolate foam,
pistachio meringue

+ ALBA WHITE TRUFFLE \$25/gm

PER PERSON \$175 / WINE PAIRING \$135
PREMIUM WINE PAIRING \$185
TRUFFLE TASTING MENU \$300



BRUNCH

PANCAKES \$19

Halva foam, seasonal fruit

ORA KING SALMON CARPACCIO \$35

Cured salmon, feta nata, focaccia, gem lettuce, trout caviar sauce

BURRATA \$25

Potato latke, cherry tomatoes, aged balsamic

ANCIENT GRAINS \$25

Couscous, quinoa, shishito dressing, pickles, cabbage barbecue

OYSTERS \$25

Half dozen seasonal oysters, in-house clamato, onion ash oil, cucumber

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WILD MUSHROOM OMELET \$25

Wild porcini & black trumpet mushroom, crispy plantain brioche

MIDDLE EAST BENEDICT \$23

House-made sourdough, poached eggs, tomato-lamb merguez ragú, sumac hollandaise, gruyère, fine herbs

SPICY AVOCADO TOAST \$28

Focaccia, fresh avocado, poached octopus, smoked jalapeño dressing, harissa mayonnaise

HUEVOS ESTRELLADOS \$23

Sunny-side up eggs, roasted potatoes, bell pepper, bacon, summer truffle

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MOULES ET FRITES \$26

Bang Island Maine mussels, white vermouth, frites, in-house sourdough

WAGYU BURGER \$25

Gruyère cheese, crazy mayo, onion compote, pickles, potato sesame bun, fries

TIGER PRAWNS "A LA DIABLO" \$29

Lemon-butter sauce, Imperfecto Cholula, in-house sourdough

MILANESE SANDWICH \$28

Ciabatta, pork tenderloin, labneh-toum, cheddar, heirloom tomato

CHICKEN & WAFFLES \$26

Corn waffles, feta nata, double fried chicken thigh

ADD ONS

Caviar (.25 oz) \$35

Burrata \$9

Truffle Fries \$16

Australian Winter Truffle (1 gram) \$15

CAVIAR SERVICE

ROYAL OSETRA CAVIAR (.5 oz) \$70

Crème fraîche

House bread

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DESSERT

LEMON BLUEBERRY SOUFRA \$15

Baked phyllo dough, lemon custard, fresh blueberries, vanilla thyme ice cream

CHOCOLATE & BRIOCHE \$14

Warm brioche, house-made gianduja, sea salt, orange anglaise

SEASONAL TART \$15

Almond sablé, tropical caramel, mascarpone vanilla cream, fresh fruit

HELADO Y SORBETE

(1) \$5

(3) \$12

Helado:

Vanilla-thyme
Chocolate
Pistachio

Sorbete:

Sicilian Lemon
Raspberry-Mint
Green Apple-Vanilla
Apricot-Cayenne

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

IMPERFECTO BAR

BRUNCH



IMPERFECTA MARY \$15

A brunch classic

Grey Goose Vodka, Tomato Juice, Lemon, Crispy Capers



IL VENEZIANO \$14

Sunset in Venice

Casoni Aperitivo, Gin, Prosecco, Orange



PERFECTINI ESPRESSO \$17

Nutty caffeine dream

Grey Goose Vodka, Lucano Caffè, Espresso, Nocino, Hazelnut, Shaved Chocolate



THE TANNING PROJECT \$19

A glass of sunshine, "Limited Edition"

Patron Reposado, Apricot, Grapefruit, Blood Orange, Carrot, Frozen Cayenne Mango



BOTANICAL SOUR \$16

Fresh lovely day

Roku Gin, Pear, Elderflower, Blueberry, Aloe Vera, Rose Water, Lime, Egg white.



MUCHO FRÍO \$15

Herbal breeze

Hendricks, Lime, Cucumber Purée, Ginger Beer



PAMPLONA \$18

Running of the bulls

Tequila, Mezcal, Casoni aperitivo, Passion fruit, Cherry, Lime



ROYAL 007 & CAVIAR \$50

Have your drink and eat it too

London Dry Gin, Grey Goose, Mastiha Liqueur, Matsutake Shoyu, Greek Olives
.25 oz Royal Osetra Caviar with Creme Fraiche and Fingerling Potato Chips



FANCY FISH \$13 (MOCKTAIL)

Intricate Beauty

Prickly Pear, Sage Tea, Lemon, Simple, Grapefruit soda



LIGHT N' STORMY \$13 (MOCKTAIL)

A Spicy Breeze

Pineapple shrub, Elderflower syrup, Pomegranate, Lime juice, Ginger beer