

DRAFT

A SAMPLE MENU, DESIGNED FOR



Test Bistro

Designed for Test Bistro, where Modern
American meets real typography

Modern American · San Diego, CA

DINNER



SCAN TO VIEW THE LIVE MENU

San Diego, CA

I

To Begin

SMALL PLATES FROM THE RAW BAR AND HEARTH

Yellowtail Crudo GF

22

Local hamachi, blood orange, serrano, micro cilantro, and cold-pressed olive oil

Charred Octopus a la Plancha

23

Smoked paprika, fingerling potatoes, salsa verde, and pickled Fresno chile

Kumamoto Oysters GF

24

Half dozen on ice with cucumber mignonette, finger lime, and house hot sauce

Hearth Bread V

9

Wood-oven sourdough with cultured butter, smoked sea salt, and olive tapenade

Burrata & Stone Fruit V

19

Di Stefano burrata, grilled peaches, Marcona almonds, basil, and aged balsamic

II

From the Garden

Heirloom Tomato Salad V GF

17

Chino Farms heirlooms, stracciatella, opal basil, smoked olive oil, and flake salt

Little Gem Caesar 16

White anchovy, sourdough crumb, shaved Parmigiano-Reggiano, and preserved lemon

Charred Broccolini V GF 14

Calabrian chile, garlic confit, pecorino, and toasted pine nuts from the wood oven

Grilled Artichoke VG 15

Wood-grilled with meyer lemon aioli, fines herbes, and cracked black pepper

III**Mains**FROM THE HEARTH AND THE HARBOR

Squid Ink Tagliatelle 34

House-made pasta, local uni, Dungeness crab, calabrian chile, and lemon breadcrumb

Half Jidori Chicken GF 31

Brick-pressed, salsa macha, charred scallion, and smoked fingerling potatoes

Whole Branzino GF 42

Wood-roasted with charred lemon, castelvetro olives, oregano, and braised fennel

Mushroom Cavatelli V 27

Maitake and king trumpet, sherry cream, thyme, and aged pecorino romano

Harbor Cioppino 38

Mussels, clams, prawns, and daily catch in saffron-tomato broth with grilled bread

IV To Finish

Olive Oil Cake V 12

Citrus glaze, whipped mascarpone, candied kumquat, and toasted pistachio

Affogato V GF 11

Vanilla bean gelato drowned in single-origin espresso with amaretti crumble

Basque Cheesecake V 13

Burnt vanilla custard with macerated strawberries and saba from the wood oven

Chocolate Budino V GF 13

Valrhona dark chocolate, olive oil, maldon salt, and espelette whipped cream

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