

# FROM THE STOVE

## —NIBBLES—

**House Select Bread**—assorted mixed breads and European-style butter **4.5**

**Fried Almonds**—assorted mixed almonds, sea salt and togarashi pepper **6**

**House Marinated Olives**—orange zest, thyme and toasted fennel seed **5**

**Spring Flatbread**—aged Fiscalini cheddar fondue, grilled onions, dried apricots, hazelnuts, arugula **9**

**Wild Mushroom Empanadas**—manchego cheese and truffle oil **11.5**

**Crispy Goat Cheese**—pear ceviche, aged balsamic and spiced walnuts **9**

### Cin-Cin sampler **23**

(Assorted platter or individually priced)

**Chicken Livers** -whipped with goat cheese and raisins **6**

**Chorizo**- wrapped anchovy olives **5**

**Brandade** -whipped with fennel confit , olives **7**

**Shrimp** - togarashi pepper crust **7**

**Huevos Diablo** - spiced deviled eggs **4**

**Cippolini onions** -port pickled **5**

**Medjool Dates**- broiled, stuffed with blue cheese, wrapped in Serrano ham **7**

**CIN-CIN Fresh Fruit Sangria** **7**

**Artisan Cheese Board**—apples, spiced walnuts, dried fruit, quince jam, Hazelnut honey, daily bread.

**Small**—choice of 3 cheeses **13**

**Large**—choice of 6 cheeses **21**

**Charcuterie Plate**—selection of artisan cured meats from Italy, Spain, and domestically produced, served with chow-chow, port-pickled cipollini onions, baby fennel confit, mustard **24**



Proprietors: Don Durante, Lisa Rhorer  
Executive Chef: Chris Schloss

## —SALADS—

**Seasonal Field Greens**—overnight cherry tomatoes, shaved watermelon radish, olive croutons, white balsamic-herb vinaigrette **9**

**'Bacon and Eggs' Frisee Salad**—bacon lardons, fried shitake mushrooms, Yukon Gold potatoes, crispy poached egg **10**

**Spanish Ventresca Tuna Nicoise**— the “foie gras” of Spanish line-caught tuna, haricot vert, cherry tomatoes, olives, boiled potato **25**

**Cilantro Soba Noodle Wraps**—shaved apple and fennel, chipotle aioli, fried shitake mushrooms, bibb lettuce cups **9**

## —SMALL PLATES—

**Crispy Tuna Crudo**—mango nuac mom sauce, sesame roasted nori, fried baby bok choy **13**

**Smoked Alaskan Black Cod**—warm German-style potato salad, arugula, crème fraiche **12**

**Pan Roasted Australian Barramundi**—sour orange mojo de ajo, wilted cilantro **14**

**Cin-Cin Deluxe Diner Sliders**—premium natural, grass-fed beef on silver dollar rolls, grilled sweet onions, chow-chow, cheddar fondue, chipotle aioli **11**

**Albondigas**—black cumin spiced lamb meatballs, harissa and cucumber yogurt **9.5**

**'Shrimp and Grits'**—Louisiana white shrimp, Anson Mills Organic grits, Tasso ham, swiss chard, Vella Dry Jack **12.5**

**Korean Heritage Pork Bo Kum** — stir fried pork belly, kimchi vegetables, tofu, with So Myun noodles **11**

**Braised Short Rib**—warm marinated beets, grilled cabbage, dill vinaigrette, horseradish whipped cream **14**

## —LARGE PLATES—

**Pan Seared Loch Duart “Line Caught” Scottish Salmon**—roasted fingerling potatoes, haricot vert, baby fennel confit, fennel frond sauce ‘vierge’ **28**

**Steak Frites**—seared flat iron steak, smoked tomato-shallot butter, summer corn and tomato salad, frites, watercress garnish **26**

**Griddled ‘Diver’ Sea Scallops**—Italian sausage and broccoli rabe, manila clams, squid ink spaghetti, saffron butter **26**

**Crispy Natural Free-Range ‘Rocky Jr.’ Chicken**— with preserved lemon and arugula, wild mushrooms, verjus and yogurt scented Israeli cous cous **19**

**Braised Lamb Shoulder with Sumac**—minted fava bean puree, roasted fingerling potatoes, harissa and haricot vert **23**

## —ON THE SIDE—

**Shallot Fries, parsley, chipotle aioli** **5**

**Warm German-style potato salad** **6.5**

**Baby Bok Choy ,sesame-soy vinaigrette** **6**

**Warm marinated beets** **6**

**Sautéed Broccoli Rabe with garlic and preserved lemon** **6.5**



Double-filtered still or sparkling water

18% gratuity added to parties of 8 or more  
corkage fee... 20/btl



*We are passionate about supporting local growers with environmentally- friendly farming practices and feature sustainable, line-caught seafood and our meats are anti-biotic and hormone-free. We have selected “best of breed” wines that are sustainable, organic, and biodynamic for your tasting pleasure.*

*Experience what good for you can taste like.*

*CIN-CIN!*

*“To your health”*

368 Village Lane, Los Gatos, Ca.  
408-354-8006  
www.cincinwinebar.com