

eTheréal

adjective - refined, heavenly, almost too perfect for this world

Menu

This menu is inspired by a lifelong love for food — shaped by family trips, my roots, and the remarkable people who became friends along the way. Each dish reflects a moment, a place, or a memory, brought together with quality ingredients and a simple approach: let the food speak for itself.

— Enjoy! Chef Estuardo Mira

APPETIZERS

RAW TALENT 21
Paper-thin beef carpaccio, shaved parmesan, capers, arugula, red onions, finished with extra virgin olive oil from Lucca, Italy & cracked black pepper. Raw, no filter, and no apologies.

MICHELADA OYSTERS 26
Six pristine oysters served ice cold with a spiced michelada granita — a perfect way to start a meal. Because plain oysters are boring.

NAKED HEIRLOOMS 16
Thinly sliced heirloom tomatoes bathed in extra virgin olive oil and lemon, onion ribbons, flaky sea salt & cracked black pepper. Let the tomatoes do the talking.

HOLY CRAB! 28
Two golden pan-seared cakes loaded with blue crab, served with our house remoulade sauce. More crab than cake.

SIZE MATTERS 28
Four massive (that’s what she said) hand-selected shrimp — poached to perfection, served chilled with our cocktail and horseradish sauces. Bigger is better.

LE TARTARE 21
Hand-cut prime beef, shallots & Dijon mustard, served with toasted crostini. Simple. Pure. Unforgettable. La nourriture, c’est l’amour — French for “Food is love.”

MINI LOBSTER ROLLS 33
Tender Maine lobster, lightly dressed with mayo & finely chopped celery, piled into two warm, buttery rolls. Small bites, big Maine energy.

THE BACON 15
Two crisp, thick-cut, hickory-smoked bacon slabs with a rich caramelized onion jam. No bullshit ingredients you can’t pronounce. The bacon everyone fights over.

(312) TACOS 14
Inspired by my late-night adventures in the streets of Chicago. Two tacos. Housemade blue corn tortillas. Never enough. Choice of: Skirt Steak (+\$3), Tequila Lime Mahi, or 6-Hour Slow-Cooked Pork Carnitas.

SEAFOOD ORGY 69
An extravagant chilled seafood assortment — freshly shucked oysters, jumbo scallops, and colossal shrimp, served with our housemade cocktail sauce, lemon, and all the indulgence the ocean has to offer. You’re either in, or you’re out.

eTheréal CAVIAR SERVICE 145
1 oz. white sturgeon caviar, miniature Russian blinis, egg, crème fraîche, chopped onions... We don’t take “nyet” for an answer... “da,” darling!

SALADS

PROSCIUTTO & PEACHES BURRATA 18
Creamy burrata, thinly sliced prosciutto, grilled peaches & peppery arugula, roasted pistachios, mint, finished with Aceto Balsamico di Modena. Prosciutto met burrata, then peaches crashed the party.

E.M. SALAD 15
Wild baby arugula, briny capers, razor-thin red onions & generous Parmesan shavings, tossed in our housemade lemon vinaigrette, and topped with a fried egg. Peppery, bright, and impossible to share. So good, I put my initials on it.

THE WEDGE 18
An ice-cold wedge of crisp iceberg, showered in blue cheese dressing, topped with thick-cut crispy bacon, cherry tomatoes & fried onions. The salad for people who don’t order salads.

BLONDE & REDHEAD’S BEETS 22
Roasted beets, whipped goat cheese, blood oranges, roasted pistachios, microgreens & a vibrant blood orange vinaigrette. My wife Natalia (the Blonde) and my partner’s wife Elena (the Redhead) demanded it — for my safety, it’s here.

BLOOMING TUNA TATAKI 29
Yellowfin tuna tataki with sesame seeds, resting on a bloom-shaped bed of butter lettuce, topped with fresh mango, avocado, cucumbers, radishes, shredded carrots, rice paper curls & a bold carrot-ginger vinaigrette. Tuna joined the garden party.

ENTRÉES

STEAK & FRITES 72
My partner Nick Alain’s personal request. Center-cut tenderloin, cooked medium-rare, blanketed in a classic sauce au poivre. Served with a towering pile of crisp, golden frites. Trust Nick on this one.

THE SKIRT STEAK 48
If I ever get convicted of a crime I didn’t commit and asked to pick my last meal, it would be my medium-rare skirt steak with chimichurri sauce (I’d also order a side of mashed potatoes and a bottle of Gran Enemigo Cabernet Franc, both available at eTheréal).

TIMELESS SALMON 38
Salmon baked in papillote (parchment paper) with thyme, shaved fennel, red onion, roasted garlic butter, and dry vermouth. Because classic is timeless...

RIBEYE 58
The cut that commands the table. Grilled to your preferred temperature, served with nothing to distract from its perfection. Fair warning — this is not a sharing dish. Not even for love.

ALL ABOUT THAT BASS 59
Pan-seared sea bass with sautéed spinach, garlic, blistered cherry tomatoes, sautéed red onions, olives & crispy potatoes. No treble, all bass.

NICE RACK 58
Grilled Australian rack of lamb, served with mint chimichurri & torched rosemary. It’s OK to stare.

WHOLE LOTTA SNAPPER 49
A whole snapper roasted over an open flame, served on a bed of fire-roasted vegetables & crispy potatoes. Comes with head, tail, skin & bones — not filleted, not deboned. Go whole or go home!

SIDES

SKINNY FRIES 9
Golden, shatteringly crisp, and absolutely addictive. Finished with sea salt. Skinny never tasted so good.

THE SHROOMS 14
A medley of wild mushrooms, hit with high heat, finished with butter and herbs. Good thing they’re legal.

LIPITOR MASHED POTATOES 12
Potatoes whipped with cream and enough butter to make Anthony Bourdain smile from above. No reservations.

CRAZY FOR GREEN BEANS 12
Crisp green beans tossed in a screaming-hot pan with shallots, toasted cashews, red chiles & a drizzle of Asian aioli. Green never tasted so nuts.

THE BROCCOLINI 12
Broccolini, blistered in a hot pan and finished with extra virgin olive oil & sea salt. Balances out the Lipitor Mashed...

ELOTES LOCOS 12
Charred corn on the cob, chipotle mayo, Cotija cheese, cilantro & lime. Your life starts now. Extra napkins on the house.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

eTHeReAL

Dessert Menu

MILK & COOKIES 14

Two oversized & shamelessly indulgent housemade cookies loaded with iconic Valrhona dark chocolate medallions and a touch of sea salt. Served in a crystal cookie jar with an ice-cold glass of milk. Dip it, don't sip it.

eTHeReAL TRES LECHES 14

Luscious sponge cake soaked in a creamy mix of three milks, crowned with a cloud of whipped cream and fresh strawberries. Sweet dreams are made of this!

DONUTS IN WONDERLAND 18

Down the rabbit hole: glazed mini donuts hanging from an enchanted tree. Curiouser by the bite...

THE G.O.A.T. CHURROS 13

Crunchy churros dusted in cinnamon sugar, served with silky cajeta (Mexican caramel slow-simmered from goat's milk). Liability waiver required.

GLAM BANANA SPLIT 16

A classic, but make it dreamy — three scoops of ice cream nestled between fresh bananas, drizzled with chocolate, topped with whipped cream, fresh berries, flowers & edible gold flakes. She came to be seen...

SIZZLIN' BROWNIE 14

Decadent brownie in a cast-iron skillet straight off the flame, vanilla ice cream collapsing on contact, hot fudge poured tableside. Likes to make a scene.

eTheréal

Cocktails

18

Our cocktails are the jewelry to your eTheréal visit — presentation is part of the art. Some cocktails also come in a “GUILTLESS” alcohol-free version (\$16) — look for the 🍃.

— Cheers! Your Cocktail Fairy

SIGNATURE COCKTAILS



ARABELLE LOVES VIOLETS

Tequila, prickly pear (cactus fruit), Cointreau, lime, black volcanic salt. Striking, purple, has tequila — need we say more?



PEACOCK O'CLOCK

Vodka or gin, Italicus (aromatic liqueur crafted with bergamot oranges, cedro lemons, lavender, rose petals & chamomile), Blue Curaçao, lemon, topped with foam & a peacock feather. Sip like everyone's watching...



MAKE ME BLUSH 🍃

Vodka or gin, lychee juice, lemon, elderflower, dressed with a blush-pink bow — a fragrant and effortlessly chic lychee martini. Flirt responsibly.



PEARFECTION

Vodka, pear, pineapple juice, a splash of Chambord & a whisper of florals. A French martini had an affair with a pear...



EDEN 🍃

Vodka or gin, cold-pressed cucumber juice, fresh basil, lime, elderflower — botanical, fresh, crowned with a gold butterfly. If a salad and a cocktail had a gorgeous baby, this would be it.



PASSION & ASH

Mezcal, hibiscus, passion fruit & herbs infusion, lime, torched rosemary — aromatic, tart, smoky. It's a vibe...



WHAT HAPPENS IN PINEAPPLE GROVE...

White rum, pineapple juice, pepitoria (an aromatic, earthy & nutty roasted pumpkin seed powder from Guatemala), lime, a touch of sea salt — tropical, full of character, very DeRay.



SMOKIN' HOT

Mezcal, sun-dried chili liqueur with notes of cinnamon & cacao, passion fruit purée, lime, black volcanic salt. Handle with care.

RE-INVENTED CLASSICS



SEX AND THE CITY 🍃

Vodka or gin, pomegranate, cranberry, lime, elderflower, a whisper of mint. Vibrant red with a white feather — an eTheréal take on the iconic Cosmo.



CLOUD 9

Tequila or mezcal, Cointreau, Grand Marnier, lime, finished with sea salt foam & edible gold flakes. A margarita (or her cousin, mezcalita) got bumped to first class.



VANILLA & CHANEL

Vodka, Madagascar Bourbon vanilla, Kahlúa, Baileys, fresh espresso. An elevated, impeccably styled espresso martini. Tequila lover? It is friendly with tequila as well...



BANANA BREAD OLD FASHIONED

Buffalo Trace bourbon, banana & cognac liqueur, a decadent touch of brown sugar, black walnut & chocolate bitters. An Old Fashioned so smooth, it wears a bow tie (not even kidding).



FILTHY RICH

Vodka or gin, dry vermouth, olive brine, a touch of lemon, a gold leaf-wrapped & blue cheese-stuffed green olive. A martini that is classy on the outside & dirty on the inside.



PALOMAS GIVE YOU WINGS

Tequila, grapefruit juice & Grand Marnier, blended frozen and finished with a grapefruit soda float. A pair of angel wings included — you'll see...