

Marlow Bistro

1018 Amsterdam Ave 10025-2238 · +12126629020 · Updated: Jan 14, 2026

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TO START 7

Beets & Arugula Salad **\$18.00**

Maytag blue cheese, candied walnuts, port wine vinaigrette, sourdough croutons

Winter radish salad **\$16.00**

frisée, herb oil, verjus vinaigrette

Meatballs **\$18.00**

mozzarella, ricotta, parmigiano, tomato sauce, housemate pizza focaccia

Salmon rillete **\$19.00**

fresh & smoked salmon, capers, cornichon, dill, crostini

Seared Scallop **\$25.00**

cauliflower purée, shaved cauliflower, curry oil, golden raisin

Octopus **\$24.00**

Lemon honey vinaigrette, potato, tapenade, shaved fennel, radish salad

Fois Gras Mousse **\$26.00**

brioche, honey nut purée, raisin pickled onion

MAIN 8

Housemade Ricotta Gnocchi **\$26.00**

brown butter, shallot, sage, honey nut, lemon pecorino

SEAFOOD AGNOLOTTI **\$31.00**

scallops, shrimp & clams filling, white wine

Gemelli Bolognese **\$27.00**

beef ragu, garlic mollica, parmesan fonduta

Faroe Island Salmon **\$31.00**

braised lentils, carrots, celery, aoli, herbs

Branzino **\$36.00**

charred leek zhoug, tahini, herbs, pickled red onion

New York Strip Steak **\$43.00**

chanterelle mushrooms, potatoes, mustard jus

Marlow Burger	\$28.00
Gruyère, red onion marmalade, aoli, arugula	
Lamb shank	\$40.00
polenta, braised carrots, natural jus, gremolata	

SIDES 2

Bowl of Fries	\$13.00
Mushrooms	\$13.00
sautéed mix mushrooms	

DESSERTS 3

Carrot Cake	\$14.00
walnuts, raisins, cream cheese	
Mocha espresso	\$14.00
Chocolate	
Double chocolate cake	\$14.00
Gluten free	

PIZZAS 7

VEGETARIAN	\$24.00
tomato sauce, mozzarella, mushrooms, onions, olives, brussels sprouts	
BUFALINA	\$25.00
buffalo mozzarella, cherry tomatoe, basil	
TARTUFO	\$26.00
white mushrooms, speck, mozzarella	
SOPPRESSATA	\$25.00
spicy cured pork, chile honey, oregano	
CHORIZO	\$25.00
tomato sauce, mozzarella, spanish chorizo, jalapeño, shishito peppers	
PROSCIUTTO	
arugula, shaved parmesan	
ROASTED LAMB	\$28.00
flatbread, tzaziki	

COCKTAILS 7

Spill the Tea	
Butterfly pea antioxidant infused belvedere, lavender syrup, dried hibiscus	

Latest Crush

Passion fruit purée, cointreau casamigos blanco, lime juice

Divine

Plymouth gin, st.germain, Lime juice, mint, cucumber

Te Gusta?

Milagro reposado, raspberry purée orgeat & lime cordial

Old Fashioned

Michters, cinnamon syrup, blood orange

Drop it Like It's Hot

Espadin mezcal, patch tequila, lime cordial, basil, red clay spicy

Pinerolo

Espadin mezcal, prickly pear purée lime, cointreau

WHITE PER GLASS 5

Sancerre Domaine, Domaine, Gerard Millet, France

AVAILABLE OPTIONS

\$21.00

\$95.00

Bordeaux, La Mouliniere, France

AVAILABLE OPTIONS

\$15.00

\$60.00

Pinot Grigio, Cantina Valle Isarco, Italy

AVAILABLE OPTIONS

\$15.00

\$60.00

Chardonnay, Luke, Columbia Valley, US

AVAILABLE OPTIONS

\$17.00

\$72.00

Vermentino, Familia Castelani, Italy

AVAILABLE OPTIONS

\$16.00

\$68.00

WHITE 6

Sauvignon Blanc, Domaine de L'Renaudie, France

\$80.00

Rioja, Bodegas, Lan, Spain

\$58.00

Chablis Alain Geoffroy, France

\$96.00

Mâcon-Villages, Antonin Roder, Burgundy, France

\$60.00

Chardonnay Montrachet, Chateau du Chassaagne, France

\$180.00

Protos Verdejo Rueda, Spain

\$75.00

ROSÉ ²

Château de la Deidière Côtes de Provence, France

AVAILABLE OPTIONS

\$16.00

\$64.00

Château de Pourcieux Côtes de Provence, France

AVAILABLE OPTIONS

\$15.00

\$60.00

SPARKLING ³

Prosecco Acinum, Italy

AVAILABLE OPTIONS

\$15.00

\$60.00

Rosé Brut di Maria, France

AVAILABLE OPTIONS

\$16.00

\$60.00

Champagne Joseph Perrier Cuvée Royale Glass, France

\$120.00

RED PER GLASS ⁵

Btg Montepulciano Podere Castorani, Italy

AVAILABLE OPTIONS

\$14.00

\$60.00

Btg Supertuscan Keith Haring, Italy

AVAILABLE OPTIONS

\$17.00

\$72.00

Pinot Noir, Monte Degliangeli, Italy

AVAILABLE OPTIONS

\$15.00

\$64.00

Malbec Syrah, Perlita, Argentina

AVAILABLE OPTIONS

\$14.00

\$60.00

Cabernet Sauvignon Quilt, Napa, California

AVAILABLE OPTIONS

\$26.00

\$110.00

RED ¹¹

Chianti Classico Capraia, Italy

\$70.00

Montepulciano Vino Nobile, Italy

\$75.00

Barbera d'Alba, Rocca Giovanni, Italy	\$60.00
Rosso di Montalcino, La Lecciaia, Italy	\$70.00
Protos, Tinto Fino, Spain	\$60.00
Côtes du Rhone Domaine Chamfort, France	\$65.00
Brunello di Montalcino Argiano, Italy	\$160.00
Barolo Giovanni Rosso d'Alba, Italy	\$200.00
Lalande de Pomerol, Fleur de la Bouard '10, FR	\$350.00
Châteauneuf du Pape, Peres de l'Eglise, France	\$95.00
Masi Amarone, Costasera, Italy	\$250.00

BEER & CIDER ⁵

Allagash (Wheat, ABV 5.2%)	\$11.00
Duvel (Belgian Golden Ale, ABV 8.5%)	\$13.00
Lagunitas IPA (IPA, ABV 6.5%)	\$10.00
Peroni (Pilsner, ABV 4.7%)	\$11.00
Aval Cider (France)	\$9.00

STARTERS ³

BEETS & ARUGULA SALAD

MAYTAG BLUE CHEESE, CANDIED WALNUT, PORT WINE VINAIGRETTE, SOURDOUGH CROUTON

SALMON RILLETE

FRESH & SMOKED SALMON, CAPER, CORNICHON, DILL, CROSTINI

WATER RADISH SALAD

FRISSE, HERB OIL, VERJUS VINAIGRETTE

DESSERT ²

CARROT CAKE

WALNUTS, RAISINS, CREAM CHEESE

DOUBLE CHOCOLATE CAKE

GLUTEN FREE