

Capitale

130 Bowery 10013-4235 · +12123345500 · Updated: Jan 14, 2026

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APPETIZERS 5

Esvaveche Of Yellowtail Snapper	\$14.00
salad of black cumin and shiso; citrus vinaigrette and peruvian rocoto chili	
Pan Roasted Sweet Spanish Cabarineros (red Shrimp)	\$19.00
spicy chorizo; lentils and lemon oil	
Hudson Valley Foie Gras Torchon	\$17.00
rhubarb compose and ice wine gelee	
Crispy Soft Shell Crab	\$16.00
pickled cucumber and candied walnuts	
Blue Point Oyster Fritters With Sweet Corn Sauce	\$13.00
galway bacon	

ENTREES 5

Slow Cooked Salmon With Moroccan Gremolata	\$24.00
pickled beets and carrot broth	
Pan Roasted Walleye Pike	\$27.00
duo of purees mushrooms and carrot; special condiment sauce.	
Pistachio Dusted Long Island Fluke	\$27.00
racaille; shallot jus	
Steamed Black American Sea Bass	\$26.00
shichu and baby bok choy; sake nage	
Pan Roasted Sea Scallops With Smoked Porkbelly	\$27.00
braised cabbage; roasted sunchoke and black truffles	

SIDE DISHES 4

Spring Vegetable Pot Au Feu	\$7.00
Sweet Garlic Infused Pommes Puree	\$7.00
Fricassee Of Morels And Asparagus	\$7.00
Saffron Scented Artichoke Stew With Bacon	\$7.00