

# The DIAL

KITCHEN · BAR · PATIO

## SNACKS

- FRESH MANGO** GF V tajin | alguashte | chamoy 8
- PAPDI** VG indian lentil cracker | cilantro chutney 8
- PARMESAN ROSEMARY FRITES** VG 7
- BUNUELOS** VG colombian cheese fritters | salsa rosa 9

## RAW

- TUNA TATAKI\*** GF (japanese carpaccio) 16  
black garlic puree | ponzu | beech mushrooms  
toasted sesame
- BLACK BASS CEVICHE\*** GF 17  
leche de tigre | avocado | mango | cilantro
- BEEF TARTARE\*** 15  
kewpie mayo | dijon | semolina crackers | horeseradish  
fried capers

## SMALL PLATES

- SCACCIA RAGUSANA** (sicilian stromboli) VG 15  
eggplant tomato | salsa di noce | caciocavallo
- AJO BLANCO** (white gazpacho) V 13  
green grapes | almonds | sherry vinegar | sourdough
- CHANA CHAAT** (indian chickpea salad) VG GF 13  
garam masala | puffed chickpea | cumin yogurt  
tamarind dressing
- KOLOKITHOKEFTEDES** (greek fritters) VG 14  
feta | oregano | mint | zucchini | tzatziki
- FLAUTAS** VG 13  
habanero | habanero salsa | potato | cotija cheese
- DOLMEH BADMEJAN** (stuffed eggplant) GF VG 14  
basmati rice | black lime | yellow lentils | wax pepper shirazi  
pistachio
- LAMB RIBS** GF 22  
pomegranate glaze | cashew dukkah

## NOODLES

- SHISH BARAK**(lebanese tortellini) 14 | 28  
lamb merguez | mint yogurt | aleppo butter | toasted pinenuts
- TAGLIATELLE DI MEZZANOTTE** 13 | 26  
prosciutto | white anchovy | cherry tomatoes  
oregano breadcrumbs
- BUN GA NUONG** (cold vietnamese rice noodles) GF 13 | 26  
lemongrass chicken | pickled carrot + daikons | cilantro  
nuoc cham | cashews

## MAINS

- REDFISH ESCOVITCH** GF 24  
red beans | jasmine rice | habanero picked vegetables  
cilantro oil
- CARNE ASADA\*** 30  
roasted garlic fingerlings | smashed avocado  
plum chimichuri
- PIRI PIRI CHICKEN** GF 26  
citrus labneh | lime | gem lettuce  
piri piri pepper marinade
- PENANG WHITE LOBSTER CURRY** 32  
egg noodles | chili jam | bean sprouts | lemongrass
- 907 GRIDDLED BURGER\*** 17  
double patty | special sauce | lettuce | cheddar cheese  
martin's potato roll | house chips + pickles
- LAMB MERGUEZ BURGER\*** 20  
brioche | harissa | feta | pickled red onion

VG - VEGETARIAN | V - VEGAN | GF - GLUTEN FREE

Please inform your server if you have any allergies or dietary food restrictions.

"A 3% Kitchen Administration Fee will be added to your bill. This fee will solely benefit employees of the kitchen in the form of increased wages, benefits, and a sustainable schedule. This fee does not represent a tip or service charge for waitstaff employees, service employees or service bartenders. We would love to include our Kitchen team in the gratuity pool, at this time it is not allowed in the State of Massachusetts. Thank you in advance for your support and patronage."

\* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

