

# MENU

## Starters

SOUP DU JOUR 16

ROASTED BONE MARROW SOUP 18

HUMMUS 23

mushrooms, toasted pine nuts, aleppo, grilled laffa, sesame seeds

BABY GEM 22

"parmeggiano reggiano" crisp, fried capers, herb oil, creamy garlic dressing

VERDANT GREENS 23

boston lettuce, iceberg, avocado, red onion, mint, cucumbers, cilantro, white balsamic vinaigrette

KOHLRABI 23

bibb lettuce, radicchio, radish, mango, green onion, cilantro, ginger mango dressing

DOMA CHOP CHOP 28

chicken, romaine, cabbage, snow pea, almonds, crispy noodles, sesame seeds, red pepper, carrot, soy-ginger

## Meat Appetizers

GRILLED SHORT RIBS 32

mojo marinade, hominy grits, corn riblets, cilantro, grilled scallions, romesco sauce

TAQUITOS 28

chicken pibil, cotija cheese, avocado mousse

birria sauce, cilantro

STEAK TARTARE 37

hand cut filet, capers, mustard foam, egg yolk, pearl onions  
grilled toast

GARLIC STEAK TOAST 33

sweet onion, garlic aioli, chimichurri, potato crisp

LYULA KEBAB 31

laffa, mint yogurt, purple cabbage slaw, tahini, parsley

BARBACOA BEEF TACOS 25

24-hour braised bbq brisket, pickled onions

cilantro, sour cream, french fry, chili aioli

CRISPY DUCK CONFIT 28

black rice, edamame puree, shiitake mushrooms, garlic aioli

WAGYU BEEF FLATBREAD 37

oven roasted sweet tomatoes, crispy onions, raw fennel

"ricotta cheese", fresno chilis, baby arugula

## Fish Appetizers

CAUSA ACEVICHADA 28

black sea bass ceviche, tiger's milk, yellow potato, garlic aioli, tapioca crisp, avocado

SPICY TUNA NACHO 28

avocado, tortilla chips, micro cilantro, pico de gallo, onion vinaigrette

CRISPY ROCK TEMPURA 29

sea bass, japanese gin mayo, asian cabbage, scallions

TUNA TARTARE 28

aji amarillo sauce, lime, scallions, balsamic, cassava crisp

JALISCO TACO 26

grilled mahi mahi, corn tortilla, cabbage slaw, corn, lime crema, chipotle aioli, cilantro

[HOME](#)[HAPPENINGS](#)[MENU](#)[RESERVATIONS](#)[ABOUT US](#)[CONTACT](#)

## Meat Entrees

### GRILLED FRENCH CHICKEN 38

charcoal roasted carrots, sweet cherry tomatoes, wild ramps, tzatziki sauce

### LAMB CHOP SOÚVLA 89

vegetables a la plancha, mediterranean au jus

### THE DOMA BURGER 44

caramelized onions, lettuce, pickles, tomato, red onions, shoestring potato  
russian dressing, hand-cut fries

### FENNEL CRUSTED VEAL CHOP 77

tuscan kale, fennel marmalade, preserved cherry jus

### WAGYU BURGER 55

everything brioche bun, wild mushrooms, yukon wedge potatoes, truffle aioli

## Steaks

### CHILE RUBBED DELMONICO 79

argentinian grill charred

### TOMAHAWK FOR TWO 195

roasted garlic mash, market vegetables, chimichurri, au jus, bearnaise

### BONE IN RIB STEAK 88

argentinian grill charred

### PEPPER CRUSTED FILET 83

romanesco cauliflower, glazed shallots, au paivre sauce

### PETIT FILET 64

bone marrow crusted, heirloom carrots, spring onions, cabernet sauce

crispy layered potatoes, onion skin powder

### FRENCH BISTRO 71

butternut squash polenta, roasted salsify, garlic emulsion, bordelaise

### HANGER STEAK 78

cipollini onions, crispy smashed potato, brown beech mushrooms caulilini

bordelaise

### SIDES

MUSHROOM ASSORTMENT 17

GARLIC MASH 17

FIRE ROASTED BROCCOLINI 17

ONION RINGS 18

HAND CUT FRIES 16

+ truffle oil 3

### ADD ONS

FRIED EGG 4

CAMELIZED ONION 4

BONE MARROW 12

BEEF BACON 10

SHAVED BLACK TRUFFLE MP

## Fish Entrees

### GRILLED BRANZINO 47

chimichurri crust, wild greens, yellow peppers gel, lemon

### ROASTED CHILEAN SEA BASS 46

maitake mushrooms, porcini glaze, shishito pepper, micro herbs

### GRILLED SALMON 45

fava bean puree, broccoli rabe, fennel confit, croutons, lemon oil

HALIBUT PICCATATA 46

zucchini spaghetti, pesto, capers, white wine, crispy potato nets

HOME

HAPPENINGS

MENU

RESERVATIONS

ABOUT US

CONTACT

# Vegetarian

ELOTE LOCO 20

roasted corn, asparagus, corn nuts, mexican "cheese", serrano peppers, parsley

LETTUCE CUPS 20

avocado, sweet potato, toasted pepitas, cilantro lime dressing

MOROCCAN CAULIFLOWER 22

mediterranean spice, green yogurt, toasted almonds, cilantro

# Sushi

## SPECIALTY SUSHI

TUNA BLACK TRUFFLE 29

yellowtail, avocado, green masago, black truffle oil

SEARED TUNA TATAKI 28

spicy tuna and seared tuna, avocado, crunch, tobiko, honey wasabi

KOREAN VOLCANO ROLL 30

spicy tuna, avocado, mango, gochujang kani, tempura flakes, scallion

VEGETABLE + MISO 24

mixed greens, avocado, cucumber, mango, pico de gallo (soy paper)

FIRE DRAGON 29

spicy salmon, crunch, tuna, avocado, honey wasabi, sriracha

SPICY GRILL SALMON 27

salmon, avocado, scallions, spicy mayo, crisp potato, almonds, glaze

DOMA ROLL 29

salmon, avocado, mango, spicy tuna, sweet glaze, spicy aioli, tobiko

CRUNCHY RICE CAKE 28

crispy rice, spicy tuna, jalapeno, sweet glaze, sriracha

DRAGONFLY ROLL 29

yellowtail, spicy tuna, tempura flake, avocado, jalapeno

TRICOLOR NARUTO 30

spicy tuna, salmon, yellowtail, avocado, sake fermented cucumber

BAJA ROLL 28

salmon, avocado, spicy salmon crunch, cucumber, crispy onions, jalapeno

## MAKI | HANDROLL

SPICY SALMON 15

SPICY TUNA 16

YELLOWTAIL SCALLION 15

TUNA SALMON CUCUMBER 15

AVOCADO CUCUMBER 12

TUNA MANGO 15

SALMON AVOCADO 14

YELLOWTAIL JALAPENO 15

CALIFORNIA 14

TUNA AVOCADO 15

## NIGIRI | SASHIMI

TUNA 10

SALMON 8

YELLOWTAIL 9

KANI 7

FLUKE 8

TORO MP

KAMPACHI MP

## Join our mailing list

Email \*

Subscribe Now

## Operating Hours

Lunch: Sunday 11:30 am - 3:00 pm  
Dinner: Sunday- Thursday 5:00 pm - 10:00 pm

## DOMA Land + Sea

490 Chestnut Street  
Cedarhurst, NY 11516

info@domalandsea.com  
Tel: 516-881-7712

## Central Hospitality Group

ANJU  
Cork & Slice

## Kosher Certification

Under the strict supervision  
of the VAAD of Five Towns

[HOME](#)

[HAPPENINGS](#)

[MENU](#)

[RESERVATIONS](#)

[ABOUT US](#)

[CONTACT](#)