

FLATIRON 1771

RESTAURANT & BAR

NYC

Lunch • Dinner • After Dinner • Wine & Cocktails

Small Plates

Waiting for friends? Have a small plate! Want to nibble on something with your favorite drink? Have a small plate! Want to taste a variety of dishes? Have a couple of small plates!

BAKED MUSSELS

topped with roasted garlic paste and cheese and gratinated - 159.99

BRAVO POTATO SKINS

crisp-fried skins topped with pulled beef brisket, cheese, sour cream, bacon bits, and spring onions - 149.99

TUNA POTATO SKINS

crisp-fried skins topped with cheese, sour cream, bacon, and tuna sautéed with onions, garlic, celery, and green pepper - 139.99

SMOKED SALMON POTATO SKINS

smoked salmon, sour cream, cheese, spring onions - 259.99

POTATO SKINS PLATTER

smoked salmon, beef brisket, and tuna - 499.99

GARLIC & ROSEMARY FRENCH FRIES

handmade French fries flavored with garlic & rosemary - 159.99

SALMON CAKES

buttery and soft salmon flakes with herbs perfect with lemon-dill ranch sauce - 149.99

HUNGARIAN SAUSAGE & ONIONS

sliced sausage and onions sautéed together with a hint of spice - 219.99

CHICKEN LOLLIPOPS

breaded and deep-fried chicken wings; use your hands and dip in buffalo sauce - 169.99

MUSHROOMS WITH CRACKER CRUST

garlicky mushrooms covered with cheese and buttered crushed crackers then gratinated - 269.99

CHORIZO & CHEDDAR CROQUETAS

shaped into sticks and deep-fried until golden brown - 149.99

CRUNCHY FRIED CALAMARI

with chimichurri mayo - 259.99

BEEF SALPICAO

beef tips sautéed with lots of garlic - 289.99

GARLIC BUTTER POTATO CHIPS

housemade potato chips tossed in garlic, melted butter, and chopped parsley - 149.99



Specialty of the House

PRIME RIB STEAK WITH TOASTED FAT

a thick U.S. Choice CAB bone-in steak browned with its toasted bits of fat; comes with crisped potatoes and 3 yummy sauces—can definitely be shared!

blue cheese butter // bois baudran sauce // chimichurri sauce - 529.99 / 100g

Soups

CORN CHOWDER

a hearty soup made with sweet corn, potato chunks, and bacon - 189.99

MANHATTAN SEAFOOD CHOWDER

a tomato-based chowder with fresh fish chunks, clams, shrimp, and bacon - 299.99

CREAM OF MUSHROOM SOUP

everyone's creamy comfort soup - 289.99

CARROT & SQUASH SOUP

another comforting classic! - 199.99



Salad & Veggies

FLATIRON CHEF'S SALAD

shredded chicken breast, mixed greens, cheese, hard-boiled egg, ripe mango, and blue cheese dressing
SOLO 259.99 / SHARING 399.99

GARLIC MUSHROOM SALAD

mixed greens, button mushrooms sautéed with garlic and rosemary; drizzled with balsamic dressing
SOLO 359.99 / SHARING - 559.99

CAESAR SALAD

tossed with lots of parmesan cheese and mustard; sprinkled with crispy bacon bits
SOLO 199.99 / SHARING 349.99

POMELO ORZO SALAD

a one-of-a-kind and refreshing salad which combines orzo pasta, pomelo, cherry tomatoes, and lettuce tossed in grilled lemon vinaigrette & crumbled parmesan cheese
SOLO 199.99 / SHARING 299.99

Pizzas

SALBACHO PIZZA

a signature 1771 pizza—thin crust dough rolled to order with salami, bacon, and home-made chorizo, napolitaine sauce, basil - 6”- 299.99 / 12”- 559.99

THREE-CHEESE PIZZA

for that cheesy craving! Mozzarella, cheddar cheese, and parmesan

Béchamel sauce - 6”- 249.99 / 12”- 519.99
Tomato sauce - 6”- 259.99 / 12”- 529.99

FOUR-CHEESE PIZZA

we’re taking things up a notch by adding blue cheese!

Béchamel sauce - 6”- 269.99 / 12”- 529.99
Tomato sauce - 6”- 269.99 / 12”- 539.99

PESTO PIZZA

a white sauce pizza slathered with no-nuts pesto and mozzarella and drizzled with extra virgin olive oil - 6”- 229.99 / 12”- 449.99

SMOKED SALMON PIZZA

white sauce, mozzarella, smoked salmon, basil - 6”- 339.99 / 12”- 629.99



Pastas

CHICKEN FUSILLI PESTO

chicken breast strips cooked in white wine and fusilli pasta and tossed with a bright flavored no-nuts pesto and parmesan cheese - 319.99

SEAFOOD CARBONARA

everyone’s favorite creamy pasta in a seafood version! Bacon, shrimps, squid, clams, egg, cream, and lots of parmesan cheese - 529.99

TRUFFLE CARBONARA WITH CHICKEN SKIN CRACKLING & BACON

creamy, cheesy, and crisp with a whiff of white truffle oil - 399.99



SMOKED SALMON ANGEL HAIR

angel hair tossed lightly in cream with a lemony touch and topped with smoked salmon - 439.99

SEAFOOD ANGEL HAIR

shrimp, squid, and clams cooked with onions, garlic, white wine, and spring onions in tomato sauce topped on angel hair pasta - 389.99

SPAGHETTI BOLOGNESE

authentic Italian meat sauce with Spanish plum tomatoes - 379.99



Sandwiches

FLATIRON BURGER

U.S. Choice beef chuck burger flavored with herb butter; in potato bun with cheddar cheese, fresh tomato, onion & fries - 569.99

BLUE CHEESE BURGER

a grilled pure beef burger topped with blue cheese - 589.99

SMOKED SALMON & CREAM CHEESE SANDWICH

flavors that are a perfect match - 399.99

GRILLED CHEESE SANDWICH

slathered with butter, oozing with cheese, and grilled until golden brown and crusty - 319.99

CHICKEN SALAD SANDWICH

poached chicken tenders tossed in mayonnaise, onions, pickles, and celery; bacon; sliced tomatoes - 249.99

FLATIRON CLUBHOUSE SANDWICH

sumptuously filled with cheese, bacon, chicken, ripe mango, salami, and lettuce - 399.99

GRANNY TUNA MELT SANDWICH

non-meat eaters, this is for you! A tuna and melted cheese sandwich with apple chunks - 199.99



Chicken

CHICKEN PICCATA

succulent thinly-pounded breaded chicken breast fried in butter & tossed in lemon butter sauce; lightly creamed spaghetti - 499.99

CHICKEN KETO AGLIATA

boneless chicken leg spread with garlic paste under the skin, grilled until the skin is browned; romaine lettuce, roasted tomatoes, creamed zucchini - 399.99

CHICKEN FINGERS

deep-fried, breaded tender chicken breast strips served with spaghetti tomato sauce - 329.99



Meat

FLATIRON STEAK

a steak cut from a U.S. Choice beef top blade quickly cooked on the griddle with herb butter and bois baudran sauce; French fries - 429.99 / 100g

FLATIRON BRISKET 6

Fork-tender beef brisket slow-cooked for 6 hours in aromatics & deep flavors
SOLO 589.99 / SHARING 859.99

BEEF IN GARLIC OLIVE OIL

beef tips sautéed salpicao-style with lots of garlic and a dash of paprika - 429.99



Seafood

SEAFOOD JAMBALAYA

a rice dish like paella, of Creole origins, with sausage, bell pepper, onion, and celery topped with shrimp, squid, clams, and mussels - 749.99

GIANT GAMBAS

large tiger prawns in paprika garlic oil; served with rice - 719.99

MISO-GLAZED SALMON

broiled salmon with Japanese miso glaze, sautéed bokchoy, and buttered rice - 659.99

BAKED SALMON

salmon fillet baked in soy sauce, calamansi and extra virgin olive oil with roasted garlic slivers; plain rice - 629.99

