



WALLY'S SELECTION CAVIAR

28g · 50g · 125g · 250g

served with fresh accoutrements, crème fraîche, seaweed blini + pomme maxim

RESERVE OSETRA

230 • 390 • 940 • 1800

Wally's Reserve Osetra is a blend of buttery and nutty flavors offering medium-sized grains with a clean, creamy finish. The caviar's colors range from dark to light golden brown, each with a hint of green, providing a delicate softness.

We recommend: Remy Martin Cognac Louis XIII 163 / .5oz · 325 / 1oz · 650 / 2oz

POLISH OSETRA

195 • 325 • 710 • 1410

Wally's Polish Osetra is crafted with centuries-old traditions and meticulous expertise, offering delicate grains delivering a buttery smoothness with a distinct nutty undertone, while the velvety texture adds to the sensory delight.

We recommend: Vincent Joudart Special Club 2018 75 / 260

POLISH SIBERIAN

155 • 245 • 520 • 990

Wally's Polish Siberian Sturgeon Caviar, sourced from the esteemed Acipenser Baerii, offers small grains in dark to olive tones, with a gentle brininess that gives way to a creamy aftertaste. The soft texture makes it ideal for both connoisseurs and those exploring caviar for the first time.

We recommend: Domaine Ott Chateau de Selle Rosé Provence 2021 40 / 120

KALUGA IMPERIAL

150 • 230 • 475 • 930

Wally's Kaluga Imperial Caviar features large, firm grains (3.0mm-3.3mm) that range from brown to olive in color, delivering a satisfying pop with each bite. Its buttery flavor is subtly accented by a hint of brine

We recommend: NV Gosset Grande Reserve 30 / 121

CHEESE + CHARCUTERIE

1 for 12
3 for 33
5 for 48
3+3 for 62

CHEESE

OG KRISTAL GOUDA

belgium / raw cow - caramel crystals, butterscotch, cheese candy

HOOK'S 10YR CHEDDAR (add 10)

wisconsin / cow - intense, rich, tangy

SHROPSHIRE BLUE

england / cow - smooth, fruity, tangy

MIDNIGHT MOON

holland / goat - nutty, brown butter, caramel finish

LAMB CHOPPER

holland / sheep - sweet, buttery, nutty

MEREDITH FETA

australia / sheep & goat - tangy, herbaceous

TOMME FLEUR VERTE

france / goat - mild, tangy, lemony, herbel

MOLITERNO AL TARTUFO (add 5)

italy / sheep - grassy, nutty, intense truffle

COMTÉ

french / raw cow - buttery, caramel, nutty

ROQUEFORT

france / raw sheep - bold, strong, farmy

PRAIRIE BREEZE CHEDDAR

iowa / cow - tangy, sweet, crystalline

ABBAYE DE BELLOC

france / sheep - toasted nuts, brown butter, firm

CRÉMEUX DES CITEAUX WITH TRUFFLE (add 5)

france / cow - creamy, silky smooth with black truffle

ETORKI

france / sheep - roasted, caramel, sweet

MANCHEGO

spain / sheep - nutty, fruity, sweet, bold

BRILLAT SAVARIN

france / cow - velvety, creamy, buttery

GARROTXA

spain / goat - earthy, nutty, herbal.

CHARCUTERIE

"5J" JAMON IBERICO DE BELLOTA (add 20)

pork - buttery, nutty, rich, decadent

BROOKLYN CURED SALAMI

pork - bourbon, sour cherry, sweet, smoky

PIO TOSINI PROSCIUTTO DI PARMA

pork - nutty, supple, fruity

CHARLITO'S TRUFFLE SALAMI (add 5)

pork - black truffle, sea salt

REDONDO IGLESIA JAMON SERRANO

pork - fruity, lean, gamey

FABRIQUE DELICES SMOKED DUCK BREAST (add 10)

duck - tender, sweet, gently smoked

FINOCCHIONA

pork - sea salt, chardonnay, fennel

BRESAOLA

beef - lean, supple, rich

CHORIZO IBERICO (add 5)

pork - garlic, smoked paprika

HOT CAPICOLA

pork - slow cooked, smoked paprika

SOPRESSATA PICCANTE

pork - garlic, spicy, hot

ETNA

pork - lemon zest with pistachios

TEMPESTA WAGYU BEEF SALAMI (add 5)

beef - thyme, black peppercorns, cabernet

BISON SALAMI (add 5)

bison - tender, savory, whiskey finish

LOMO IBERICO DE BELLOTA (add 10)

pork - cured loin, delicate, smoked paprika

FABRIQUE DELICES DUCK MOUSSE WITH PORT

duck - smooth, rich, decadent

SAUCISSON SEC

pork - garlic, sea salt, cracked pepper

FOR ADDITIONAL SELECTIONS, PLEASE INQUIRE

We're dedicated to crafting our dishes fresh daily, which may lead to select items being available in limited quantities. Your health is paramount to us; if you have any allergies, we urge you to inform us as not every ingredient is mentioned.

*Please note, the consumption of raw or undercooked meats, poultry, seafood, shellstock, or eggs could elevate your risk of foodborne illnesses, more so if you have specific health ailments.

WALLY'S LAS VEGAS · APRIL 2025