

WINE BY THE GLASS

sparkling

LA MARCA | PROSECCO // 16

SPARKLING WINE | verona, italy

OTELLO CECI | LAMBRUSCO // 16

SPARKLING RED WINE | emilia-romagna, italy

1818 INSPIRATION BY BILLECART SALMON // 25

CHAMPAGNE | champagne, france

white

CA MAIOL | LUGANA PRESTIGE // 16

TURBIANA | veneto, italy

BUKETO WHITE | BUKETO // 17

BLEND | greece

BLINDFOLD | BLANC DE NOIR // 19

WHITE PINOT NOIR | sonoma county, california

DOMAINE ANDRE VATAN | LES CHARMES // 21

SANCERRE | loire valley, france

rose

LA FÊTE DU ROSE // 16

ROSE | côte de provence, france

MUSAR JEUNE | CHATEAU MUSAR // 18

ROSE | bekaa valley, lebanon

red

CASTELLO TREBBIO // 16

CHIANTI SUPERIORE | tuscan, italy

ANDELUNA | ALTITUD // 18

MALBEC | mendoza, argentina

GC | COMMUTER CUVÉE // 20

PINOT NOIR | willamette valley, oregon

CHATEAU MUSAR | MUSAR JEUNE | 2019 // 20

BLEND | bekaa valley, lebanon

DOMAINE DU CASTEL | LA VIE ROUGE // 22

BORDEAUX BLEND | jerusalem, israel

dessert wine

OREMUS TOKAJI ASZU | 2015 // 15

vega sicilia | tokaj, hungary *2oz

BEER

FUNKY BUDDHA, HOP GUN IPA // 12

florida

TEL AVIV, SUMMER ALE // 12

schnitt | new york

GOLDSTAR, DARK LAGER // 10

israel

NISHNUSHIM

**ABBA'S PICKLES & CITRUS
MARINATED OLIVES // 14**

FALAFEL tahini, pickled onions // 12

CRUNCHY CAULIFLOWER // 15
tamarind glaze, sumac

HUMMUS TAHINI // 17
garbanzo, green harissa, olive oil,
fire baked pita

SALATIM // 21
muhammara, babaganoush,
charred onion tahini, fire baked pita

SALADS

CRISPY HALLOUMI & GRAPEFRUIT // 21
kale, shaved fennel, radishes, spiced
walnuts, nigella seed, date-lemon dressing

SHUK SALAD // 19
heirloom tomato, persian cucumber,
radishes, syrian olives, onions,
toasted pita, lemon-sumac

NABLUS GATE SALAD // 20
fresh herbs, toasted almonds, grapes,
red onion, crunchy pita, lemon, olive oil,
whipped labneh

MEZZE

CHARRED EGGPLANT BALADI // 22
turkish pepper, red onion, tahini, tomato,
ashes, urfa pepper, lemon

LOCAL FISH CEVICHE* // 22
arak-leche de tigre, grapefruit, red onions,
avocado, crunchy pita

YELLOWFIN TUNA TARTARE* // 23
persian cucumber, labneh, meyer lemon,
espelette pepper, cilantro

FIRE ROASTED JUMBO PRAWN // 25
garlic herb butter, arugula, lemon

GRILLED OCTOPUS SHASHLIK // 27
matbucha, garbanzo, fresh herbs, tahini,
smoked salt

+ *extra* BREADS & SIDES

FIRE BAKED PITAS // 5

FIRE BAKED ZA'ATAR LAFFA // 8

ZA'ATAR HAND-CUT POTATO CHIPS // 7

ISRAELI COUSCOUS pomegranate // 8
pomegranate

FIRE ROASTED BRUSSEL SPROUTS // 10
honey, harissa, lemon

BELUGA LENTIL & SWEET CORN TABBOULEH // 11

HARIF zhoug, charred pepper, tomato // 4

AL HA'ESH

SUMAC-LEMON CHICKEN SHASHLIK // 28
pickled cabbage, marinated tomato,
red onions, toum, charred laffa

WHOLE ROASTED BRANZINO // 38
charred tomato, green olive tapenade,
cipollini, herbs salad

MOROCCAN SPICED BLACK GROUPER // 39
north african tomato stew, olives,
preserved lemon aioli, herb salad,
jerusalem bagel

GRILLED YELLOWFIN TUNA // 36
beluga lentil and summer corn tabbouleh,
tomato, fresh herbs, persian cucumbers,
herbed tahini dressing

**PAN ROASTED DOUBLE CUT
LAMB CHOPS // 53**
chermoula, grated tomato,
confit garlic

**SHAWARMA SPICED WAGYU
PICANHA STEAK 12oz // 62**
crunchy garbanzo, tahini,
roasted cipollini, herb salad

**PERSIAN BRAISED BONE-IN
BEEF SHORT RIB // 55**
pomegranate-red wine jus,
apricots, fennel-radish slaw

by EXECUTIVE CHEF SAMUEL GORENSTEIN

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. -section 3-603.11, FDA food code.
**for your convenience an 18% service charge will be added to all checks.



Dinner

