



NYC RESTAURANT WEEK | SUMMER 2024

DINNER: \$45

APPETIZERS

CUCUMBER FRESH HERB GAZPACHO
spicy feta

CHOICE OF TWO MEZZE WITH FLATBREAD
chicken liver mousse, spicy feta, labneh, chickpea salad,
eggplant confit, or mediterranean mixed olives

ISRAELI CHOPPED SALAD
cucumber, tomato, red onion, parsley, mint, tahina, and schug

CREAMY HUMMUS
schug, olive oil, flatbread

FRESH HERB FALAFEL
har bracha tahina

ENTRÉES

CORN GNOCCHI
parmesan, basil, sumac

KING OYSTER MUSHROOM & EGGPLANT SKEWER
harissa bbq, scallion vinaigrette

POMEGRANATE GLAZED SALMON SKEWER
sesame, fresh horseradish

LAMB KOFTA SKEWER
natural jus

NY STRIP STEAK (\$10 SUPPLEMENT)
sweet and sour cipollini onions, french fries

YOUR CHOICE OF DESSERT FROM OUR MENU



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LUNCH: \$30

APPETIZERS

CUCUMBER FRESH HERB GAZPACHO
spicy feta

CHOICE OF TWO MEZZE WITH FLATBREAD
chicken liver mousse, spicy feta, labneh, chickpea salad,
eggplant confit, or mediterranean mixed olives

ISRAELI CHOPPED SALAD
cucumbers, tomatoes, red onion, parsley, mint, tahina, and schug

FRIED ARTICHOKE HEARTS
lemon aleppo aioli

CREAMY HUMMUS
schug, olive oil, flatbread

ENTRÉES

FALAFEL SANDWICH
Israeli pickles, red cabbage, tomatoes, cucumbers, tahini

CHICKEN SCHNITZEL SANDWICH
roasted eggplant & tomato, tahina, amba, housemade challah

LEVANTINE GRAIN BOWL
wild rice, freekeh, cucumbers, tomatoes, olives

TUNA NIÇOISE SALAD
olive oil poached tuna, cucumbers, tomatoes, egg, olives,
haricots verts, crispy za'atar potatoes

SEARED SALMON SKEWER
tomatoes, cucumbers, freekeh, wild rice, lemon vinaigrette