

NYC RESTAURANT WEEK SUMMER 2024 JULY 22 - AUGUST 18

3-COURSE DINNER 45

Choice of Any Starter, Dish and Dessert

TO START

WHITE BEAN HUMMUS

aleppo pepper

CRUSHED AVOCADO DIP

tomato, onion, cilantro, tortilla chips

CHORIZO & POTATO CROQUETTES

romesco sauce

MARINATED GOLDEN BEETS

citrus, goat cheese, arugula, hazelnuts

CHOPPED SALAD

tomato, cucumber, bacon, blue cheese, egg, herb-buttermilk dressing

DISHES

ROASTED CAULIFLOWER

chickpeas, almonds, harissa, soft herbs

HARTA BURGER

black angus beef, vermont cheddar, lettuce, tomato, onion, brioche bun, herbed fries add applewood smoked bacon 3

ORGANIC CHICKEN PAILLARD

dressed mixed green salad, lemon vinaigrette

WILD MUSHROOM RISOTTO

parmigiano reggiano

ATLANTIC SALMON

caponata, pumpkin seed gremolata

TAMARIND-GLAZED SHORT RIB +7

charred broccolini, cauliflower puree, sesame, soft herbs

SIDES

BLISTERED SHISHITO PEPPERS 9

sea salt, lemon

PATATAS BRAVAS 13

crispy potatoes, salsa brava

FRENCH FRIES 8

GRILLED BROCCOLINI 12

brown butter, chili flakes, capers

DESSERTS

CHOCOLATE ALMOND TORTE

toasted almonds, chantilly

VANILLA & BERRY SOFT SERVE SUNDAE

strawberry syrup

PINEAPPLE-RUM COCONUT SOFT SERVE SUNDAE

vanilla-chocolate swirl, graham crackers, caramel latte sauce, raisins

CHOCOLATE & HAZELNUT SOFT SERVE SUNDAE

butterscotch sauce, cocoa nibs

SIMPLY SOFT SERVE

vanilla, chocolate, or twist