



REYNA

NYC RESTAURANT WEEK

Tuesdays – Fridays

• DINNER MENU •

\$45 /person

APPETIZERS

Choose One

MANCHEGO & CAULIFLOWER CROQUETTES

served with spanish aioli

LAMB BAKLAVA

kataifi, braised lamb shank, burnt honey saffron aioli, pistachio

CEVICHE

taro chips, shrimp, octopus, pineapple, mango,
red pepper, serrano pepper, mint, cilantro

MAIN COURSE

Choose One

LEBANESE TACOS

choice of chicken or falafel, housemade flatbread, garlic aioli,
lebanese pickles, turkish salsa, crispy onions, served with fries

HANGER STEAK

5oz beef, compound butter, heirloom tomato,
grilled summer squash, feta

SHRIMP AL AJILLO

salsa verde, fingerling potato

REYNA SALAD

beet, cucumber, avocado, fennel, radish, tomato, quinoa,
baby kale, nappa cabbage, radicchio, fried chickpeas,
crispy shallot, serrano tahini dressing

DESSERT

Choose One

RICOTTA FRITTERS

orange blossom curd

LEMON COCONUT SEMIFREDDO

blueberry lavender jam

Our Restaurant Week menus are available for bookings of up to 6 guests.

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REYNA
NYC RESTAURANT WEEK

Sundays

• BRUNCH MENU •

\$30 /person

COURSE 1

Choose One

REYNA EGGS BENNY

spinach, feta, hollandaise, potato croquette,
served with salad

SHAKSHOUKA

charred tomato & pepper, feta, egg, sourdough

SHORT RIB GRILLED CHEESE

gruyere, braised veal short rib, grainy mustard,
caramelized onions, served with salad

REYNA SALAD

beet, cucumber, avocado, fennel, radish, tomato, quinoa,
baby kale, nappa cabbage, radicchio, fried chickpeas,
crispy shallot, serrano tahini dressing

COURSE 2

Choose One

BAKLAVA FRENCH TOAST

baklava crusted pan de mie, orange blossom,
vanilla ricotta, candied pistachio

PANNACOTTA

figs, balsamic glaze

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