



DAGON

NYC RESTAURANT WEEK | SUMMER 2024

DINNER: \$45

CHOICE OF ONE APPETIZER

CUCUMBER & HERB GAZPACHO
salmon toro tartare

ISRAELI SALAD
cucumbers, tomatoes, red onion, parsley, mint, tahini, green schug

FLASH FRIED CAULIFLOWER
shishito peppers, olives, oregano, lemon-feta aioli

HUMMUS
chickpea stew, olive oil, flatbread

CHOICE OF ONE ENTRÉE

ZUCCHINI AND ONION GRATIN
green olives, preserved lemon, amba, toasted breadcrumbs

CRISPY ROASTED LAMB (\$20 SUPPLEMENT)
cucumbers, dates, walnuts, wild rice, shawarma spice

PLANCHA SEARED SALMON
pomegranate braised red cabbage, preserved lemon apple butter

PLANCA SEARED PORGY
cous cous risotto

CHICKEN SCHNITZEL
Israeli salad, potato purée, tahina

CHOICE OF ONE DESSERT

SILAN

CRÈME BRÛLÉE

LABNEH CHEESECAKE

FLOURLESS CHOCOLATE CAKE



DAGON

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LUNCH: \$30

CHOICE OF ONE APPETIZER

CUCUMBER & HERB GAZPACHO
salmon toro tartare

ISRAELI SALAD
cucumbers, tomatoes, red onion, parsley, mint,
tahini, green schug

FLASH FRIED CAULIFLOWER
shishito peppers, olives, oregano, lemon-feta aioli

HUMMUS
chickpea stew, olive oil, flatbread

CHOICE OF ONE ENTRÉE

CHICKEN SCHNITZEL
Israeli salad, French fries, tahina

TUNA SANDWICH
olive oil poached tuna, hard boiled egg, potato,
cucumber, harissa, preserved lemon

DAGON BURGER
brisket/short rib blend, Moroccan pickles,
gruyère cheese, harissa ketchup, brioche bun

GRILLED CHICKEN SANDWICH
avocado, tomato, sprouts, harissa aioli