

SPRING MENU

May 2024

Bread & Spreads 8 | **Still / Sparkling** 6 | **Daily Cocktail** 15 | **House wine** 15

Appetizers

Veal Sambusak Hummus, Pita bread, Veal, Tahini, Roasted Cherry Tomato | 22

Back-Ribs Mix Nuts, Sweet Potato puree | 36

Lamb Spareribs White Asparagus, Green Garlic, Hazelnuts, Demi-Glace | 38

Qatayef Duck, Peking Duck Sauce, Persian Lemon, Japanese Seaweed | 36

Duck Gnocchi Cauliflower cream, Spinach, Semi-dried Tomatoes | 35

Sweetbreads Lahuh, Avocado, Tomatoes, herbs, Demi-Glace | 32

Chicken Tempura Dark chicken, sweet green chili, Garlic | 25

Roasted Fish Kalamata Olives, Eggplant, Garlic, Shallot, White Wine | 28

Cauliflower Eggplant, Tahini & Date Honey, Pangritata, Pomegranate Molasses | 26

RAW

Beef Tartar Egg Yolk Confit, Roots, Bell Peppers Vinaigrette, Charcoal Onions | 32

Bruschetta Carpaccio Olive Oil Brioche, Truffle, Balsamic, Onion, finger lime | 28

Tuna Tartar Ahi, Tomato Consommé Blanket, Cherry Tomato, Olive Oil Powder | 35

Salmon Sashimi Ponzu, Asian Aioli, Daikon, Wild Rice, Nuri Powder, Tuile | 34

SALADS

Green Leaves Celery, Endive, Radish, Citrus Vinaigrette, Cashew Cream | 25

Beetroots Garden Horseradish, Hazelnut & Almond Soil, Tzatziki | 32

Niçoise Tuna in sesame, String Beans, Kalamata, Soft-boiled egg, Vinaigrette | 38

Spring Salad roasted watermelon, spring leaves, mint, Balsamic vinaigrette | 28

SOUP

Earthapple Sunchoke, Acorn, Chives, Macadamia Nuts, Daikon, Truffle, Grissini | 24

Vichyssoise Creamy Smoked Potato, Onions, Green Oil, Chives | 15

Kids Friendly

Pasta Tomatoes Spaghetti in tomato sauce | 32

Chicken & Fries Crispy Chicken Tenders, Seared Fries, Tomatoes dip & Aioli | 36

* 20% Gratuity will be added to all checks

SEARED

TABUN Traditional Brick Oven
[recommended to share]

Rotolo Pasta & Spinach Fondue, Tomato Sauce, Celery Bechamel, Pangritata | 42
PULLED BRISKET Additional | 13

Jerusalem Eggplant Tahini, Date Honey, Pine Nuts, Pomegranate Molasses | 28
Served With Za'atar Manakish Flatbread.
PULLED BRISKET Additional | 13

Chicken Flatbread Mediterranean Dark Chicken, Tomatoes, Tahini | 32

Pulled Flatbread Pulled Beef, Caramelized Onions, BBQ-style sauce | 35

Ragù Flatbread Ground Beef, Tomatoes, Basil, Garlic | 33

Onion Mushrooms Flatbread corn cream, Asian sauce ,Aioli | 34

ENTRÉE

Chicken Sichuan Style Chicken, Mashed Roots | 52

Chicken Fettuccine Mushrooms, Soy, Chicken Consommé | 48

Over Night Smoked Beef, Organic Roots, Thyme, Basil & Chili Oils, Celery Foam | 82

Bone-In Asado Black Truffle, Potato Gratin, Sweet Potato Puree, Demi-Glace | 79

Salmon Mushroom Dim Sum, Pumpkin Puree, White Asparagus, Ponzu | 54

Tuna Steak Marinade herbs, garlic, olive oil | 53



MIBRASA® Charcoal Oven

Veal Chop Celery Root Puree, Caramelized onions, Sweet Potato | 89

Hanger Steak Green Oil, Potato Foam, Chips | 76

Ribeye USDA prime, wet-aged, 45 days | 75

Skirt Steak Green Oil, Potato Foam, Chips | 70

Lamb Chops Malfouf, Carrots, Demi-Glace, Fruits Salsa, Green Pangritata | 98

Boneless Ribeye 20oz USDA prime, wet-aged, 45 days | 98

Bone-in Ribeye 30oz USDA prime, dry-aged, 45 days | 128

Butchers' Table Cowboy Steaks Prime 45 days dry-aged Bone-in

Inquire with your server

Butchers' Table steaks paired with a one glass of house wine, on us.

SIDES

Fries Tomato dip, Truffle Aioli | 15

Greens Asparagus, String Beans, Zucchini, Cauliflower Puree | 18

Pomme Noisette Tomato dip, Garlic Aioli | 16

Shishito slightly spicy grilled peppers, Lime Aioli | 14

Mushrooms Shimeji, Portobello, King Oyster, Cremini | 21

Bone Marrow Bruschetta, Citrus Nuts Salsa | 22

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SEARED