Abbalé
MODERN MEDITERRANEAN KITCHEN

DINNER
AVENTURA

salatim

choose three + pita 23 // each 8

ROASTED BEETS
pistachio, sumac, tahini

BABAGHANOUSH
cilantro, sumac, tahini

MUHAMMARA
walnut, harissa, pomegranate

ROASTED ONION TAHINI
tahini, sumac, herb oil

ZA'ATAR LABNEH
preserved lemon, mint, olive oil

WHIPPED FETA & PISTACHIO
mint, date honey, sumac

POMEGRANATE TABBOULEH
tomato, cucumber, peppers, sumac

SALATIM TOWER // 48
muhammara, onion tahini, hummus, babaghanoush, labneh, tabbouleh, feta & pistachio, pickles & olives, za'atar flatbread

hummus

+ fire baked pita

TAHINI // 18
garbanzo, zhug, olive oil, herbs

MUSHROOM // 22
crimini, caramelized onion, zhug, olive oil, herbs

PRIME STEAK // 26
charred onion, zhug, olive oil, herbs

mezze

ABBALÉ'S PICKLES & OLIVES // 14

FALAFEL // 14
pickled onion, tahini, amba

CRUNCHY CAULIFLOWER // 17
tamarind glaze, sumac

MOROCCAN CIGARS // 18
spiced lamb, pistachio, warm honey

EGGPLANT BALADI // 21
onions, tomato, herbs, urfa, tahini

CRISPY HALLOUMI // 23
sesame phyllo, whipped halloumi, pistachio lemon-apricot compote, pickled fresno, mint

PRIME BEEF CARPACCIO* // 24
pomegranate aioli, pickled mustard, watercress, olive oil

AHI TUNA TARTARE* // 24
preserved lemon, red onion, turkish pepper, labneh, nigella seeds, za'atar dusted potato chips

salads

SHUK // 18
tomato, persian cucumber, bell pepper, red onion, fresh herbs, tahini, sumac, lemon, olive oil

WATERMELON & FETA // 21
tomato, cucumber, bell peppers, red onions, mint, thai basil, coconut-lemon dressing

ABBALÉ HERB // 18
fresh herbs, summer cherries, toasted almonds, crunchy pita, labneh, sumac-lemon dressing

ROASTED BEETS & AVOCADO // 19
pickled pears, persian cucumber, red onion, pistachio, radish, raw tahini, lemon

CRISPY HALLOUMI & GRAPEFRUIT // 25
kale, purple cabbage, fennel, fresh herbs, persian cucumber, radish, spiced walnuts, nigella seeds, date honey-lemon dressing

al ha'esh

open fire

WHOLE BRANZINO // 42
preserved lemon tapenade, fresh herbs, blistered tomato, olive oil

GRILLED FAROE ISLAND SALMON // 35
green papaya slaw, fresh herbs, pistachio, pomegranate aioli, urfa

GRILLED YELLOWFIN TUNA // 42
moroccan spices, piperade, crispy garlic, preserved lemon aioli, matbucha

SAFFRON CARAMELIZED BLACK COD // 49
bergamot-honey, celeriac crema, cucumber-mint salad

PRIME RIBEYE STEAK 14 oz // 78
harissa steak sauce, za'atar chimi, confit garlic, smoked maldon salt

ZA'ATAR-LEMON HALF GRILLED CHICKEN // 35
fennel-herb salad, rosemary-jus, radish

LAMB KEFTA SHASHLIK // 36
smoky eggplant salad, summer cherries, crispy garbanzo, tomato-harissa emulsion, chermoula

PRIME STEAK SHASHLIK // 46
fire roasted red pepper emulsion, laffa, charred onion & tomato chimi

ABBALÉ'S PRIME BURGER // 29
1/2 lb. ground prime beef house blend, lettuce, heirloom tomato, grilled onion, toasted sesame bun, secret sauce, za'atar hand-cut fries
+ pasture-raised fried egg 4

to share

SHAWARMA SPICED BONE-IN PRIME RIBEYE 34 oz // 185
harissa steak sauce, za'atar chimi, confit garlic

sides

MOROCCAN COUSCOUS // 12
pine nuts, pomegranate seeds

SAFFRON BASMATI TAHDIG // 16
barberries, crispy onion, fresh herbs
*LIMITED

ZA'ATAR HAND-CUT FRIES // 11
harissa mayo

GRILLED BROCCOLINI // 12
lemon, aleppo pepper

FIRE ROASTED CARROTS // 14
labneh, date honey, ras el hanout, toasted almonds

HARIF // 4
zhoug, turkish pepper, harissa

breads

fire baked in-house

PITA // 5

ZA'ATAR FLATBREAD // 10

SESAME CHALLAH // 6

GARLIC FRENA // 12

EXECUTIVE CHEF SAMUEL GORENSTEIN
CHEF DE CUISINE BANNER MENDEZ

KOSHER STYLE *consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. -section 3-603.11, FDA food code. **for your convenience an 18% service charge will be added to all checks.

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COCKTAILS

mocktails available upon request

YALLA VERDE // 17
gin, cucumber, mint

SPIKED LIMONANA // 17
tequila or gin, lemon, mint

ABBALÉ SPRITZ // 17
aperol, pomegranate, prosecco

ARAK SOUR GRAPEFRUIT // 17
arak, grapefruit, lemon

MILK & HONEY // 18
clarified bourbon, fig arak, thyme, labneh

BLACKBERRY THAI BASIL // 17
rum, blackberry, thai basil

BUTTERFLY LYCHEE // 18
vodka, lychee, coconut, lemongrass, butterfly pea

CAFÉ MARTINI // 18
coconut cartel rum, dates, moroccan spiced coffee
make it mini... cafétini // 15

PASSION FRUIT MARGARITA // 17
tequila blanco, passion fruit, lime

SMOKE & SPICE // 20
mezcal, hibiscus, spices, ash rim

FRESH JUICES

FROZEN LIMONANA // 12
lemon, mint

CARROT, ORANGE, LEMON // 10

POMEGRANATE, CARROT, GINGER // 10

FRESH SQUEEZED ORANGE JUICE // 10

BEERS

GOLDSTAR, DARK LAGER | israel // 10

MALKA, BLONDE ALE | israel // 12

MALKA, PALE ALE | israel // 12

SCHNITT, DIZENGOFF LAGER | new york // 12

WINE BY THE GLASS

sparkling

TORRESELLA | NV // 16
PROSECCO DOC | veneto, italy

TAITTINGER | TRADITION BRUT | NV // 34
CHAMPAGNE | champagne, france

white

YASMINE WHITE | RECANATI | 2024 // 16
BLEND | galilee, israel

MASI | MASIANCO | 2023 // 16
PINOT GRIGIO | delle venezie, italy

JACQUES DUMOND | 2024 // 17
SAUVIGNON BLANC | loire, france

CALERA | 2023 // 18
CHARDONNAY | central coast, california

rosé

SHOSHANA BY ABBALÉ | 2023 // 18
judean hills, israel

enjoy a bottle at home // 57

red

PONTE VECCHIO | 2022 // 17
CHIANTI | tuscany, italy

ARUMA | CARO | 2022 // 17
MALBEC | mendoza, argentina

METHOD | 2022 // 17
CABERNET SAUVIGNON | napa valley, california

DOMAINE DU CASTEL | LA VIE ROUGE | 2024 // 21
BORDEAUX BLEND | judean hills, israel

BENMAR | ABOVE THE CLOUDS | 2023 // 20
PINOT NOIR | willamette valley, oregon

SEED OIL-FREE

Serving our guests with passion and integrity is fundamental to who we are. That's why we've committed to removing seed oils from our kitchen.

We finish every dish with premium extra virgin olive oil and use avocado oil for our sauces and marinades. We deep-fry *clean-fried*® exclusively with Organic Fera fruit oil by Zero Acre Farms, seed oil-free, antioxidant-rich, and produced using regenerative farming practices.

an 18% service charge applies automatically to all parties to support our team