

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

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

FATTOUSH // 18

romaine, tomato, cucumber, radish, red onion, sweet pepper, crunchy pita, sumac vinaigrette dressing

CRUNCHY KALE // 18

kale, romaine, feta, pistachio, crunchy pita, herbed tahini dressing

+ feta 4

+ avocado 4

+ soft-boiled egg 4

+ falafel 9

+ arak cured salmon 14

+ sumac chicken 11

+ chicken schnitzel 13

+ lamb kefta 14

+ steak shawarma 14

burgers and sandwiches

served with za'atar hand-cut fries

LAMB KEFTA ARAYES // 29

spiced ground lamb stuffed in grilled pita, toum, harissa mayo, tahini, abbalé's pickles

CHICKEN SCHNITZEL // 28

matbucha, eggplant, cabbage slaw, turkish pepper, tahini, preserved lemon, sesame challah

al ha'esh

open fire

ZA'ATAR-LEMON

HALF GRILLED CHICKEN // 35

rosemary-jus, fennel-herb salad, radish

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

PRIME RIBEYE STEAK 14 oz // 78

harissa steak sauce, za'atar chimi, confit garlic, smoked maldon salt

sides

MOROCCAN COUSCOUS // 12

pine nuts, pomegranate seeds

SAFFRON BASMATI RICE // 8

crispy onions, fresh herbs

ZA'ATAR HAND-CUT FRIES // 11

harissa mayo

breads

fire baked in-house

PITA // 5

ZA'ATAR FLATBREAD // 10

WATERMELON & FETA // 21

tomato, cucumber, bell peppers, red onions, mint, thai basil, coconut-lemon dressing

CRISPY HALLOUMI & GRAPEFRUIT // 25

kale, purple cabbage, fennel, fresh herbs, persian cucumber, radish, spiced walnuts, nigella seeds, date honey-lemon dressing

ABBALÉ'S PRIME BURGER // 29

1/2 lb. ground prime beef blend, lettuce, tomato, grilled onion, toasted sesame bun, secret sauce

+ pasture-raised fried egg 4

PRIME STEAK SHAWARMA

LAFFA WRAP // 29

hummus, avocado, greens, pickled turnip, grilled onion, toum

SHASHLIKS

charred laffa, pickled cabbage, cherry tomato, red onion, fresh herbs, toum, lemon

SUMAC-LEMON CHICKEN // 28

SPICED LAMB KEFTA // 29

SHAWARMA PRIME STEAK // 39

SHAKSHUKA // 20

two pasture-raised eggs, tomato-pepper braise, moroccan spices, fresh herbs, sesame challah

+ avocado 4 / + feta 4 / + lamb kefta

GRILLED BROCCOLINI // 12

lemon, aleppo pepper

FIRE ROASTED CARROTS // 14

labneh, date honey, ras el hanout, toasted almonds

HARIF // 4

zhoug, turkish pepper, harissa

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 | tuscan, 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.