Abbalé
MODERN MEDITERRANEAN KITCHEN

LUNCH
SOUTH BEACH

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

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

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

+ 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

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
+ gruyere cheese 4

PRIME STEAK SHAWARMA LAFFA WRAP // 29
hummus, avocado, greens, pickled turnip, grilled onion, toum

al ha'esh

open fire

SHAKSHUKA // 20
two pasture-raised eggs, tomato-pepper braise, moroccan spices, fresh herbs, sesame challah
+ avocado 4 / + feta 4 / + lamb kefta 14

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

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

GRILLED LAMB CHOPS // 51
chermoula, arugula, roasted tomato, toum

sides

MOROCCAN COUSCOUS // 12
pine nuts, pomegranate seeds

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

SAFFRON BASMATI RICE // 8
crispy onions, fresh herbs

GRILLED BROCCOLINI // 12
lemon, aleppo pepper

HARIF // 4
zhoug, turkish pepper, harissa

breads

fire baked in-house

PITA // 5

ZA'ATAR FLATBREAD // 10

SESAME CHALLAH // 6

EXECUTIVE CHEF SAMUEL GORENSTEIN

*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.

Abbalé
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COCKTAILS

SPIKED LIMONANA // 16
lemon, mint, sparkling wine

ABBALÉ SPRITZ // 17
martini, rossi fiero, pomegranate, prosecco

CUCUMBER COLLINS // 17
bordiga bianco, cucumber, citrus, mint

PASSION FRUIT MARGARITA // 17
guitarron agave, passion fruit, lemon

BUTTERFLY LYCHEE // 17
agave wine, lychee, coconut, lemongrass, butterfly pea

THE BREEZE // 17
moroccan tea, limonana, prosecco

MOCKTAILS

FROZEN LIMONANA // 12
lemon, mint

YALLA VERDE // 13
cucumber, lemon, mint

PASSION FRUIT GAZOZ // 13
passion fruit, thai basil, soda

BLACKBERRY THAI BASIL // 13
blackberry, thai basil, soda

FRESH JUICES

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