Abbalé
MODERN MEDITERRANEAN KITCHEN

BREAKFAST
SOUTH BEACH
MONDAY - FRIDAY // 7:30 AM - 11:30 AM

coffee

whole / oat / almond / pistachio +1

Devoción Toro
Rich notes in nuts and cherry,
and a dark chocolate finish

DOUBLE ESPRESSO // 4
AMERICANO // 4
CORTADO // 5
MACCHIATO // 6
LATTE // 7
CAPPUCCINO // 7
MATCHA LATTE // 8

specialty drinks

served iced / hot upon request

SALTED DATE CARAMEL LATTE // 12
double espresso, salted date-tahini caramel, choice of milk

STRAWBERRY-POM MATCHA // 12
ceremonial matcha, strawberry, pomegranate, agave, choice of milk

CAFÉ LIMON // 9
double espresso, tonic, lemon, bergamot

FROZEN LIMONANA // 12
lemon, fresh mint, agave

smoothies

+ vegan protein 2 / + raw tahini 2

SALTED DATE TAHINI & BANANA MOCHA // 14
cacao, espresso, choice of milk

BERRY-POM // 14
strawberries, pomegranate, banana, agave, labneh

NANA VERDE // 13
cucumber, kale, pineapple, lemon, mint, agave, spirulina

tea

house blends / hot or iced

MOROCCAN MINT GREEN // 7
SPICED COCONUT WHITE // 7
ROSE PETAL BLACK // 7

fresh juices

ORANGE // 10
CARROT, ORANGE & LEMON // 10
POM, CARROT & GINGER// 10

THE ABBALÉ BREAKFAST // 26

ON THE PLATE
two eggs any style, tahini hummus, shuk salad, za'atar labneh, avocado, grilled country sourdough

COLD BEVERAGE | CHOOSE ONE
fresh-squeezed orange juice, carrot-orange-lemon juice, moroccan mint iced tea

HOT BEVERAGE | CHOOSE ONE
double espresso, americano, cortado, macchiato, latte, cappuccino, fresh nana tea

classics

BANANA-DATE LABNEH BOWL // 16
whipped labneh, seasonal berries, bananas, date honey, crunchy coconut, fresh mint, olive oil, maldon salt

SMOKED SALMON PLATE // 23
soft egg, sliced tomato, red onion, capers, arugula, za'atar labneh, country sourdough

SMOKED SALMON CROISSANT // 19
whipped halloumi crema, arugula, tomato, za'atar, olive oil, cucumber pickle

SESAME BUREKA // 14
soft egg, cucumber pickle, grated tomato, tahini, harissa
choose one
- spinach & feta
- mushroom & caramelized onion

tartines

on grilled country sourdough

WHIPPED HALLOUMI // 12
halloumi and cream cheese crema, pistachio, spiced honey drizzle, lemon, black pepper

SMOKED SALMON SCRAMBLE // 18
scrambled egg, cream cheese, tomato

SOFT EGG & AVOCADO // 15
smashed avocado, preserved lemon, za'atar, radishes, tomato, aleppo

ZA'ATAR LABNEH // 9
charred tomato, za'atar, preserved lemon, parsley, olive oil, maldon salt

eggs

SCRAMBLED EGG PITA // 18
hummus, shuk salad, tahini, cucumber pickle

TWO EGGS ANY STYLE // 16
arugula, roasted tomato, za'atar labneh, country sourdough

SHAKSHUKA // 20
two eggs, tomato-pepper braise, moroccan spices, herbs, sesame challah

THREE EGG OMELETTE // 21
arugula, roasted tomato, country sourdough
choose three
red onions, sweet bell peppers, tomato, kale, gruyere, feta, roasted mushrooms
extra +2

baked in-house

FIRE BAKED PITA // 5
SESAME CHALLAH // 6
COUNTRY SOURDOUGH // 3
ZA'ATAR CROISSANT // 5
VEGAN BANANA BREAD // 8
LEMON-OLIVE OIL CAKE // 8

add-ons

+ grilled halloumi 8 + avocado 4 + feta 4 + two eggs 8 + za'atar hand-cut fries 11
+ prime steak & onions 14 + sliced tomato 5 + smoked salmon 12 + soft-boiled egg 4

SEED OIL-FREE | ORGANIC AGAVE | PASTURE-RAISED EGGS
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.

Abbalé
MODERN MEDITERRANEAN KITCHEN

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

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

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