Abbalé
MODERN MEDITERRANEAN KITCHEN

WEEKEND BRUNCH
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

THE 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

SHAWARMA STEAK* // 26
charred onion, zhug, olive oil, herbs
+ poached egg 4

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

CLASSICS

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

BANANA-DATE LABNEH BOWL // 16
whipped labneh, seasonal berries, mint, bananas, date honey, crunchy coconut

SOFT EGG & AVOCADO TARTINE // 15
smashed avocado, preserved lemon, za'atar, radishes, tomato,aleppo pepper, grilled country sourdough

WHIPPED HALLOUMI TARTINE // 12
halloumi and cream cheese crema, spiced honey drizzle, lemon, black pepper, grilled country sourdough

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

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 + smoked salmon 12
+ sumac chicken 13 + chicken schnitzel 14 + lamb kefta 17 + steak shawarma 14

EGGS

MEDITERRANEAN BRUNCH // 28
two pasture-raised eggs any style, smoked salmon, labneh, marinated olives, shuk salad, hummus, abbalé's pickles, fire baked pita

STEAK & EGGS // 31
steak, tomato-pepper braise, two poached eggs, herbs, tahini, sesame challah

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

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

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

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

SUMAC-LEMON CHICKEN // 28
LAMB KEFTA // 29
STEAK* // 39

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

BURGERS & 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

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

THE ABBALÉ 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

BAKED IN HOUSE

FIRE BAKED PITA // 5
ZA'ATAR FLATBREAD // 10
VEGAN BANANA BREAD // 8
LEMON-OLIVE OIL CAKE // 8

SIDES

MOROCCAN COUSCOUS // 12
SAFFRON BASMATI RICE // 8
ZA'ATAR HAND-CUT FRIES // 11
GRILLED BROCCOLINI // 12

SEED OIL-FREE | USDA PRIME CERTIFIED KOSHER BEEF | 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

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, agave
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

COCKTAILS

SPIKED LIMONANA // 16
lemon, mint, sparkling wine

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

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

THE BREEZE // 17
moroccan tea, limonana, prosecco

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

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

MOCKTAILS

YALLA VERDE // 13
cucumber, lemon, mint

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

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

BEERS

GOLDSTAR, DARK LAGER // 10
israel

MALKA, BLONDE ALE // 12
israel

MALKA, PALE ALE // 12
israel

SCHNITT, DIZENGOFF LAGER // 12
new york

WINES

by the glass

SPARKLING

TORRESELLA // 16
PROSECCO DOC | NV
veneto, italy

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

WHITE

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

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

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

CALERA // 18
CHARDONNAY | 2023
central coast, california

ROSÉ

SHOSHANA BY ABBALÉ | 2023 // 18
judean hills, israel
*enjoy a bottle at home // 57

RED

PONTE VECCHIO // 17
CHIANTI | 2022
tuscany, italy

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

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

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

ARTISANAL | TABOR // 18
CABERNET SAUVIGNON | 2023
galilee, israel

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