



LEVANT

THE MAGIC OF CUISINE

223 SMITH STREET , BROOKLYN

WWW.LEVANTONSMITH.COM

PLEASE NOTE

*Due to increasing costs to process credit card transactions .
2.75 %
convenience fee will be assessed on all credit cards & debit card
transactions. PAY CASH & SAVE*

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.*

ABOUT LEVANT

Welcome to the tastiest show on Smith Street, Brooklyn NY

Levant is from the French language, and
it means “**to rise**,” as in sunrise.

The concept was created inspired in levitation which,
consequently, led to the inspiration in the circus.

At Levant on Smith, our waitstaff are equilibrists,
bartenders, jugglers, chefs, magicians.

Our mission at Levant is to provide our guests with
an exceptional experience.

The enchanting taste of magic in every bite,
paired with dreamy flavorful drinks and
an elegant ambiance deliver an experience to remember.

Here you can expect
the finest ingredients, inspired by
refined Modern French cuisine.

We are a family-owned business and we
welcome you and your loved ones to our restaurant.

LEVITATE WITH US AT LEVANT!



APPETIZERS



THE FIRST ACT
Many More to Share

VEGETARIAN CANAPÉS

Canapés are served in small plates. It is a great way to enjoy a variety of many flavors



8

BRUSSELS SPROUTS

Sauteed with sun dried tomatoes, garlic & butter & herbs

SMOKED EGGPLANT

Eggplant, roasted pepper, onions, garlic, olive oil and seasoning

CAULIFLOWER GRATIN

Bechamel sauce, parmesan cheese

ASPARAGUS

Asparagus , garlic, butter

CREAMY MUSHROOM

Portobello and champignon mushroom , creamy sauce

SAUTEED SPINACH

Fresh spinach sauteed with garlic & olive oil.
Topped with yogurt sauce & herbs

CHEESE LOLLIPOPS

Crumbled feta & goat cheese ball.
Garnish with parsley, paprika & poppy seeds

MARINATED OLIVES

Gaeta olives marinated with extra virgin olive oil,
lemon, & fresh herbs

FRENCH FRIES

Seasoned and lightly fried

TEMPURA CAULIFLOWER

Crispy , tempura-battered cauliflower served with tartar sauce



SOUP

FRENCH ONION SOUP 12

Caramelized onions, beef broth, toasted bread,
melted cheese

SOUP OF THE DAY 12

Please ask your server for our special soup of the day

STARTERS

FRESH SALMON TARTARE 18

Fresh raw salmon, sun-dried tomatoes, capers, extra
virgin olive oil, avocado

WAGYU STEAK TARTARE 18

Beef tenderloin, quail egg yolk, shallots, capers, parsley,
French mustard, tabasco, Worcestershire sauce

ESCARGOTS DE BOURGOGNE 16

Half dozen French escargot out of the shell, in garlic butter

MOULES MARINIÈRE 16

P.E.I mussels, white wine, shallots, parsley, French fries

GRILLED OCTOPUS 18

Char grilled octopus, mashed potato, rocket pesto,
extra virgin olive oil, and tomato concasse

CRÊPE DE COURGETTES 15

Lightly fried savory zucchini pancakes served with tomato
sauce and sour cream

SEA SCALLOPS 16

Pan seared sea scallops, with cauliflower purée,
asparagus, and keta roe caviar

FRIED CALAMARI 16

Lightly fried tender calamari
served with homemade tartar sauce

CASSEROLE DE CREVETTES 18

Sautéed Jumbo shrimp with butter, garlic, paprika white
wine sauce

FROG LEGS 14

Frog legs lightly fried to golden brown.
Served with celery & carrots crudites
and blue cheese dressing



S A L A D S



THE SECOND ACT
Mélange

SALADS

FRISÉE SALAD 15

Frisée, crispy bacon, poached eggs, garlic croutons, shallots and cider vinegar dressing

LEVANT SALAD 15

Arugula, green apple, beetroot, cranberry, walnuts, Roquefort cheese, orange dressing

QUINOA SALAD 15

Quinoa, seasonal greens, walnut, avocado, fresh herbs and extra virgin olive oil

SALADE NIÇOISE 16

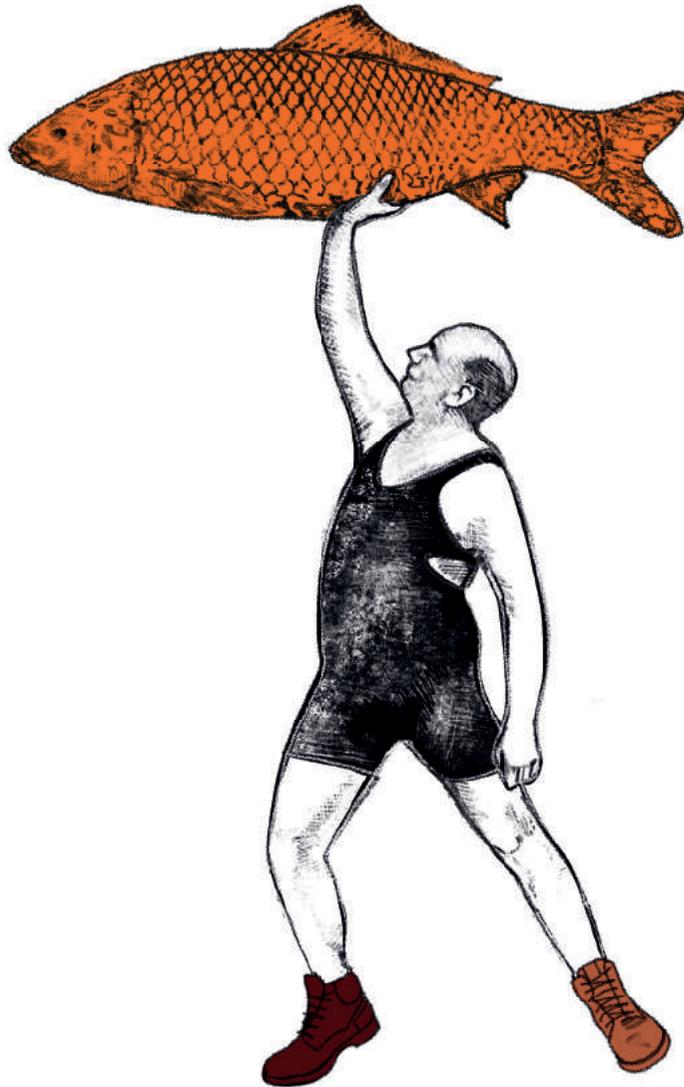
Organic mixed greens, sliced of grilled yellow fin tuna, potato, egg, tomato, anchovy and kalamata olives citrus-herbs vinaigrette



ADD TO SALAD

Grilled Chicken 6 / Grilled Shrimp 8
Seared Tuna 10 / Grilled Steak 11

MAIN COURSE



THE THIRD ACT
The Most Substantial Entrée

STEAK FRITES 30

Tender hanging tenderloin steak grilled to perfection
Served with French Fries

LE BOEUF GOURMAND 32

Slow cooked Beef Cheeks are braised in rosemary jus.
Served on truffle oil flavored cauliflower purée, asparagus

BEEF BOURGUIGNON 34

Slow-cooked beef in red wine jus with pearl onions & crispy bacons.
Served on homemade mashed potato

FILET MIGNON ROSSINI 45

Filet mignon with seared Foie Gras ,caramelized onions,
red wine jus. Served with pomme purée,asparagus

CHICKEN CORDON BLEU 24

Chicken breast rolled with jambon, and cheese topped with
creamy Dijon lemon sauce. Served with asparagus

CHICKEN FRICASSEE 24

Chicken thighs stewed in a white wine cream sauce with mushrooms.
Served with pomme purée

COQ AU VIN 24

A classic French dish of Burgundy braised chicken with pancetta,
mushrooms, and pearl onions. Served on pomme purée

DUCK CONFIT 28

Duck leg confit,with sauteed creamy mushrooms,
roasted potato, and light duck jus

BLACK GARLIC GNOCCHI 22

Potato dumplings gnocchi, fermented black garlic,
diced chicken breast, light touch cream, parmesan, mushrooms

FRENCH ONION SPAGHETTI 22

French onion soup meets spaghetti pasta. It's creamy, cheesy, and
packed with sweet, caramelized onion flavor.

SEAFOOD BLACK LINGUINE 24

Squid ink linguine pasta with mussels, shrimp, octopus
homemade tomato sauce

ZITI AU COGNAC & SHRIMP 22

Ziti shaped pasta, sauteed jumbo shrimp, creamy cognac sauce

SALMON PESTO 26

Pan seared Salmon fillet topped with homemade pesto gratin. Served
with cauliflower puree and sauteed Brussels sprouts

SEABASS 28

Fillet of Mediterranean Sea bass served with potato purée, sauteed
spinach with red wine jus



ROASTED RATATOUILLE 22

Layered zucchini, tomatoes, eggplant, and roasted potato, Served
with homemade tomato sauce and asparagus



DESSERTS



GRAND FINALE
Levitare with pleasure

DESSERTS

CHESTNUT FIGS MOUSSE 9

Coconut milk, chestnuts and dried figs topped with Vanilla ice cream

ESPRESSO CRÈME BRÛLÉE 9

Coffee flavoured ,vanilla bean custard with caramelized sugar

MOLTEN CHOCOLATE SOUFFLÉ 9

Valrhona bitter chocolate, served with creme Anglaise

ST. SEBASTIAN CAKE 9

Crustless cheesecake. Perfectly light, creamy and smooth, baked to caramelized perfection

ICE CREAM 3

Scoop of chocolate or vanilla ice cream

◆ ALL DESSERTS ARE MADE IN THE HOUSE ◆

TEA & COFFEE

TEA 5

English Breakfast, Earl Grey, Green Tea Mint, Camomile

COFFEE

Regular Coffee 4
Cappuccino 6
Latte 6
Espresso 4
Hot Chocolate 6

SOFT DRINKS

Coca Cola 3
Diet Coket 3
Ginger Ale 3
Oranje Juice 3
Grapefruit Juice 3
Apple Juice 3



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