



New York

**A LA CARTE MENU**  
**CHEFS CLUB PRESENTS: LEV**

**By Chefs Loren Abramovitch and Daniel Soskolne**

Plate of pickles- Blood Turnips, Smoked Cabbage, Turshi **9**

Taboon Bread with Tahini and Sheep's Yogurt **14**

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Grilled Turkish Salad with Charred Eggplant, Tulum Cheese and Olive Oil **16**

Kabocha, Slow Cooked Swiss Chard and Parmesan **16**

Fresh Herb Salad, Fennel and Kohlrabi **15**

Burned Leeks, Fresh Ricotta Botarga and Olive Oil **17**

Jerusalem Burekas - Filo, Eggplants, Tahini, Tomato, Boiled Egg and Hot Peppers **17**

Ocean Kibey Niye - Fish Crudo with Bulgur and Fresh Herbs **19**

Lamb Dumplings and Stone Yogurt **19**

Spanish Mackarel Pekora **17**

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Yakitori Lamb Skewers, Smoked Sage, Tahini Chopped Salad **42**

Whole Grilled Wild Catch of the Day, Charmula **36**

Black Sea Bass in Slow Cooked chickpea Hraime **36**

Kohsher Cowboy Steak for 2, Fire Dill Potato **160**

Savoy Cabbage Parcel stuffed with Pine Nuts, Tulum Cheese and Sage **28**

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Beauty Delights Plate - Pistachio Marzipan, Cardamom and Coffee Truffle,  
Candide Kabocha Squash, Amaretti, Rahat Lakum **19**

Broken Strudel and Burned Sage Ice Cream **14**

Bonet **14**