OR'ESH

JERUSALEM BAGEL $19
babaganoush, matbucha, mint tzatziki
olive oil, za'atar

RAW

HAMACHI $25
tomato seeds, long cubanelle peppers

THE BIG BLUEFIN SLICE $49
garum, red onion, urfa chili, lime zest, olive oil

ORA KING SALMON $25
fermented red chilies, lime

STARTERS

CRISPY POTATO PASTEL AND
GOLDEN OSSETRA CAVIAR $17 *each*
scallion aioli

GOLDEN HALLOUMI KADAYIF $8 *each*
fresh za'atar leaf, hot honey

HUDSON VALLEY
CHICKEN LIVER CIGAR $19
amba and parsley yogurts, harissa

CHARCOAL-GRILLED
VEAL SWEETBREAD $29
grape glaze, gremolata, challah toast

SPANISH OCTOPUS $37
prince of orange potato salad, beet horseradish

FROM THE MARKET

OR'ESH MARKET SALAD $19
USQ Greenmarket vegetables, stone yogurt
Jerusalem bagel croutons

CHICORY SALAD $21
aged parmesan, fennel pollen vinaigrette

BEET MILLEFEUILLE $19
horseradish cream, crispy sage leaf

CHARCOAL-GRILLED RATATOUILLE $25
spiced tomato purée, tahini

CHARRED GREENS $18
USQ Greenmarket vegetables, lemon-garlic vinaigrette

ROASTED MUSHROOMS $26
skordalia, dukkah spice

HOMEMADE PASTA

SHRIMP SPAGHETTI $29
shatta butter, herb breadcrumbs

Shaped by the spirit of the Levant and guided by fire, our kitchen is anchored by a custom, live-fire charcoal grill. We cook almost exclusively with early harvest Koroneiki olive oil, chosen for its brightness and character, allowing pristine ingredients to shine.

FISH

Our fish is sourced daily from pristine waters across the Mediterranean and beyond

LAYERED ORA KING SALMON $46
lemon shatta beurre blanc, grilled cabbage, broccolini

GRILLED CANARY ISLANDS BRANZINO $54
grilled little gem lettuce, lemon-olive oil vinaigrette

AMERICAN RED SNAPPER $45
English peas, lemon za'atar butter

SEARED LOCAL SCALLOPS $52
tomato seed butter, crispy pea shoots

SIMPLY GRILLED
all of our fish can be served simply with olive oil and lemon or lemon-sage butter

CHEF'S CURATED SELECTION OF MARKET FISH MP

MEAT

18 LAYER WAGYU NEW YORK STRIP $77
tomato foam, tahini

LAMB KEBAB $39
tomato, onion, sheep yogurt

DOUBLE LAMB CHOPS $45
slow-cooked fava beans, sheep yogurt

14 OZ DRY-AGED NEW YORK STRIP $86
gem lettuce salad, red grapes, lemon-olive oil vinaigrette

PRIME BEEF SHORT RIB $87
grape jus glaze, piparra peppers, beet cream

CHEF NADAV GREENBERG

Please inform your server of any allergies. Consuming any raw or undercooked meat, shellfish, poultry, fish, eggs, or any other food cooked to order may increase your risk of foodborne illness.