

# OR'ESH

**JERUSALEM BAGEL** \$24  
babaganoush, matbucha, mint tzatziki  
olive oil, za'atar

## RAW

**HAMACHI** \$25  
tomato seeds, long cubanelle peppers

**THE BIG BLUEFIN SLICE** \$56  
garum, red onion, urfa chili, lime zest, olive oil

## STARTERS

**CRISPY POTATO PASTEL AND  
GOLDEN OSSETRA CAVIAR** \$19 *each*  
scallion aioli

**GOLDEN HALLOUMI KADAYIF** \$9 *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** \$39  
yukon gold potato salad, beet horseradish

## FROM THE MARKET

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

**FENNEL & FRISÉE SALAD** \$21  
green chili, date-honey vinaigrette

**CHARRED GREENS** \$22  
USQ Greenmarket vegetables  
lemon-garlic vinaigrette

**CHARCOAL-GRILLED RATATOUILLE** \$26  
spiced tomato purée, tahini

## HOMEMADE PASTA

**SHRIMP SPAGHETTI** \$35  
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 STRIPED BASS \$45

English peas, lemon za'atar butter

### SEARED LOCAL SCALLOPS \$56

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

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### CHEF'S CURATED SELECTION OF MARKET FISH MP

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## MEAT

### 18 LAYER WAGYU NEW YORK STRIP \$87

tomato foam, tahini

### LAMB KEBAB \$39

tomato, onion, sheep yogurt

### DOUBLE LAMB CHOPS \$56

slow-cooked fava beans, sheep yogurt

### 14 OZ DRY-AGED NEW YORK STRIP \$94

gem lettuce salad, red grapes, lemon-olive oil vinaigrette

### PRIME BEEF SHORT RIB \$98

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.*