Marlow BISTRO

NYC RESTAURANT WEEK SUMMER 2026
DINNER PRIX FIXE MENU $45

STARTERS

Choice of one

Greek Salad, heirloom tomatoes, whipped feta, cucumbers, Kalamata olives, red pearl onions, oregano dressing

Heirloom Baby Carrots, citrus labneh, dukkah, honey

Torched Hamachi Crudo Ponzu, pickled Fresno peppers, watermelon radish, Persian cucumbers, mango coulis, Goldfish cracker crumble

ENTREES

Choice of one

Ricotta Cavatelli
Kale pesto, guanciale, peas, asparagus, aged pecorino, crispy onions.

Hen of the Woods
Roasted maitake, coconut citrus yogurt, hon-shimeji mushrooms, pickled Fresno peppers, zhug, dukkah

Soppressata
Spicy cured pork, chile honey, oregano.

Artichoke
Spinach, mozzarella, Worcestershire

DESSERTS

Choice of one

Flourless Chocolate Cake
Torched buttercream, berry gastrique, sea salt. (GF)

Panna Cotta
Passion fruit gel, gooseberries, graham crumbs

CHEF DE CUISINE MARGARETH VILLEGAS

* Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We are not liable for allergies. Please alert us if you have any allergies as we do have nuts & gluten in house.