

MEZZE

Selection of five 38

TABOON FLATBREAD

Rosemary, Sage
& Atlantic Sea Salt 5

VEGETABLE CRUDITE

Cucumbers, Baby Carrots,
Celery, Haricot Vert
& Baby Tomatoes 11

PICKLES & OLIVES

Pickled Cucumbers
& Kalamata Olives 13

LABNEH

Marinated Israeli
Cucumbers, Garlic, Dill,
Zaatar & Sumac 14

SPICY FETA

Charred Jalapeno,
Olive Oil & Crushed
Tomatoes 14

HUMMUS

Tahini, Crushed
Tomatoes, Cilantro &
Baby Green Chickpea
Stew 16

BEET HUMMUS

Warm Chickpeas,
Cilantro & Tahini 14

FIRE-ROASTED EGGPLANT

Green Tahini,
Marinated Japanese
Eggplant & Zchug 14

SALADS

ISRAELI CHOPPED SALAD

Lucky Tomatoes, Scallions, Persian
Cucumbers, Mint, Sumac, Kalamata
Olives, Tahini & Crispy Pita 23

FARMERS' MARKET GREEK

Little Gem Lettuce, Campari
Tomatoes, Mini Cucumbers,
Radishes, Onions, Kalamata Olives,
Feta & Zaatar Tuile 23

GRILLED PORTUGUESE OCTOPUS

Marinated Chickpeas, Chilies,
Fresh Oregano, Red Onion,
Kalamata Olives & Labaneh 29

HEIRLOOM CAULIFLOWER

Urfa Pepper Glaze, Parsley, Pine
Nuts, Green Tahini
& Crushed Tomatoes 24

CRISPY CALAMARI

Semolina Crust, Lemon, Dill,
Zaatar & Tzatziki 24

CEVICHE OF THE DAY

Farmer's market daily
preparation (MP)

CRISPY MOROCCAN CIGAR

Shaved Cucumber Salad,
Mint, Pepitas, Labneh
& Red Chillis Chutney 24

YELLOWFIN TUNA

Shaved Fennel, Crushed
Pistachio, Basil Seeds
& Spicy Tomato Broth 28

CRISPY BABY ARTICHOKE

Parsley, Turmeric Aioli
& Sumac 24

FETA & KALAMATA OLIVES FLATBREAD

Crushed Tomato, Zaatar,
Red Onion & Parmiggiano
Reggiano 25

SEASONAL VEGETABLES

SAUTÉED WILD MUSHROOMS

Sage, Garlic & Parsley 15

BLISTERED SHISHITO PEPPERS

Toasted Pine Nuts, Parsley
& Tahini 18

SAUTÉED SUMMER BEANS

Garlic Confit, Sea Salt
& Chili Flakes 15

ROASTED FINGERLING POTATOES

Rosemary, Garlic Confit
& Sea Salt 13

HOMEMADE COUSCOUS

Steamed Semolina & Olive Oil 12

MAINS

GRILLED ATLANTIC SALMON

Baby Zucchini, Taboon Roasted
Pattypan Squash, Forbidden Black
Rice & Warm Yogurt Sauce 42

TABOON ROASTED CHICKEN SHISH KEBAB

Braised Freekeh, Shishito Peppers,
Toasted Almonds, Sumac
& Green Tahini 37

LONG ISLAND DUCK "SHAWARMA"

Forbidden Black Rice, Amba, Wild
Mushrooms, Tahini, Pine Nuts
& Sumac 44

SLOW-COOKED SHORT RIBS TAGINE

Green Chana, Swiss Chard,
Harissa, Cilantro, Preserved Lemon
& Homemade Couscous 44

TABOON ROASTED BRANZINO

Blistered Baby Tomatoes, Summer
Beans, Fingerling Potatoes,
Preserved Lemon & Salsa Verde 43

LAMB KOFTA KEBAB "TERRACOTTA"

Tomato Confit, Charred
Red Onions, Tahini, Pine Nuts
& Flatbread Dome 42

GRILLED FLAT IRON STEAK SHISH KEBAB

Local Spring Onions, Fingerling
Potatoes, Shishito Peppers,
Jerusalem Artichoke
& Salsa Verde 44

FARMERS MARKET VEGETABLES TERRACOTA

Seasonal Vegetables, Wild
Mushrooms, Pine Nuts, Tahini &
Homemade Couscous 36

CHAMPAGNE & SPARKLING

Cava, Brut Rosé, Poema, Spain N.V.	14
Prosecco, Brut, Caposaldo, Veneto, Italy N.V.	15
Taittinger, Brut, "La Française," Reims, Champagne, France N.V.	26
Billecart-Salmon, Brut Rosé, Ay, Champagne, France N.V.	35

ROSE

Côtes de Provence, Maison Saleya , Provence, France 2023	18
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WHITE

Gavi di Gavi, "Rovereto", Michele Chiarlo, Piedmont, Italy 2023	16
Albariño, "Pazo das Bruxas", Torre Penelas, Rías Baixas, Spain 2023	17
Sauvignon Blanc, "Te Muna Road," Craggy Range, Martinborough, New Zealand 2023	20
Chardonnay, Carpe Diem, Anderson Valley, California 2021	22
Sancerre, Château de Sancerre, Loire Valley, France 2023	25
Chablis, "Saint Martin" Domaine Laroche, Burgundy, France 2023	30

RED

Malbec, Alta Vista, Mendoza, Argentina 2024	16
Côtes du Rhône, Domaine de Beurenard, S. Rhône, France 2023	17
Rioja Crianza, Altos Ibericos, Spain 2019	18
Chianti Classico, Volpaia, Tuscany, Italy 2022	20
"Insoglio" Campo di Sasso, Toscana IGT, Italy 2023	22
Cabernet Sauvignon, Sequoia Grove, Napa Valley, California 2021 (En Magnum)	25
Pinot Noir, Resonance, Willamette Valley, Oregon 2022	27
Bourgogne, Domaine Joseph Faiveley, France 2022	30
Brunello Di Montalcino, Val di Suga, Tuscany, Italy 2018	35

COCKTAILS

RODAKINA Woodford Reserve, Juliette Peach, Vermouth & Campari	19
ARAK SOUR Vodka, House Medjul Date, Orange, Rose Petal Infused Arak & Giffard Pamplemousse	19
INDIGO Gin, Pamplemousse with Lavendar & Orange Bitters	23
BASILIKA Vodka, St. Germaine, Fresh Pressed Basil & Cucumber	22
SMOKING FRUIT Silver Tequila, Mezcal, Passionfruit & Sage	22
JALISCO Jalapeno Infused Tequila, Fresh Lime & Pineapple Juice	23
OLYMPIA Muddled Fresh Strawberries, Martini Bianco, Peach & Bubbles	20

NON-ALCOHOLIC

FRENCH BLOOM, "Le Blanc," Organic French Sparkling	18
PHONY NEGRONI, St. Agrestis	18
LAVENDER LEMONADE, Lavender Syrup, Lemon Juice & Thyme	14
MEDITERRANEAN SPRITZ, Lyre's Italian Spritz, Fusion Verjus, Mediterannean Tonic & Orange	18