

salatim

choose three + pita 23 // each 8

ROASTED BEETS

pistachio, sumac, tahini

BABAGHANOUSH

cilantro, sumac, tahini

MUHAMMARA

walnut, harissa, pomegranate

ROASTED ONION TAHINI

tahini, sumac, herb oil

ZA'ATAR LABNEH

preserved lemon, mint, olive oil

WHIPPED FETA & PISTACHIO

mint, date honey, sumac

POMEGRANATE TABBOULEH

tomato, cucumber, peppers, sumac

SALATIM TOWER // 48

muhammara, onion tahini, hummus, babaghanoush, labneh, tabbouleh, feta & pistachio, pickles & olives, za'atar flatbread

hummus

+ fire baked pita

TAHINI // 18

garbanzo, zhug, olive oil, herbs

MUSHROOM // 22

crimini, caramelized onion, zhug, olive oil, herbs

PRIME STEAK // 26

charred onion, zhug, olive oil, herbs

mezze

ABBALÉ'S PICKLES & OLIVES // 14

FALAFEL // 14

pickled onion, tahini, amba

CRUNCHY CAULIFLOWER // 17

tamarind glaze, sumac

MOROCCAN CIGARS // 18

spiced lamb, pistachio, warm honey

EGGPLANT BALADI // 21

onions, tomato, herbs, urfa, tahini

CRISPY HALLOUMI // 23

sesame phyllo, whipped halloumi, pistachio lemon-apricot compote, pickled fresno

salads

SHUK // 17

tomato, persian cucumber, bell pepper, red onion, fresh herbs, tahini, sumac, lemon, olive oil

CRISPY HALLOUMI & GRAPEFRUIT // 25

kale, purple cabbage, fennel, fresh herbs, persian cucumber, radish, spiced walnuts, nigella seeds, date honey-lemon dressing

al ha'esh

open fire

SUMAC-LEMON CHICKEN SHASHLIK // 28

pickled cabbage, tomato, red onion, toum, charred laffa

PRIME RIBEYE STEAK* 14 oz // 78

harissa steak sauce, za'atar chimi, confit garlic, smoked maldon salt

LAMB KEFTA SHASHLIK // 36

smoky eggplant salad, summer cherries, crispy garbanzo, tomato-harissa emulsion, chermoula

PRIME STEAK SHASHLIK* // 46

fire roasted red pepper emulsion, laffa, charred onion & tomato chimi

sides

MOROCCAN COUSCOUS // 12

pine nuts, pomegranate seeds

ZA'ATAR HAND-CUT FRIES // 11

harissa mayo

HARIF // 4

zhoug, turkish pepper, harissa

breads

fire baked in-house

PITA // 5

ZA'ATAR FLATBREAD // 10

WATERMELON & FETA // 21

tomato, cucumber, bell peppers, red onions, mint, thai basil, coconut-lemon dressing

ABBALÉ HERB // 18

fresh herbs, summer cherries, toasted almonds, crunchy pita, labneh, sumac-lemon dressing

GRILLED FAROE ISLAND SALMON // 35

green papaya slaw, fresh herbs, pistachio, pomegranate aioli, urfa

WHOLE BRANZINO // 42

preserved lemon tapenade, fresh herbs, blistered tomato, olive oil

PAN ROASTED DOUBLE CUT LAMB CHOPS // 53

chermoula, grated tomato, tahini, olive oil, confit garlic

ABBALÉ'S PRIME BURGER // 29

1/2 lb. ground prime beef house blend, lettuce, heirloom tomato, grilled onion, toasted sesame bun, secret sauce, za'atar hand-cut fries

+ pasture-raised fried egg 4

+ gruyere cheese 4

GRILLED BROCCOLINI // 12

lemon, aleppo pepper

SAFFRON BASMATI RICE // 8

crispy onions, fresh herbs

FIRE ROASTED CARROTS // 14

labneh, date honey, ras el hanout, toasted almonds

SESAME CHALLAH // 6

GARLIC FRENA // 12

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. -section 3-603.11, FDA food code. **for your convenience an 18% service charge will be added to all checks.

COCKTAILS



SPIKED LIMONANA // 16
lemon, mint, sparkling wine



ABBALÉ SPRITZ // 17
martini, rossi fiero, pomegranate, prosecco



CUCUMBER COLLINS // 17
bordiga bianco, cucumber, citrus, mint



PASSION FRUIT MARGARITA // 17
guitarron agave, passion fruit, lemon



BUTTERFLY LYCHEE // 17
agave wine, lychee, coconut,
lemongrass, butterfly pea



THE BREEZE // 17
moroccan tea, limonana, prosecco

MOCKTAILS

FROZEN LIMONANA // 12
lemon, mint

YALLA VERDE // 13
cucumber, lemon, mint

PASSION FRUIT GAZOZ // 13
passion fruit, thai basil, soda

CHERRY THAI BASIL // 13
summer cherries, thai basil, soda

FRESH JUICES

CARROT, ORANGE, LEMON // 10

POMEGRANATE, CARROT, GINGER // 10

FRESH SQUEEZED ORANGE JUICE // 10

BEERS

GOLDSTAR, DARK LAGER | israel // 10

MALKA, BLONDE ALE | israel // 12

MALKA, PALE ALE | israel // 12

SCHNITT, DIZENGOFF LAGER | new york // 12

WINE BY THE GLASS

sparkling

TORRESELLA | NV // 16
PROSECCO DOC | veneto, italy

TAITTINGER | TRADITION BRUT | NV // 34
CHAMPAGNE | champagne, france

white

YASMINE WHITE | RECANATI | 2024 // 16
BLEND | galilee, israel

MASI | MASIANCO | 2023 // 16
PINOT GRIGIO | delle venezie, italy

JACQUES DUMOND | 2024 // 17
SAUVIGNON BLANC | loire, france

CALERA | 2023 // 18
CHARDONNAY | central coast, california

rosé



SHOSHANA BY ABBALÉ | 2023 // 18
judean hills, israel

enjoy a bottle at home // 57

red

PONTE VECCHIO | 2022 // 17
CHIANTI | tuscan, italy

ARUMA | CARO | 2022 // 17
MALBEC | mendoza, argentina

METHOD | 2022 // 17
CABERNET SAUVIGNON | napa valley, california

DOMAINE DU CASTEL | LA VIE ROUGE | 2024 // 21
BORDEAUX BLEND | judean hills, israel

BENMAR | ABOVE THE CLOUDS | 2023 // 20
PINOT NOIR | willamette valley, oregon

SEED OIL-FREE

Serving our guests with passion and integrity is fundamental to who we are. That's why we've committed to removing seed oils from our kitchen.

We finish every dish with premium extra virgin olive oil and use avocado oil for our sauces and marinades. We deep-fry *clean-fried* exclusively with Organic Fera fruit oil by Zero Acre Farms, seed oil-free, antioxidant-rich, and produced using regenerative farming practices.