

MEZZE *starters to share*

FALAFEL // 12

tahini, pickled onions

♥ CRUNCHY CAULIFLOWER // 15

tamarind glaze, tahini, smoked salt

TAHINI HUMMUS // 18

garbanzo, tahini, schoug, olive oil
served with fire baked pita

SALATIM TRIO // 21

labneh, muhammara, onion tahini,
fire baked pita

♥ CHARRED EGGPLANT BALADI // 22

turkish pepper, red onion, tahini,
tomato, ashes, urfa

CAVIAR & CHIPS // 25

caramelized onion-labneh spread,
extra premium american sturgeon
caviar, za'atar dusted golden chips
+ add 1 oz caviar \$65

♥ LOCAL FISH CEVICHE* // 23

arak leche de tigre, grapefruit,
red onion, avocado, crunchy pita

AHI TUNA TARTARE* // 23

preserved lemon, olive oil,
turkish pepper, labneh, nigella,
za'atar dusted golden chips

extra bread

FIRE BAKED PITA // 5

SESAME CHALLAH // 6

ZA'ATAR LAFFA // 8

PASTURE-RAISED EGGS

SCRAMBLED EGG PITA // 16

hummus, israeli salad, tahini, abba's pickles,
fire baked pita

AVO LABNEH TOAST // 14

smashed avocado, labneh, preserved lemon,
za'atar, radish, tomato, aleppo pepper, grilled
multigrain sourdough
+ two eggs any style / 6

SHAKSHUKA // 20

two poached pasture-raised eggs, tomato-pepper
braise, moroccan spices, herbs, sesame challah
+ avocado / 4 + bulgarian feta / 4

MUSHROOM & SPINACH FRITTATA // 26

onions, roasted tomato, feta, arugula,
grilled multigrain sourdough

BURGERS & HANDHELDS

served with za'atar spiced hand-cut fries

CHICKEN SCHNITZEL // 28

matbucha, eggplant, cabbage slaw, turkish pepper,
tahini, preserved lemon, sesame challah

♥ ABBALÉ'S PRIME BURGER 1/2 LB // 29

ground prime beef house blend, lettuce, heirloom
tomato, grilled onions, toasted sesame bun,
secret sauce

LAMB KEFTA ARAYES // 29

spiced house ground lamb, toum, harissa mayo,
tahini, fire baked pita

♥ HOUSE SMOKED BEEF PASTRAMI // 33

cabbage slaw, pickled mustard, brined cucumber,
grilled multigrain sourdough

SALADS

CRUNCHY KALE // 17

romaine, feta, pistachio, crunchy pita,
herbed tahini dressing

♥ CHOPPED ISRAELI // 18

vine ripened tomato, sweet pepper,
lemon, persian cucumber, fresh herbs,
sumac, tahini, extra virgin olive oil

FATTOUSH // 18

romaine, tomato, cucumber, radish,
red onion, sweet pepper, crunchy pita,
sumac vinaigrette dressing

AL HA'ESH *open flame fire*

SUMAC LEMON GRILLED CHICKEN SHASHLIK // 28

pickled cabbage, sumac onions,
red onion-tomato salad, toum

SPICED LAMB KEFTA SHASHLIK // 29

pickled cabbage, tomato,
sumac onion, toum

GRILLED LOCAL FISH // 35

arugula, roasted tomato, tahini,
lemon, olive oil

POMEGRANATE-HONEY GLAZED ROASTED CHICKEN // 36

herb salad, lemon

SIDES

♥ MOROCCAN COUSCOUS // 12

pine nuts, pomegranate seeds

ZA'ATAR HAND-CUT FRIES // 9

harissa mayo

SABICH // 19

roasted eggplant, heirloom tomato,
sweet peppers, onions, tahini, lemon,
persian cucumber, soft boiled egg,
fresh herbs, amba

♥ CRISPY HALLOUMI & GRAPEFRUIT // 21

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

ADD ONS

+ bulgarian feta / 4	+ sumac-lemon grilled chicken / 11
+ avocado / 4	+ chicken schnitzel / 13
+ pasture-raised egg / 4	+ house cured salmon gravlax / 14
+ falafel / 9	+ lamb kefta / 15

GRILLED FAROE ISLAND SALMON // 38

date honey-harissa glaze, celeriac slaw

♥ WHOLE BRANZINO // 40

preserved lemon tapenade,
charred tomato, herb salad

PRIME STEAK FRITES // 47

hand-cut za'atar fries, harissa-steak sauce

♥ PRIME FLAT IRON STEAK SHASHLIK // 49

caponata, crunchy garbanzo,
fresh herbs, cipollini

GRILLED BROCCOLINI // 12

preserved lemon, aleppo pepper

ROASTED MAITAKE MUSHROOM // 15

garlic, lemon

*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 | for parties of 8 or more, a 21% service charge will be applied

COCKTAILS mocktails available upon request



YALLA VERDE // 18
gin, cucumber, fresh mint



♥ BLACKBERRY THAI BASIL // 18
rum, blackberry, thai basil



JEN'S MATCHA MARGARITA // 18
tequila blanco, matcha, lemon



BUTTERFLY LYCHEE // 18
vodka, lychee, coconut,
lemongrass, butterfly pea tea



♥ SMOKE & SPICE // 20
mezcal, hibiscus, spices



ARAK SOUR GRAPEFRUIT // 17
gin, arak, fresh grapefruit



MILK & HONEY // 18
bourbon, fig arak, labneh



♥ MEDITERRANEAN GLOW // 17
vodka, carrot, turmeric,
passion fruit, ras el hanout



CAFÉ MARTINI // 19
coconut cartel rum, tahini, dates,
morrocan spiced coffee

COFFEE OAT | ALMOND | WHOLE

ESPRESSO *double* // 5 MACCHIATO // 6

AMERICANO // 5 CAPPUCCINO // 7

CORTADO // 6 LATTE // 7

TEA

MOROCCAN MINT TEA // 7
green tea, spearmint, lemongrass, verbena

WHITE SPICED TEA // 7
ginger, cinnamon, coconut, clove

ROSE PETAL TEA // 7
black tea, rose petals

FRESH JUICE

CARROT, ORANGE, LEMON // 10

POMEGRANATE, CARROT, GINGER // 10

FRESH SQUEEZED ORANGE JUICE // 10

♥ ABBALÉ'S FROZEN LIMONANA // 10
lemon & mint

BEER

♥ GOLDSTAR, DARK LAGER | israel // 10

SCHNITT, JAFFA IPA | new york // 12

SCHNITT, TLV SUMMER ALE | new york // 12

WINE BY THE GLASS

sparkling

BORGOLUCE | LAMPO | NV // 15
PROSECCO D.O.C. BRUT | veneto, italy

1818 INSPIRATION BY
BILLECART SALMON | NV // 26
CHAMPAGNE | champagne, france

white

MESA | GIUNCO // 16
VERMENTINO DI SARDEGNA | sardinia, italy

BUKETO WHITE | BUKETO // 16
BLEND | north macedonia, greece

DOMAINE DU CASTEL | LA VIE BLANC // 21
BLEND | jerusalem, israel

AU BON CLIMAT // 19
CHARDONNAY | santa barbara county, california

DOMAINE ANDRE VATAN | LES CHARMES // 20
SANCERRE | loire valley, france

rose

PSAGOT // 18
ROSE | judean hills, israel

red

CASTELLO TREBBIO // 16
CHIANTI SUPERIORE | tuscany, italy

ANDELUNA | ALTITUD // 18
MALBEC | mendoza, argentina

GC | COMMUTER CUVÉE // 20
PINOT NOIR | willamette valley, oregon

CHÂTEAU MUSAR | MUSAR JEUNE // 20
BLEND | bekaa valley, lebanon

DOMAINE DU CASTEL | LA VIE ROUGE // 22
BORDEAUX BLEND | galilee, israel

Brunch

ABBALÉ AVENTURA

cocktails



♥ BLOODY MARY // 20
vodka, tomato, preserved lemon,
aleppo pepper, horseradish



CLASSIC MIMOSA // 16
fresh orange juice, prosecco



♥ THE GLOW // 17
vodka, carrot, turmeric,
passion fruit, ras el hanout



BELLINI // 17
white peach, prosecco



♥ ABBALÉ SPRITZ // 17
aperol, pomegranate, prosecco



SPIKED LIMONANA // 15
lemon, mint & sparkling wine

specials

BUREKAS TRIO // 22

soft egg & bulgarian feta, potato &
caramelized onion, spinach & bulgarian feta,
served with tahini, grated tomato, harissa

HOUSE-CURED SALMON

GRAVLAX & SMOKED FISH // 35

two pasture-raised soft eggs, avocado, capers,
tomato, red onion, pickled cucumber,
grilled sourdough rye

♥ ABBALÉ'S BRUNCH // 29

two pasture-raised eggs, house-cured
salmon gravlax, labneh, marinated olives,
israeli salad, hummus, fire baked pita

PRIME STEAK SHASHLIK & EGGS // 34

two pasture-raised poached eggs,
prime flat iron steak shashlik, tahini,
tomato-pepper braise, fire baked pita

♥ CHALLAH FRENCH TOAST // 27

berries, whipped labneh, pistachio,
caramelized walnuts, date honey,
tahini, cointreau, crème anglaise

