



Executive Chef Sam Gorenstein & hospitality entrepreneur Omer Horev are excited to bring the mediterranean flare and spices from their homeland to Aventura.

Embark on a culinary journey and experience the flavors of Israel - from our kitchen to your plate & enjoy in the highest quality ingredients. Each dish is crafted from our roots and heritage, recipes passed down from our family to yours. with love, Sam & Omer

SALADS

♥ CHOPPED ISRAELI // 18

vine ripened tomato, fresh herbs, persian cucumber, sweet peppers, sumac, lemon, tahini, olive oil

ROASTED BEETS & AVOCADO // 19

pickled kumquat, persian cucumber, pistachio, raw tahini, lemon

ABBALÉ HERB SALAD // 20

fresh herbs, grapes, almonds, red onion, crunchy pita, labneh, lemon olive oil

♥ CRISPY HALLOUMI & GRAPEFRUIT // 21

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

MEZZE *to share*

FALAFEL // 12

tahini, pickled onions, amba

♥ 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

PAN ROASTED HALLOUMI // 20

warm honey, pistachio dukkah, lemon, brown butter, honeycomb, herb salad

CAVIAR & CHIPS // 25

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

raw *

♥ HAMACHI CRUDO* // 25

avocado-lemongrass emulsion, hearts of palm, pickled fresno pepper, kumquat, celery leaves

♥ 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

♥ TO SHARE

serves 2-3

SALT CRUSTED WHOLE

RED SNAPPER 3 LB // 125

sauce vierge, lemon

WOOD GRILLED BONE-IN

PRIME RIBEYE 34 oz // 175

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

AL HA'ESH

open flame fire

POMEGRANATE-HONEY GLAZED

ROASTED CHICKEN // 36

herb salad, lemon

GRILLED FAROE ISLAND SALMON // 38

date and honey-harissa glaze, celeriac slaw, fresh herbs

♥ MOROCCAN SPICED LOCAL FISH // 39

tomato-pepper braise, green olive, lemon aioli, herb salad

WHOLE BRANZINO // 40

preserved lemon tapenade, herb salad, fire roasted charred tomato, olive oil

ABBALÉ'S PRIME BURGER 1/2 LB // 29

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

♥ FLAT IRON STEAK SHASHLIK // 49

cajonata, fresh herbs, cipollini, crunchy garbanzo

PRIME RIBEYE STEAK 14 oz // 78

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

GRILLED COLORADO LAMB CHOPS // 125

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

SIDES

♥ MOROCCAN COUSCOUS // 12

pine nuts, pomegranate seeds

ZA'ATAR HAND-CUT FRIES // 9

harissa mayo

GRILLED BROCCOLINI // 12

preserved lemon, aleppo pepper

MAITAKE MUSHROOM // 15

garlic, lemon

COCKTAILS



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

————— mocktails available upon request

BEER

♥ GOLDSTAR, DARK LAGER | israel // 10

SCHNITT, JAFFA IPA | new york // 12

SCHNITT, TLV SUMMER ALE | new york // 12

FRESH JUICE

CARROT, ORANGE, LEMON // 10

POMEGRANATE, CARROT, GINGER // 10

FRESH SQUEEZED ORANGE JUICE // 10

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

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 | macedonia

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 | tuscan, 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

Dinner

ABBALÉ AVENTURA

KOSHER STYLE

All of our beef is USDA Prime & certified kosher.
Lamb & Chicken are certified Glatt Kosher.