

## SALATIM

each 8 // pick three 21  
served with fire baked pita

**HOLY GRAIL** charcoal & white tahini,  
grated tomato, zhoug, olive oil

**ROASTED BEETS** pistachio, tahini,  
smoked sea salt

**FIRE ROASTED ONION TAHINI**  
lemon, tahini, herbed oil, sumac

**BABAGHANOUSH**  
charcoal tahini, cilantro, olive oil,  
smoked sea salt

**SMASHED AVOCADO**  
lemon, aleppo pepper, olive oil, sea salt

**MATBUCHA** fire roasted peppers and  
tomato, herbs, aleppo pepper, olive oil

**ZA'ATAR LABNEH** olive oil, sea salt

**FIRE ROASTED CARROTS**  
ras el hanout, date honey, sea salt, sumac

**MUHAMMARA** fire roasted peppers, walnuts,  
tomato, pomegranate, cilantro

**PERSIAN CUCUMBERS** sea salt, sumac

## SALADS

**ISRAELI CRUNCHY KALE** // 17  
kale, romaine, bulgarian feta,  
pistachio, crunchy pita, sprouts,  
herbed tahini dressing

**FATTOUSH** // 18  
romaine, tomato, cucumber, red onion,  
radish, sweet pepper, crunchy pita,  
fresh herbs, sumac vinaigrette

*add ons*

- + bulgarian feta / 4
- + avocado / 4
- + pasture-raised egg / 4
- + halloumi / 6

**SABICH** // 19  
heirloom tomato, roasted eggplant,  
soft egg, persian cucumber, onions,  
herbs, amba, tahini

**HALLOUMI & GRAPEFRUIT** // 21  
kale, purple cabbage, fennel, fresh herbs,  
persian cucumber, radishes, spiced walnuts,  
nigella seeds, date-lemon dressing

- + falafel / 9
- + sumac chicken / 11
- + house cured salmon gravlax / 11
- + lamb kefta / 14
- + roasted local fish / 18

## NISHNUSHIM

**CRUNCHY CAULIFLOWER** // 15  
tamarind glazed, smoked sea salt

**ABBA'S PICKLES & MARINATED OLIVES** // 14

**LOCAL GROUPEL CEVICHE\*** // 22  
harissa-leche de tigre, cilantro, red onion,  
turkish pepper, avocado mousse, pita crisp

**FALAFEL** tahini, pickled onions // 12

**FIRE ROASTED JUMBO PRAWN** // 25  
garlic herb butter, arugula, lemon

**ARAK SPICED HOUSE CURED  
SALMON GRAVLAX\*** // 16  
preserved lemon tapenade

## HUMMUS

served with jerusalem bagel

**TAHINI** // 18  
herbs, paprika, olive oil, zhug

**MESABACHA** // 20  
soft egg, garbanzo, herbs, tahini, paprika,  
olive oil, zhug

*+ extra* **BREADS**

FIRE BAKED PITAS // 5    JERUSALEM BAGEL // 6

FIRE BAKED ZA'ATAR LAFFA // 8

all our breads are freshly made daily by hand using the  
highest quality ingredient

## SHASHLIKS

charred laffa, marinated tomato,  
sumac onions, pickled cabbage,  
fresh herbs, toum

**LAMB KEFTA** // 29

**SUMAC MARINATED  
CHICKEN** // 28

**SHAWARMA SPICED  
FLAT IRON STEAK** // 34

## SABABBA BOWLS

israeli couscous, hummus,  
arugula, shuk salad, abba's pickles,  
radishes, herbed tahini, lemon

**FALAFEL** // 24

**CRUNCHY CAULIFLOWER** // 26

**SUMAC MARINATED GRILLED CHICKEN** // 28

**SHAWARMA SPICED GRILLED STEAK** // 34

## AL HA'ESH

**GRILLED YELLOWFIN TUNA** // 34  
beluga lentil and sweet corn tabbouleh,  
tomato, fresh herbs, persian cucumber, arugula  
herbed tahini dressing, amba

**SHAKSHUKA** // 20  
two pasture-raised eggs, tomato-pepper-onion  
braise, moroccan spices, olive oil, herbs,  
fire baked jerusalem bagel

**FIRE ROASTED LOCAL FISH** // 35  
arugula, roasted tomato, tahini, olive oil

**WHOLE BRANZINO** // 38  
fresh herbs, charred tomato,  
preserved lemon tapenade, maldon salt

**CHERMOULA MARINATED GRILLED  
LAMB CHOPS** // 51  
arugula, roasted tomato, toum

## SIDES

**ISRAELI COUSCOUS** // 8  
pomegranate

**SWEET CORN TABBOULEH** // 11  
beluga lentils, tomato, red onion,  
herbs, lemon

**HARIF** // 4  
zhoug, charred pepper, tomato

**ZA'ATAR HAND-CUT POTATO CHIPS** // 7  
za'atar

## SANDWICHES

**AVO EGG FETA BAGEL** *served open-face* // 21  
hummus, arugula, tomato, tahini,  
aleppo pepper, olive oil, abba's pickles

**ARAK SPICED HOUSE CURED SALMON  
GRAVLAX BAGEL** *served open-face* // 23  
labneh, arugula, preserved lemon tapenade,  
pickled onion, radish

**MOROCCAN YELLOWFIN  
TUNA SANDWICH** // 27  
arugula, tomato, avocado, soft boiled egg,  
harissa aioli, jerusalem bagel, za'atar chips

**LAMB KEFTA ARAYES** // 26  
harissa mayo, toum, tahini, abba's  
pickles, hand-cut za'atar potato chips

by EXECUTIVE CHEF SAMUEL GORENSTEIN

\*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

CLASSIC MIMOSA // 15  
orange juice & sparkling wine

SIGNATURE MIMOSA // 16  
pomegranate, rosemary & sparkling wine

SEASONAL MIMOSA // 16  
lychee juice | carrot & orange | strawberry +1

SPIKED LIMONANA // 15  
lemon, mint & sparkling wine

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

TEL AVIVIAN BREEZE // 17  
moroccan tea, limonana & LaMarca prosecco

## BEER

FUNKY BUDDHA, HOP GUN IPA // 12  
florida

TEL AVIV, SUMMER ALE // 12  
schnitt | new york

GOLDSTAR, DARK LAGER // 10  
israel

## FRESH JUICE

CARROT, ORANGE, LEMON // 10

POMEGRANATE, CARROT, GINGER // 10

FRESH SQUEEZED ORANGE JUICE // 10

ABBA'S FROZEN LIMONANA // 10  
lemon & mint

## COFFEE & TEA

ESPRESSO *double* // 5

AMERICANO // 5

CORTADO // 6

MACHIATTO // 6

CAPPUCCINO // 7

LATTE // 7

MOROCCAN MINT TEA // 7 *hot or iced*  
green tea, spearmint, lemongrass, verbena

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

ROSE PETAL TEA // 7  
black tea, rose petals

NANA & LEMON TEA // 6  
fresh mint, lemon

## WINE BY THE GLASS

### *sparkling*

LA MARCA | PROSECCO // 16  
SPARKLING WINE | verona, italy

OTELLO CECI | LAMBRUSCO // 16  
SPARKLING RED WINE | emilia-romagna, italy

1818 INSPIRATION BY BILLECART SALMON // 25  
CHAMPAGNE | champagne, france

### *white*

CA MAIOL | LUGANA PRESTIGE // 16  
TURBIANA | veneto, italy

BUKETO WHITE | BUKETO // 17  
BLEND | greece

BLINDFOLD | BLANC DE NOIR // 19  
WHITE PINOT NOIR | sonoma county, california

DOMAINE ANDRE VATAN | LES CHARMES // 21  
SANCERRE | loire valley, france

### *rose*

LA FÊTE DU ROSE // 16  
ROSE | côte de provence, france

MUSAR JEUNE | CHATEAU MUSAR // 18  
ROSE | bekaa valley, lebanon

### *red*

CASTELLO TREBBIO // 16  
CHIANTI SUPERIORE | tuscany, italy

ANDELUNA | ALTITUD // 18  
MALBEC | mendoza, argentina

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

CHATEAU MUSAR | MUSAR JEUNE | 2019 // 20  
BLEND | bekaa valley, lebanon

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

### *dessert wine*

OREMUS TOKAJI ASZU | 2015 // 15  
vega sicilia | tokaj, hungary \*2oz

Lunch

