NYC RESTAURANT WEEK | SUMMER 2024

DINNER: $60

APPETIZERS

CHILLED SWEET CORN SOUP
Herbal oil & crispy Turkish bread

WILD SALMON CEVICHE
Cilantro, jalapeño, cucumbers, scallions, almonds, herb salad & spicy watermelon broth

TABOON ROASTED BEETS
Pickled red onion, mint, labneh, toasted nuts & wild watercress salad

CRISPY HALLOUMI
Baby tomatoes, Moroccan olives, cilantro, jalapeño & harissa-labneh sauce

MAINS

TABOON ROASTED MEDITERRANEAN DORADE
Grilled corn, baby tomatoes, summer beans & fire roasted eggplant-labneh sauce

BRAISED BEEF SHANK “MANSAF”
Basmati rice, vermicelli, pearl onions, tomato confit, sumac & toasted pine nuts

FARMERS’ MARKET VEGETABLE TERRACOTTA
Seasonal roasted vegetables, grilled onions, tomato confit, wild mushrooms, pine nuts & tahini

TABOON ROASTED CHICKEN “SHISH-KEBAB”
Blistered shishito pepper, braised freekeh, toasted almonds, sumac & green tahini

DESSERTS

ROSEWATER PANNA COTTA
Poached strawberries, crispy kataifi, toasted nuts & lemon sorbet

SILAN
Caramelized puffed rice, tahini mousse, candied nuts, date molasses & milk ice cream

HOMEMADE ICE CREAM & SORBETS
NYC RESTAURANT WEEK | SUMMER 2024

LUNCH: $45

APPETIZERS

CHILLED SWEET CORN SOUP
Herbal oil & crispy Turkish bread

WILD SALMON CEVICHE
Cilantro, jalapeño, cucumbers, scallions, almonds, herb salad & spicy watermelon broth

TABOON ROASTED BEETS
Pickled red onion, mint, labneh, toasted nuts & wild watercress salad

MAINS

TABOON ROASTED MEDITERRANEAN DORADE
Grilled corn, baby tomatoes, summer beans & fire roasted eggplant-labneh sauce

BRAISED BEEF SHANK “MANSAF”
Basmati rice, vermicelli noodles, pearl onions, tomato confit, sumac & toasted pine nuts

WILD MUSHROOM KHACHAPURI
Ricotta, fresh mozzarella, Italian black truffle paste & baby arugula salad