

Special Cocktail

KIKI - \$16.25

watermelon juice,
verino antica mastiha,
mint, lime

kubeh

RESTAURANT WEEK SUMMER 2025
JULY 21ST - AUGUST 17TH

2-COURSE PRIX FIXE BRUNCH \$45
SATURDAY & SUNDAY

MEZES
select two

- HUMMUS
tahini, grated tomato , chili oil, pita (v)
- LABNEH
cucumber, radish, zahtar, pita (veg)
- MUHAMMARA
roasted red pepper, walnut, pomegranate, pita (v)
- MIXED OLIVES (v) (gf)

- SHIRAZI SALAD
tomato, cucumber, radish, dill (v) (gf)
- WATERMELON & WHIPPED FETA
tomato, mint, basil, aleppo, red onion (veg) (gf)
- WARM CAULIFLOWER
lemon, parsley, sea salt (v)
- SEARED HALLOUMI honey, rosemary (veg) (gf)

MAIN
select one

- SHAKSHUKA baked eggs, red pepper tomato sauce, spinach, spicy yogurt, pita (veg)
- TANGIER LATKES potato latkes, poached eggs, smoked salmon, harissa labneh, shirazi salad (gf)
- LEVANTINE LATKES potato latkes, poached eggs, avocado, roast tomato, harissa labneh, shirazi salad (veg) (gf)
- DAVID'S BREAKFAST BOWL freekeh, avocado, chickpea, butternut squash, arugula, cabbage, green tahini, poached egg (veg)
- HANGER STEAK & EGGS eggs any style, potato latkes, spicy yogurt, chermoula, shirazi salad (gf) +\$2.00
- HUMMUS CAULIFLOWER SALAD arugula, tomato, cucumber, pomegranate, pistachio, almond, tahini, yogurt (veg)
- KURDISH SISKE KUBEH dough filled with slow cooked beef with your choice of broth
- IRAQI VEGETABLE KUBEH filled with sauteed mushroom with your choice of broth (v)
- CHICKEN SHAWARMA basmati rice, tahini, amba, parsley & onion salad (gf)

ADD BOTTLE OF WINE TO PRE FIXE FOR +\$30

- Sauvignon Blanc, Terranoble, 2022, Central Valley, Chile
- Douro Red, Broadbent, 2020, Douro, Portugal

3-COURSE PRE FIXE DINNER \$45
MONDAY - SUNDAY

FIRST COURSE
select one

- SPREAD TASTING hummus, muhammara & labneh with pita (veg)
- WATERMELON & WHIPPED FETA tomato, mint, basil, aleppo, red onion (veg) (gf)
- WARM CAULIFLOWER lemon, parsley, sea salt (v)
- SEARED HALLOUMI honey, rosemary (veg) (gf)
- SALMON CRUDO leche de tigre, almond, pomegranate (gf) +\$3.00
- SAFFRON SHRIMP zucchini, tomato, chickpea, urfa, grilled bread +\$3.00
- KOFTA ground lamb & beef kebab, butternut squash, pistachio puree, pomegranate (gf)+\$4.00

ADD FOR THE TABLE TO SHARE

TAHDIG - \$11 // SHIRAZI SALAD tomato, cucumber, radish, dill (v) (gf) - \$7 // FRIED KUBEH beef & pine nut OR sweet pea & dill - \$15

SECOND COURSE
select one

- KURDISH SISKE KUBEH dough filled with slow cooked beef with your choice of broth
- IRAQI MUSHROOM KUBEH dough filled with mushroom with your choice of broth (v)
- CHICKEN SHAWARMA basmati rice, tahini, amba, parsley & onion salad (gf)
- SAFTA'S RICE asparagus, artichoke, chickpea, caper, radish, tomato, basmati with pea & dill (v) (gf)
- CHICKEN SCHNITZEL matzo sesame breading, mashed potatoes, tahini honey mustard, green salad
- WHOLE BRANZINO simmered in tomato eggplant sauce, castelvetrano olive, chermoula (gf) +\$12.00
- BAHARAT HANGER STEAK syrian spice rub, sumac onion yogurt, mashed potatoes, green salad (gf) +\$9.00
- BRAISED LAMB SHANK mint, capers, mushroom, peas, zucchini, with date, lentil & pistachio rice (gf) +\$18.00

THIRD COURSE
select one

- WARM BROWNIE smoked almonds, turkish coffee ice cream (gf)
- PISTACHIO BAKLAVA rosewater syrup (veg)
- CHOCOLATE DATE BAR raw tahini, walnut, coconut (v) (gf)

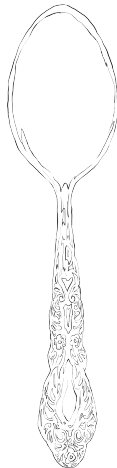
Limited to parties of 8 and less

(veg) vegetarian (v) vegan (gf) gluten-free * gluten-free pita available as substitution for additional \$4.00

COFFEE, TEA, ETC.

- LATTE - 7
- ICED LATTE - 8
- CAPPUCCINO - 7
- AMERICANO - 5
- ESPRESSO - 5
- MACCHIATO - 5
- CORTADO - 5
- MOCHA - 8
- MATCHA - 8
- ORGANIC CHAI LATTE - 8
- TURKISH COFFEE - 7

Pistachio, Almond, Oat
or Macadamia Milk + 1
Extra Shot + 3
Iced + 1



WE PROUDLY SERVE LA COLOMBE COFFEE

- CAFE HAFUCH
israeli style, large foamy latte with cocoa dusting - 8
- TURMERIC LATTE
steamed almond milk with tumeric & cinnamon - 7
- CHAGACCINO
chaga, cacao, cinnamon, vanilla & monk fruit sweetener 8
- HOT CHOCOLATE
made with homemade vegan chocolate ganache - 8
- FRESH MINT TEA - 8
- ASSORTED TEAS - 7

COCKTAILS

- BLOODY MARY vodka, tomato juice, horseradish, aleppo, lime, tabasco, worcestershire - 16
- TURKISH COFFEE MARTINI vodka, espresso, kahlua, bailey’s, cardamom - 17
- MOUSTACHIO del maguey vida mezcal, pistachio, tequila, lime - 18
- KIKI watermelon juice, verino antica mastiha, mint, lime - 17
- SMOOTH OPERATOR gin, creme de violette, egg white, butterfly pea flower - 18
- PLAY IT BY EAR del maguey vida mezcal, nixta roasted corn, ancho reyes chili, lemon - 20
- TORSHI-TINI dirty befeater gin martin, persian pickle brine, torshi vegetable - 18
- PASSION IN CHIOS vodka, masthia, passion fruit, aperol, lime, rosemary - 17
- THE ALCHEMIST del maguey mezcal, spicy honey, averna, drambuie scotch, lemon - 17
- ARAK THE CASBAH massaya arak, del maguey vida mezcal, tequila, pomegranate, honey - 18
- SHEMESH forthave gin, ancho reyes, turmeric, ginger, lemon, piment d’espelette liqueur - 20
- SAFFRON NEGRONI saffron infused gin, sweet vermouth, orange bitters - 17
- SPIKED LEMONADE rosewater mint lemonade with gin or vodka - 17
- THE PERSIAN gin, persian cucumber, lemon, zahtar - 17
- WALNUT MANHATTAN apricot infused bourbon, walnut liqueur, sweet vermouth - 17

CLASSIC COCKTAILS

- GIN & TONIC empress gin, mediterranean tonic, charred thyme - 21
- MARTINI fords london dry gin, lustau vermouth, twist - 22
- MANHATTAN great jones bourbon, antica carpano vermouth, luxardo cherry - 21
- PAPER PLANE milk & honey whiskey, averno amaro, aperol, lemon - 20

ZERO PROOF COCKTAILS

- RIMONA pomegranate, sage, grapefruit, lime, mediterranean tonic - 14
- PERSIAN VIRGIN persian cucumber juice, kombucha, lemon, zahtar - 14
- SIMONE rose cordial, thyme, black tea, grapefruit, lemon, soda - 14

BEER

- GOLDSTAR, DARK LAGER Netanya, Israel (4.9% abv) - 10
- SCHNITT, JAFFA IPA Tel Aviv, Israel (5% abv) - 11
- BACK HOME BEER, PERSIAN LAGER Born in Iran, brewed in New York (4.9% abv) - 12
- BACK HOME BEER, SUMAC GOSE Born in Iran, brewed in New York (4.6% abv) - 13

SCOTCH

- DRAMBUIE - 17
- DEWARS blended scotch whisky - 16
- JOHNNY WALKER Black Label - 18
- LAPHROAIG ISLAY single malt 10yr - 24
- MACALLAN single malt 12yr - 27
- BALVENIE Caribbean cask 14yr - 30
- MILK AND HONEY sherry cask single malt whisky - 24

SOFT DRINKS

- ROSE WATER MINT LEMONADE - 8
- ICED BEDOUIN TEA - 8
- ICED GREEN TEA - 8
- ASSORTED SODAS - 5

HOUSE WINE
CARAFES
-28-

- Carafe = 15 ounces
- SAUVIGNON BLANC
Terranoble, '22, Chile
- SABINE ROSÉ
Bieler Pere & Fils, '23, France
- DOURO RED
Broadbent, '20, Portugal

THE 'TINI FLIGHT - 26

flight of 3 specialty martinis

ARAK

A spirit famous for its strength
and anise flavor.
Traditionally served 1/3 arak to 2/3 water

- EL MASSAYA ARAK - 16
- CARAFE OF EL MASSAYA ARAK - 50
(12 oz with mixers)

ARAGH SAGI

Iranian Moonshine distilled from raisins,
banned for decades and
thriving in underground circles in Iran

- SAG - 16
- born in Iran, distilled in NY

FLIGHT - 21

from the Mediterranean
to the Caspian Sea
Experience 3 spirits & drink pairings

COCKTAIL CARAFES - 32

(serves 4 drinks)

- PERSIAN
SPIKED LEMONADE
KIKI

BOURBON WHISKEY

- BLANTONS single barrel - 26
- WOODFORD RESERVE - 19
- BULLEIT BOURBON - 17
- MAKERS MARK - 17
- GREAT JONES straight bourbon - 16

RYE

- WILLETT small batch - 19
- BULLEIT RYE - 18
- MICHTERS single barrel - 17