



DAGON

NYC RESTAURANT WEEK | SUMMER 2025

THREE COURSE DINNER - \$45

CHOICE OF ONE APPETIZER

SOUP OF THE DAY

ISRAELI SALAD

cucumbers, tomatoes, red onion, parsley, mint,
tahini, green schug

FLASH FRIED CAULIFLOWER

shishito peppers, olives, oregano, lemon-feta aioli

HUMMUS

green harissa, tomato jam, flatbread

CHOICE OF ONE ENTRÉE

PLANCHA SEARED SALMON

pomegranate braised red cabbage, preserved
lemon apple butter

CHICKEN SCHNITZEL

sumac fries, Israeli salad, potato purée, tahina

SPRING VEGETABLE RISOTTO

artichokes, asparagus, peas, lemon, sumac,
pea shoot tempura

CRISPY ROASTED LAMB (supp. \$10)

cucumbers, dates, walnuts, wild rice, shawarma spice

CHOICE OF ONE ENTRÉE

"MALABI" PANNA COTTA

rose water, strawberry compote, kadaif cookie,
candied pistachio, pistachio ice cream

LABNEH CHEESECAKE



DAGON

NYC RESTAURANT WEEK | SUMMER 2025

TWO COURSE LUNCH - \$30

CHOICE OF ONE APPETIZER

SOUP OF THE DAY

ISRAELI SALAD

cucumbers, tomatoes, red onion, parsley, mint,
tahini, green schug

FLASH FRIED CAULIFLOWER

shishito peppers, olives, oregano, lemon-feta aioli

HUMMUS

green harissa, tomato jam

CHOICE OF ONE ENTRÉE

CHICKEN SCHNITZEL SANDWICH

avocado, tomato, harissa aioli

TUNA SANDWICH

harissa poached tuna, hard-boiled egg, potato,
cucumber, preserved lemon

BRISKET/SHORT RIB BURGER

Moroccan pickles, gruyère cheese, harissa
ketchup, potato bun

FARM STAND GREEK SALAD WITH CHICKEN

cucumber, tomato, fennel, radish, oregano, feta
cheese, crispy pita chips