

DINNER

HARTA

4PM - 10PM

NYC RESTAURANT WEEK® SUMMER 2025

3-COURSE DINNER | \$45 PER GUEST

INCLUDES THE CHOICE OF ONE STARTER, ONE DISH OR
ITEM FROM THE GRILL AND ONE DESSERT

TO START

SOUP OF THE DAY

CRAB BISQUE

brioche croutons, aleppo, olive oil

CHARRED EGGPLANT ^V

mint, smoked olive oil, pita

ROASTED RED PEPPER HUMMUS ^V

za'atar, pita

CRUSHED AVOCADO DIP ^{V, GF}

tomato, onion, cilantro, seeded cracker

TUNA NIÇOISE ^{GF}

za'atar, 7-minute egg, haricots verts, campari tomatoes, olives

LITTLE GEM CAESAR

parmigiano reggiano, country bread croutons, anchovy vinaigrette

HEIRLOOM BEETS ^{VEG}

citrus, goat cheese, arugula, hazelnuts

AHI TUNA TARTARE

crushed avocado, charred lemon soy, chive, house-made kettle chips

CRISPY CALAMARI

spicy tomato sauce, pickled peppers

SALMON CRISPY RICE

sushi rice, chipotle, soy caramel, scallion

CHORIZO & POTATO CROQUETTES

romesco sauce

BURRATA ^{VEG}

blackberries, pumpkin seed granola, radicchio, aged balsamic

TOMATO-BRAISED MEATBALLS

beef & pork, goat cheese-whipped ricotta, basil

DISHES

TUNA NIÇOISE ^{GF}

za'atar, 7-minute egg, haricots verts, campari tomatoes, olives

COBB ^{GF}

tomato, cucumber, bacon, blue cheese, egg, pickled onion, herb-buttermilk dressing

BRICK CHICKEN ^{GF}

grilled broccolini, papas bravas, lemon-chicken jus

STEAMED PEI MUSSELS ^{GF}

white wine, fine herbs, fries

WILD MUSHROOM RISOTTO ^{GF, VEG}

parmigiano reggiano, mascarpone, truffle

ROASTED CAULIFLOWER ^{GF, V}

chickpeas, almonds, harissa, soft herbs

SHRIMP SCAMPI

garlic-lemon butter, spicy breadcrumbs, basil

FROM THE GRILL

HARTA DOUBLE CHEESEBURGER

two black angus beef patties, american cheese, pickles, russian dressing, potato bun, sea salt-french fries

ADD APPLEWOOD SMOKED BACON ³

ATLANTIC SALMON ^{ADD \$12 GF}

braised chickpeas, chermoula yogurt, baby spinach

WHOLE GRILLED BRANZINO

shaved fennel, artichoke, grapefruit, salsa verde

STEAK FRITES ^{ADD \$12 GF}

black canyon skirt steak, salsa verde

OVEN-ROASTED SHORT RIB

RIGATONI ^{ADD \$12}

red wine-braised short rib, tomato, ricotta

FILET MIGNON ^{GF}

8 oz beef tenderloin, grilled broccolini, maître d' butter

VEG - Vegetarian / V - Vegan / GF - Gluten Free / DF - Dairy Free / N - Contains Nuts

\$6 delivery charge—packaged to go.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

COCKTAILS

- PALOMA** 16
Tequila, Grapefruit, Pamplemousse, Agave, Scrappy’s Bitters, Grapefruit Soda
- COSMOPOLITAN** 16
Citrus Vodka, Cranberry, Lime, Cointreau
- CLOVER CLUB** 18
Gin, Fresh Lemon, Syrup, Fresh Raspberry, Egg Whites
- PAPER PLANE** 18
Bourbon, Amaro Nonino, Lemon, Aperol
- AMALFI COAST SPRITZ** 17
Italicus Liqueur, Limoncello, Prosecco, Lemon
- GRAYSON MARTINI** 18
Gin or Vodka, House Vermouth Blend, Twist of Lemon
- SMOKED OLD FASHIONED** 18
Rye, Demerara, Angostura & Orange Bitters
- POMEGRANATE GIMLET** 16
Vodka, Pama Liqueur, Simple Lime
- L’ESPRESSO** 18
Dark Rum, Mr. Black Coffee Liqueur, Cinnamon Syrup, Espresso
- MANHATTAN** 18
Rye, House Vermouth Blend, Woodford Barrel Aged Cherry Bitters
- TRADITIONAL MEZCAL MARGARITA** 17
Tequila, Mezcal, Orange Curacao, Lime, Agave
- KINGSTON NEGRONI** 18
Jamaican Rum, Campari, Carpano Antica

NON-ALCHOLIC

- ST. AGRESTIS PHONY NEGRONI** 12
Non-Alcoholic Aperitif, Gin, Vermouth, Orange Slice
- NOT TOO SPICY** 12
Non-Alcoholic Tequila, Lime, Agave, Jalapeno
- ON THE WAGON** 12
Seedlip Spice, Lime, Ginger Beer
- YUZU LIME TONIC** 12
Seedlip Garden, Yuzu, Lime, Tonic

BEER

- BRONX BREWING** 9
Well-Earned Pilsner
- ALLAGASH WHITE** 9
Belgian-Style Wheat
- MONTAUK BREWING COMPANY** 9
Wave Chaser IPA
- HEINEKEN** 9
Lager
- PERONI** 9
Italy
- BROOKLYN LAGER** 9
New York
- WOLFFER ESTATE** 12
Rosé Cider

WINE BY THE GLASS

SPARKLING & ROSÉ

- LA GIOIOSA PROSECCO BRUT** 15/72
Italy N.V.
- LA GIOIOSA PROSECCO ROSÉ** 16/75
Millesimato, Italy 2023
- CHARLES HEIDSIECK ROSÉ CHAMPAGNE** 30/150
France N.V.
- LA FÊTE DU ROSÉ** 15/75
Cotes du Provence, France 2021

WHITE

- VALLE ISARCO GRUNER VELTLINER** 14/70
Alto Adige, Italy
- DUXINARRO CHARDONNAY** 16/80
Sonoma County, California 2020
- TE MATA SAUVIGNON BLANC** 16/80
Hawke’s Bay, NZ 2023
- LA CRAIE POUILLY-FUMÉ** 18/90
Loire Valley, France 2021
- FEUDO MONTONI GRILLO** 16/80
Sicily, Italy

RED

- VINA LANCIANO RESERVA RIOJA** 17/75
Fuenmayor, Spain 2016
- TENUTE SETTE CIELI YANTRA** 16/70
Tuscany, Italy 2021
- OBERON CABERNET SAUVIGNON** 18/80
Napa Valley, California 2021
- FRÉDÉRIC ESMONIN BOURGOGNE ROUGE** 15/60
Burgundy, France 2018
- APOLLONI VINEYARDS PINOT NOIR** 20/100
Willamette Valley, Oregon 2018
- SERAFINI & VIDOTTO PINOT NERO** 18/80
Veneto, Italy 2021



DESSERT

FRESH BERRY CREME CATALAN

vanilla bean

CHOCOLATE CUPCAKE

hazelnut praline, candied hazelnuts

PASSION FRUIT PANNA COTTA

citrus gelee

BASQUE CHEESECAKE

cara cara, blood orange, orange caramel sauce

MILK & COOKIES

chef's selection with choice of milk

SOFT SERVE

VANILLA & BERRY

strawberry syrup

AFFOGATO LATTE

vanilla, ground espresso, caramel latte sauce

SIMPLY SOFT SERVE

vanilla, chocolate or twist

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LUNCH

HARTA

11AM - 4PM

NYC RESTAURANT WEEK® SUMMER 2025

2-COURSE LUNCH | \$30 PER GUEST

INCLUDES THE CHOICE OF ONE STARTER AND ONE SANDWICH OR DISH

TO START

CHARRED EGGPLANT V

SOUP OF THE DAY

CRAB BISQUE

brioche croutons, aleppo, olive oil mint, smoked olive oil, pita

ROASTED RED PEPPER HUMMUS V

za'atar, pita

CRUSHED AVOCADO DIP GF, V

tomato, onion, cilantro, seeded cracker

SALMON CRISPY RICE GF

sushi rice, chipotle, soy caramel, scallion

CRISPY CALAMARI

spicy tomato sauce, pickled peppers

AHI TUNA TARTARE

crushed avocado, charred lemon soy, chive, house-made kettle chips

CHORIZO & POTATO CROQUETTES

romesco sauce

BURRATA VEG

blackberries, pumpkin seed granola, radicchio, aged balsamic

HEIRLOOM BEETS GF, V

citrus, goat cheese, arugula, hazelnuts

TOMATO-BRAISED MEATBALLS

beef & pork, goat cheese-whipped ricotta, basil

LITTLE GEM CAESAR

parmigiano reggiano, country bread croutons, anchovy vinaigrette

SANDWICHES

SERVED WITH HERBED FRENCH FRIES

CRISPY CHICKEN

cabbage, harissa yogurt, brioche bun

BLT

beef steak tomato, bibb lettuce, sourdough

ROASTED TURKEY CLUB

bacon, lettuce, tomato, herb aioli

DISHES

TUNA NIÇOISE GF

za'atar, 7-minute egg, haricots verts, campari tomatoes, olives

COBB GF

tomato, cucumber, bacon, blue cheese, egg, pickled onion, herb-buttermilk dressing

CHICKEN PAILLARD GF

vadouvan-spiced, grapes, marcona almonds, chicory, pickled raisins, lemon vinaigrette

ROASTED CAULIFLOWER GF, V

chickpeas, almonds, harissa, soft herbs

STEAMED PEI MUSSELS GF

white wine, fine herbs, fries

SHRIMP SCAMPI

garlic-lemon butter, breadcrumbs, basil

ATLANTIC SALMON ADD \$12 GF

braised chickpeas, chermoula yogurt, baby spinach

WILD MUSHROOM RISOTTO GF, VEG

parmigiano reggiano, mascarpone, truffle

STEAK FRITES ADD \$12 GF

black canyon skirt steak, salsa verde

OVEN-ROASTED SHORT RIB

RIGATONI ADD \$12

red wine-braised short rib, tomato, ricotta

VEG - Vegetarian | V - Vegan | GF - Gluten Free | DF - Dairy Free | N - Contains Nuts

\$6 delivery charge—packaged to go.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

COCKTAILS

- PALOMA** 16
Tequila, Grapefruit, Pamplemousse, Agave, Scrappy’s Bitters, Grapefruit Soda
- COSMOPOLITAN** 16
Citrus Vodka, Cranberry, Lime, Cointreau
- CLOVER CLUB** 18
Gin, Fresh Lemon, Syrup, Fresh Raspberry, Egg Whites
- PAPER PLANE** 18
Bourbon, Amaro Nonino, Lemon, Aperol
- AMALFI COAST SPRITZ** 17
Italicus Liqueur, Limoncello, Prosecco, Lemon
- GRAYSON MARTINI** 18
Gin or Vodka, House Vermouth Blend, Twist of Lemon
- SMOKED OLD FASHIONED** 18
Rye, Demerara, Angostura & Orange Bitters
- POMEGRANATE GIMLET** 16
Vodka, Pama Liqueur, Simple Lime
- L’ESPRESSO** 18
Dark Rum, Mr. Black Coffee Liqueur, Cinnamon Syrup, Espresso
- MANHATTAN** 18
Rye, House Vermouth Blend, Woodford Barrel Aged Cherry Bitters
- TRADITIONAL MEZCAL MARGARITA** 17
Tequila, Mezcal, Orange Curacao, Lime, Agave
- KINGSTON NEGRONI** 18
Jamaican Rum, Campari, Carpano Antica

NON-ALCHOLIC

- ST. AGRESTIS PHONY NEGRONI** 12
Non-Alcoholic Aperitif, Gin, Vermouth, Orange Slice
- NOT TOO SPICY** 12
Non-Alcoholic Tequila, Lime, Agave, Jalapeno
- ON THE WAGON** 12
Seedlip Spice, Lime, Ginger Beer
- YUZU LIME TONIC** 12
Seedlip Garden, Yuzu, Lime, Tonic

BEER

- BRONX BREWING** 9
Well-Earned Pilsner
- ALLAGASH WHITE** 9
Belgian-Style Wheat
- MONTAUK BREWING COMPANY** 9
Wave Chaser IPA
- HEINEKEN** 9
Lager
- PERONI** 9
Italy
- BROOKLYN LAGER** 9
New York
- WOLFFER ESTATE** 12
Rosé Cider

WINE BY THE GLASS

SPARKLING & ROSÉ

- LA GIOIOSA PROSECCO BRUT** 15/72
Italy N.V.
- LA GIOIOSA PROSECCO ROSÉ** 16/75
Millesimato, Italy 2023
- CHARLES HEIDSIECK ROSÉ CHAMPAGNE** 30/150
France N.V.
- LA FÊTE DU ROSÉ** 15/75
Cotes du Provence, France 2021

WHITE

- VALLE ISARCO GRUNER VELTLINER** 14/70
Alto Adige, Italy
- DUXINARRO CHARDONNAY** 16/80
Sonoma County, California 2020
- TE MATA SAUVIGNON BLANC** 16/80
Hawke’s Bay, NZ 2023
- LA CRAIE POUILLY-FUMÉ** 18/90
Loire Valley, France 2021
- FEUDO MONTONI GRILLO** 16/80
Sicily, Italy

RED

- VINA LANCIANO RESERVA RIOJA** 17/75
Fuenmayor, Spain 2016
- TENUTE SETTE CIELI YANTRA** 16/70
Tuscany, Italy 2021
- OBERON CABERNET SAUVIGNON** 18/80
Napa Valley, California 2021
- FRÉDÉRIC ESMONIN BOURGOGNE ROUGE** 15/60
Burgundy, France 2018
- APOLLONI VINEYARDS PINOT NOIR** 20/100
Willamette Valley, Oregon 2018
- SERAFINI & VIDOTTO PINOT NERO** 18/80
Veneto, Italy 2021