

BRANJA

TLV---MIA

EVENING MENU

FOREPLAY

BREAKING BREAD 8 (V)

Warm Pitas & Tahini

FIRE ROASTED EGGPLANT 19 (V/GF)

Raw Tahini, Harissa, Molasses

BURRATA 23 (VG/GF)

Tomato Foam, Basil Oil, Tapenade

FISH & BREAD* 25

Herbs, Balsamic, Aioli, Sourdough

TUNA TARTARE* 32 (GF)

Watermelon Gaspacho, Puffed Rice, Tobiko

BEEF TARTARE* 26 (GF)

Chopped NY Strip, Pistachios, Aioli, Balsamic

IN BETWEEN

WATERMELON SALAD 22 (VG/GF)

Kalamata, Cucumber, Feta

SPRING SALAD 19 (VG/GF)

Lettuce, Fennel, Herbs, Lemon Parmesan

TOM N' TAHINI 19 (V/GF)

Organic Heirloom Tomatoes, Tahini

BRAISED MUSHROOM 22 (VG/GF)

Maitaki, Tamarind, Labneh

POLENTA 21 (VG/GF)

Truffle, Maitaki & Leeks, Parmesan

FISHWARMA 34 (GF)

Fish Mélange, Tahini Labneh, Mango Amba

OCTOPUS 27 (GF)

Cauliflower Puree, Harissaa, Matbucha

FRITO MISTO 24 (GF)

Shrimp, Calamari, Octopus, Aioli

BLOODY BRAVAS 14 (VG/GF)

Potatoes, Bloody Mary Powder, Aioli

LAND & SEA

ROSE PASTA 26 (VG)

Campari Tomatoes, Tapenade, Parmesan

LIMONAMBA BUCATINI 26 (VG)

Lemons, Peppers, Amba, Creme Fraiche

RISOTTO 26 (VG/GF)

Swiss Chard, Leeks, Creme Fraiche

SEAFOOD PAELLA 39

Shrimp, Calamari, Octopus, Orzo, Peppers

BRANZINO MAFTOUL 38

Fregola, Chic Peas, Fennel

BA SCHNITZEL 35

Chicken Thigh, Aioli, Matbucha

TUKTUK KEBAB 39 (GF)

Lemongrass, Tamarind, Cauliflower Puree

STEAK FRITES 54 (GF)

12oz. NY Strip, Jacket Potatoes, Aioli

*Dinner tasting menu available At the Chef's Counter
Private & semi private events up to 200 people available*

DISCLAIMER: ITEM DESCRIPTIONS ARE INCOMPLETE. IF YOU HAVE ANY ALLERGIES PLEASE CONSULT WITH YOUR WAITER

(V) VEGAN
(VG) VEGETARIAN
(GF) GLUTEN FREE

TAX & SERVICE CHARGE NOT INCLUDED
GRATUITY OF 20% WILL BE ADDED
FOR PARTIES OF 6 AND ABOVE

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS