



SOUPS & SALADS

SOUP OF THE DAY

8.00

GREEK ENSALADA

cherry tomatoes, cucumber, peppers, kalamata olives, red onion, oregano, feta, pickled jalapeños, avocado, virgin olive oil dressing

13.00

GREEN FIG SALAD

dry figs, mixed greens, herbs, pickled cucumber, almonds, pita croutons with sumac and balsamic vinaigrette

14.00

QUINOA AND BABY KALE

cranberries, candied walnuts, pickled apple, orange vinaigrette

15.00

+ SALAD ADDITIONS

grilled chicken / falafel / feta cheese / bacon

6.00 each

SANDWICHES

GRILLED CHEESE

gruyere, mozzarella, cream cheese, green salad

12.00

RUSTIC CHICKEN

bbq rub, cheese sauce, brioche bun, side of pickled jalapeño

16.00

BURGER

chili-cilantro mayo, lettuce, onions, tomato, hand cut fries

16.00

KEBAB

lamb & beef, hummus, tahini, radish, chopped grilled vegetables, pita

17.00

FLATBREADS

PUTTANESCA

olives, tomatoes, capers, feta, arugula, onions

13.00

BIANCA

ricotta, mozzarella, parmesan

14.00

AMERICANA

mushroom, bacon, basil

15.00

ITALIANA

prosciutto, provolone

15.00

- SIDES -

FALAFEL	7.00
CRUDITÉ	7.00
HAND CUT FRIES	8.00
HUMMUS	8.00
CHARRED EGGPLANT	8.00
SWEET POTATO FRIES	8.00



SHARE PLATES

SPICY BAR NUTS

7.00

FRIED OLIVES

pineapple, bbq sauce

9.00

FALAFEL BASKET

homemade falafel, mint tahini

11.00

FRIED CAULIFLOWER

labane tahini, mint preserved lime & almonds aioli

13.00

MOROCCAN CIGARS

beef, fill dough, chipotle mayo

13.00

BURRATA

roasted beet, caramelized tangerine, grissino

14.00

PORK BELLY SLIDERS

cilantro chili mayo

14.00

TUNA CEVICHE

ponzu sauce, cucumber, pineapple, cilantro

15.00

CHICKEN BITES

breaded chicken, homemade ranch dressing

16.00

MEZZE

hummus / labane / charred eggplant / tahini

18.00

FRIED CALAMARI

marinated in pineapple & coconut milk, chipotle soy-mayo

18.00

CHEESE BOARD

brie, manchego, provolone, crackers, grapes

21.00

DESSERTS

SFINJ (MOROCCAN DONUT)

black pepper & cardamom salted toffee sauce

9.00

NEW YORK CHEESECAKE

berry coulis

9.00

PANNA COTTA

labaneh, rose water, honey and raspberry

9.00

HONEY LAVENDER CRÈME BRÛLÉE

10.00

PIÑA COLADA FLAN

coconut flan, pineapple brulee

10.00

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