

fabel



FORWARD

SPREADS

MUHAMARA

everything spiced dukkah, roasted peanut, pimento

AROA LABNEH

spicy aleppo chili crisp, garlic chive, nigella seed

FABEL HUMMUS

olive oil, parsley, paprika, onion tahini

\$18 each | all three \$48

| Caviar supplement available |

VEGETABLE GARDEN

thumbelina carrot, sugar snap pea, easter-egg radish

\$8 per person - for the table

MOUNEH

beet pickled turnips, turmeric cauliflower, mustard mango

\$6 per person - for the table

BREADS

za'atar lavash / jerusalem bagel / Zak's challah

\$9 per person - for the table

Tell your own tale...



CHAPTER 1

- A DOZEN ATLANTIC OYSTERS** \$62
pomegranate mignonette, bronze fennel, black peppercorn
- MALTED BABY BEET SALAD** \$32
pistachio crumble, radish, tangerine, whipped tahini
- BEEF CARPACCIO** \$26
charred caperberry, pickled red onion, isot pepper, toasted sesame
- ROSETTE OF COBIA CRUDO** \$28
zhug, calamondin preserve, puffed barley

CHAPTER 2

- HERITAGE ROASTED CHICKEN** \$96
taouk spice, iranian oregano
- 10 oz ALLEN BROTHERS FILET MIGNON** \$88
roasted garlic, blue fenugreek adjika
- 44 oz ALLEN BROTHERS DRY AGED PORTERHOUSE** \$298
roasted garlic, blue fenugreek adjika
- CORIANDER SALT CRUSTED DORADO** \$112
kefir lime, lemongrass, ouzo
- CRISPY CAULIFLOWER TAGINE** \$48
marcona almond butter, tamarind, pickled pear
- SKULL ISLAND U4 PRAWNS** \$62
harissa butter, tiny farm's tabbouleh, sour orange pepper air
- ATLANTIC COD** \$54
caramelized baby fennel, purple potato, saffron fumet
- SISHLIK RACK OF LAMB** \$98
strawberry matbucha, coriander, sesame leaf, honey

CHAPTER 3

- GRATITUDE GARDEN'S OYSTER MUSHROOM** \$22
tandoori spice, olive oil soubise, harpke lavender fern
- FIRE ROASTED ARTICHOKE HEARTS** \$28
calabrian chili, pomodorini oil, aji dulce, candied lemon
- SMOKED HEIRLOOM CARROTS** \$18
cashew halva, massaman sauce, harpke huacatay
- EMBER BLISTERED GREENS** \$28
artichoke veil, haloumi, pine nut, preserved lemon
- ROASTED SUNCHOKES** \$22
crispy sunchokes, anatolia pepper glaze

EPILOGUE

- HALF BAKED HALVA CHOCOLATE COOKIE** \$14
chunky chocolate, tahini
- SPICED GUANAJA DARK CHOCOLATE CUSTARD** \$24
saffron, black cardamom, turmeric, vanilla creme fraiche
- TURKISH COFFEE AFFOGATO** \$18
ras el hanout ice cream, espresso, goats milk caramel
- LAND OF MILK AND HONEY** \$22
each labneh, almond, honey macerated strawberry
- FABEL 'FRICE' ICE CREAM** \$14
dark chocolate / black sesame / vanilla
- FABEL 'FRICE' SORBET** \$14
mint lemon / strawberry with sumac rosewater / pomegranate

APPENDIX *\$8 each | all four \$28*

- TOMATO CHUTNEY**
smoked paprika, sweet onion
- HARISSA**
roasted red pepper, caraway seed, fermented peruvian chili
- TAHINI**
sesame, lemon, toasted cumin
- PIRI PIRI**
parsley, cilantro, serrano, lime

and let time disappear.

EXECUTIVE CHEF | IAN FLEISCHMANN