

The way we like to start

Jerusalem Bagel | Served with tomato salsa 10 v

Tahini 3 GF, V, S | **Mixed olives 10** GF, V | **Spicy plate 7** GF, V

Baby Kale Salad | White cabbage, herbs, sesame, crispy onion, miso tahini dressing 22 v, S

Israeli Caesar | Baby gem, radish, parsley, dill, breadcrumbs, urfa, onions, za'atar caesar dressing 21 v, S

Garden Tomatoes Salad | Shallots, mint, cilantro, jalapeno, peppers sumac, pine nuts, white eggplant cream 23 GF, V, **

Cauliflower Tabouli Salad | mixed herbs, pistachios, dry cranberries, onions, celery, pomegranate seeds, tzatziki 23 v, **

Roasted Beets & Figs | Radish, pecans, basil, ajo blanco 26 v, **

Bluefin Tuna Sashimi | Jalapeno, lime & truffle sauce, guacamole, cilantro, sesame 29 GF, S

Yellowtail Ceviche | Tomato perfume, cucumber tartar, shallots, mint, pine nuts, labneh, za'atar, abadi cracker 27 S, **

Moroccan Cigars | Ground beef, sweetbread, chicken liver, harissa, tahini, tomato salsa 34 S

Spicy Tuna Bruschetta | Green onion, shallots, red serrano pepper, aioli harissa 30

Beef Carpaccio | Arugula salsa, pickled shallots, roasted seeds, balsamic reduction, brioche 29

Chicken Liver Mousse | Bruschetta, Cherry tomatoes jam, anise & green onions 28

Crispy Short-Rib Hummus | Spicy tomato salsa, pine nuts, garlic confit, served with mini laffa bread 34 S, **

Pasta

Mushroom Gnocchi | Mixed mushrooms, truffle, chestnuts, peas, sage 36 VG

Green Pasta | Green garlic cream, green beans, baby zucchini, tomatoes, chili, pistachio, cashew cream 28 v, **

Ragu Fettuccini | Slow cooked short ribs, tomatoes, leeks, breadcrumbs 39

From the Sea

Whole Branzino | Heirloom tomatoes, shallots, sage, basil, olives 52 GF

Sea Bream Filet | Tomato perfume, spinach stew, fennel confit, vegan labneh 45 GF, **

From the Land

Arayes | Beef kabob, black eggplant cream, tahini, amba, mixed leaves, pine nuts, grilled tomato & onions 38 S, **

Next Door Burger | Wagyu beef, white cabbage, arugula, chipotle aioli, onion, za'atar fries 41 S

Short Rib | Corn cream, corn salsa, onion, chili, black garlic glaze, pistachio, wine reduction 72 GF, **

Rib Eye Steak | 12 oz | Green garlic cream, mashed potato, broccolini, demi glace 73 GF

Lamb Chops | 3 pcs | Stuffed onions, green beans, Jerusalem artichoke cream 112 GF

Chicken Thigh | Tomato and bell pepper stew, lima beans, herbs, tzatziki, schug 44 GF

Cowboy Ribeye | crispy potato skins, grilled vegetables, gremolata 6.50/OZ. GF

(ask your server for available weights)

Sides

Grilled Broccolini 17 v | **Mashed Potato 9** GF, V | **Truffle Mashed potato 16** GF, V

GLUTEN FREE (GF) | VEGAN (V) | VEGETARIAN (VG) | CONTAINS NUTS (**) | CONTAINS SESAME (S)

Consuming raw or undercooked meats, poultry, fish or eggs may increase your risk of food borne illnesses. Large groups of 6 and over are subject to a 20% service charge.



Next Door

MODERN ISRAELI CUISINE