



'Brunch en Blanc'
Featuring DJ Sophia Crook

SPICY MOROCCAN SHAKSHUKA

roasted pimento, goat cheese, thai basil, jerusalem bagel

\$ 24

SPICY FABEL BLOODY MARY or FRESH SQUEEZED FABEL MIMOSA

\$ 16

PLEASE SEE YOUR SERVER FOR TODAY'S BOTTLE SERVICE SPECIALS

FOREWARD

AROA LABNEH

spicy aleppo chili crisp, garlic chive, nigella seed

\$ 12

MUHAMMARA

everything spiced dukkah, roasted peanut, pimento

\$ 14

FABEL HUMMUS

olive oil, parsley, paprika, onion tahini

\$ 16

| all for \$ 40 |

BREADS

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

\$ 6

MOUNEH

beet pickled turnips, turmeric cauliflower, mustard mango

\$ 7

VEGETABLE GARDEN

thumbelina carrot, sugar snap pea, easter-egg radish

\$ 8

Tell your own tale & let time disappear.



ALL OF OUR DISHES ARE DESIGNED TO BE SHARED
TO ENCOURAGE AN INTERACTIVE AND COMMUNITY DRIVEN EXPERIENCE

CHAPTER 1

- HALF DOZEN ATLANTIC OYSTERS** \$28
pomegranate mignonette, bronze fennel
- MALTED BABY BEET SALAD** \$22
pistachio crumble, radish, tangerine, whipped tahini
- PRIME BEEF CARPACCIO** \$32
charred caperberry, pickled red onion, isot pepper, sesame
- ROSETTE OF HAMACHI CRUDO** \$30
golden goose caper, finger-lime, strawberry vinegar
- TINY FARMS OAKLEAF SALAD** \$24
spicy eggplant dressing, haloumi, jerusalem bagel croutons

CHAPTER 2

- HERITAGE ROASTED CHICKEN (FOR 3 - 4)** \$72
taouk spice, iranian oregano
- 8 oz ALLEN BROS. FILET MIGNON** \$88
roasted garlic, blue fenugreek adjika
- 44 oz ALLEN BROS. PORTERHOUSE (FOR 3 - 4)** \$298
dry aged beef, roasted garlic, blue fenugreek adjika
- CORIANDER SALT CRUSTED DORADE (FOR 2)** \$98
kaffir lime, lemongrass, ouzo
- CRISPY CAULIFLOWER TAGINE (FOR 2 - 4)** \$42
marcona almond butter, tamarind, pickled pear
- TANDOORI SPICED COPPER SHOALS REDFISH** \$48
garlic chive aroa yogurt, lightly pickled spanish onions
- SISHLIK RACK OF LAMB (FOR 2)** \$88
strawberry matbucha, coriander, sesame leaf, honey

CHAPTER 3

- GRATITUDE GARDEN'S OYSTER MUSHROOM** \$22
schwarma spice, olive oil soubise, harpke huacatay
- RANCHO GORDO TABOULEH** \$18
ayacote negro, royal corona, australian feta
- SMOKED HEIRLOOM CARROTS** \$20
cashew halva, massaman sauce, harpke lavender fern
- BUTTERNUT SQUASH "GRATIN"** \$20
sambar sauce, banana yogurt, sweet alyssum
- FIRE ROASTED SUNCHOKES** \$18
crispy sunchokes, anatolia pepper glaze

EPILOGUE

- HALF BAKED HALVA CHOCOLATE CHUNK COOKIE** \$18
chunky chocolate, tahini, ras el hanout
- GUANAJA CHOCOLATE CUSTARD** \$18
spicy peanut praline, goat's milk caramel
- JOJO MILK TEA PANNA COTTA** \$18
white chocolate honeycomb, oat streusel
- 'FRICE CREAM' SORBET** \$16
mint lemon / strawberry sumac rosewater / pomegranate

APPENDIX *\$6 | all for \$15*

HARISSA
roasted red pepper, caraway seed, fermented chili

TAHINI
sesame, lemon, toasted cumin

PIRI PIRI
parsley, cilantro, serrano, lime



EXECUTIVE CHEF | IAN FLEISCHMANN
CHEF DE CUISINE | MIGUEL PISANA