

⋮kubeh

Kubeh is the name of a thick dumpling-like dish with widespread culinary traditions across the Middle East. I fell in love with this food because it is comfort bundled in freshness and it is as beautiful as it is delicious. The menu is inspired by my Israeli-Iranian family's recipes and my time in kitchens with women from Syria, Kurdistan & Iraq.

- **Melanie Shurka, Chef & Owner**

SPREADS SERVED WITH A PITA

HUMMUS tahini, grated tomato, chili oil (v) (gf) - 11

LABNEH cucumber, radish, zahtar (veg) (gf) - 11

MUHAMMARA roasted red pepper, walnut, pomegranate (v) (gf) - 11

MEZES

MIXED OLIVES (v) (gf) - 7

TORSHE persian seasonal pickled vegetables (v) (gf) - 7

SEARED HALLOUMI honey, rosemary (veg) (gf) - 13

SHIRAZI SALAD tomato, cucumber, radish, dill (v) (gf) - 7

CHARRED EGGPLANT almond, tahini, chickpea, pomegranate, pita (v) - 15

FRIED MATZO KUBEH ground lamb, mint, pomegranate - 15

FRIED MATZO SPINACH KUBEH spinach, potato, cilantro and garlic (v) - 15

SMALL PLATES

MATZO BALL SOUP chicken broth, zucchini, carrot & dill - 13

WARM CAULIFLOWER lemon, parsley, sea salt (v) - 14

BUTTERNUT SQUASH whipped feta, urfa, pepitas (veg) (gf) - 15

BROCCOLINI red tahini, garlic, pine nut, ouzo (v) (gf) - 12

RUSSET POTATOES smashed with chermoula and yogurt (veg) (gf) - 10

TAHDIG bottom of the pot crunchy rice (veg) (gf) - 8

SALMON NAYEH aguachile, bulgur wheat, red onion, mint, toasted coriander, pomegranate, chili pepper - 17

SAFFRON SHRIMP zucchini, tomato, salmon, white bean, garlic, country bread - 16

HUMMUS CAULIFLOWER SALAD arugula, tomato, cucumber, pistachio, almond, pomegranate, tahini, yogurt (veg) - 19

KOFTA ground lamb & beef kebab, squash, sumac onion, pistachio puree, pomegranate (gf) - 19

LARGE PLATES

BRISKET braised with pomegranate and walnut, served with mashed potatoes (gf) - 33

ZAHTAR SWORDFISH walnut puree, roasted squash, artichoke, swiss chard (gf) - 38

BAHARAT HANGER STEAK syrian spice rub, sumac onion yogurt, mashed potatoes, green salad (gf) - 34

VEGETABLE TOMATO STEW eggplant, fennel, artichoke, cauliflower, chickpea, saffron basmati (v) (gf) - 26

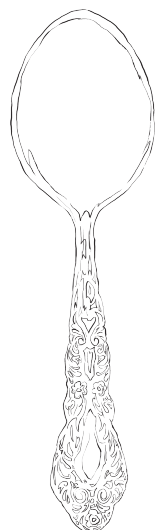
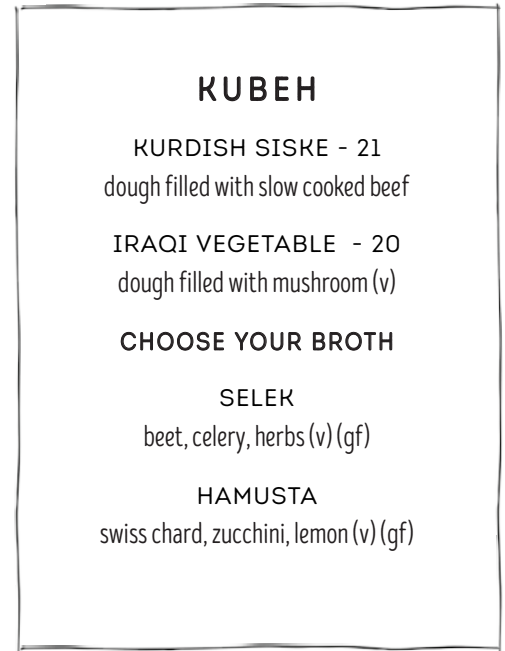
MATZO SESAME CHICKEN SCHNITZEL mashed potatoes, tahini honey mustard, green salad - 28

CHICKEN SHAWARMA basmati rice, tahini, amba, parsley & onion salad (gf) - 28

BRAISED LAMB SHANK sour cherry, cannellini, saffron basmati, pomegranate glaze (gf) - 37

SIDES

Pita (v) - 2 // Zahtar Pita - 3 // Gluten Free Pita (veg) (gf) - 4 // Basmati Rice (v) (gf) - 6



(v) Vegan / (veg) Vegetarian / (gf) Gluten Free

Our meats come from farms with humane practices and are 100% hormone and antibiotic free.

Please inform your server if you have any food allergies or any dietary restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20 % Gratuity added to parties of 6 or more

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SPARKLING

	GLASS	CARAFE	BOTTLE
Prosecco, Vignale di Cecilia, Veneto, Italy*	17	...	54
Champagne Brut, Premier Cru, R. Geoffroy, Champagne, France Š	82
Champagne Brut Green Label, Lanson, Champagne, France *	128
Champagne, Lanson, Brut Black Label (1/2 Bottle)	58

WHITE

Sancerre, Domaine Raffaitin-Planchon, 2022, Loire Valley, France *	78
Pouilly-Fumé Les Cris, Domaine Alain Cailbourdin, 2021, Loire Valley, France * Š	17	37	60
Grüner Veltliner, Stadt Krems, 2022, Niederosterreich, Austria Š	15	35	52
Pinot Grigio, Marco Felluga, 2021, Friuli-Venezia Giulia, Italy Š *	16	37	56
Dabouki, Cremisan, 2019, Bethlehem, West Bank *	16	37	56
Chardonnay, Les Peyrarols, Boyer-De Bar, 2021, Languedoc, France *	17	37	60
Albariño Vista Luna, Ferdinand, 2021, Borden Ranch, California * Δ	17	37	60
Voski, Zorah, 2018, Ararat Valley, Armenia *	109

SKIN CONTACT

Sant'Or, Roditis Amphora, 2022, Achaia, Greece (Orange) * Δ	17	37	60
Mrs. Poulia, Kalogris, 2021, Peloponnesse Greece (Orange) *	17	37	60
Massaya Rosé, 2021, Beqaa Valley, Lebanon (Rosé)	16	37	56

RED

Great Mother, Stilianou, 2020, Crete, Greece*Δ (chilled)	17	37	60
Pinot Noir, Land of Saints, 2022, Central Coast, California *	17	37	60
Cabernet Franc Ramon, Ramat Negev, 2020, Negev, Israel *K	113
Barolo Albe, G.D. Vajra, 2019, Piedmont, Italy *	89
Farnio Rosso Piceno, Montepulciano, Garofoli, 2022, Marche, Italy *	15	35	52
Langhe Nebbiolo, La Spinetta, 2021, Piemonte, Italy Š	75
Merlot, Kadesh Barnea, 2020, Negev, Israel * K	17	37	60
Syrocco, Syrah, 2021, Zenata, Morocco *	16	37	56
Bandol Rouge, Château de Pibarnon, 2018, Provence, France *	135

* - Organic Practicing, Organic, or Biodynamic // Δ - Natural // Š - Sustainable // K - Kosher

COCKTAILS

TORSHI-TINI dirty befeater gin martini made with persian pickle brine, torshi garnish - 18
PASSION IN CHIOS vodka, verino antica masthia, passion fruit, aperol, lime, rosemary - 16
THE ALCHEMIST del maguey mezcal, spicy honey, averna, drambuie scotch, lemon - 17
ARAK THE CASBAH massaya arak, del maguey mezcal, tequila, pomegranate, honey - 18
BARBERRY SOUR tequila, verino antica masthia, barberry, lime, sumac - 18
CALL YOUR MUTHA gin, strawberry, rosemary syrup, egg white, lemon - 18
SAFFRON NEGRONI saffron infused gin, sweet vermouth, orange bitters - 17
SPIKED LEMONADE rosewater mint lemonade with gin or vodka - 17
THE PERSIAN gin, persian cucumber, lemon, zahtar - 17
WALNUT MANHATTAN apricot infused bourbon, walnut liqueur, sweet vermouth - 17
TURKISH COFFEE MARTINI vodka, espresso, kahlua, bailey's, cardamom - 17
SOOTHSAYER hendrick's gin, london fog tea, lavender, oat milk - 17

ZERO PROOF COCKTAILS

FEISTY SUNRISE pineapple, spicy honey, passion fruit, soda, rosemary - 13
RIMONA pomegranate, sage, grapefruit, lime, mediterranean tonic - 13
PERSIAN VIRGIN Persian cucumber juice, kombucha, lemon, zahtar - 13

BEER

GOLDSTAR, DARK LAGER Netanya, Israel (4.9% abv) - 9
SCHNITT, JAFFA IPA Tel Aviv, Israel (5% abv) - 9
BACK HOME BEER, PERSIAN LAGER Born in Iran, brewed in NY (4.9% abv) - 10
BACK HOME BEER, NEW DAY IPA Born in Iran, brewed in New York (6.5% abv) - 12
BACK HOME BEER, SUMAC GOSE Born in Iran, brewed in NY (4.6% abv) - 12

HOUSE CARAFES

Carafe = 15 ounces

\$25

SAUVIGNON BLANC

Terranoble, '22, Chile

DOURO RED

Broadbent, '20, Portugal

ARAK

A Middle Eastern spirit famous for its strength and anise flavor. Traditionally served 1/3 arak to 2/3 water

El Massaya Arak, Lebanon - 15

Kafroun, Israel - 15

Golden Arak Ramallah, Palestine - 15

Carafe of El Massaya Arak - 50
(12 oz with mixers)

ARAK FLIGHT - 18

Your ticket to the Middle East. Experience araks and their drink pairings, from three different countries.

SOFT DRINKS

Rose Water Mint Lemonade - 7

Iced Bedouin Tea // Iced Green Tea - 7

Assorted Sodas - 4