



HASH FIFTY FIVE
RESTAURANT LOUNGE
47 WEST 55TH ST. NYC (212) 957-1899
WWW.HASH55.COM

HASH FIFTY FIVE
Victor LaPlaca, chef

lounge menu

mezze

za'atar pita chips
chickpea hummus/red pepper harissa 12

roasted carrot-feta salad
carrot hummus/grilled pita 9

cucumber raita
curried yogurt/feta/mint/pita chips 9

vegetable falafel
aged goat cheese/roasted tomato 10

pan tomate
tomato crostini/manchego cheese/garlic aioli 9

medjool dates
cabrales cheese/wrapped with prosciutto ham 11

skewers

roasted curried chicken
smoky eggplant puree 12

grilled beef
blue cheese/tomato jam 15

chermoula mahimahi
red pepper harissa/chorizo 12

seared shrimp
smoked paprika aioli/whipped avocado 14

flatbreads

lahmajoun
spiced ground lamb/roasted tomato
feta cheese/chickpea hummus 14

classic
roma tomato sauce/mozzarella/basil 12

spicy chicken sausage
herbed ricotta/balsamic onions/
roma tomato sauce 15

artichoke pancetta
caramelized onions/fontina/hot peppers 14

'mezze table'

2 person minimum

vegetarian 18per person non vegetarian 21per person

ALL DAY MENU

small plates

mezze

assorted salads/hummus/harissa

grilled za'atar flatbread 12

crispy lamb spare ribs

petite lettuce/honey yogurt sauce/rouille 13

shrimp falafel

red pepper-couscous/parsley-mint sauce 14

citrus marinated olives

roasted peppers/toasted almonds 9

hamachi tartar

citrus-jalapeno vinaigrette

crispy green beans 16

crab and crudo

sweet maine crab cake/tuna crudo

whipped avocado/spicy aioli 14

artisanal fromage

3 cheeses/grilled bread/grape compote 17

radish beet salad

burrito/sea salt/pistachio sherry vinaigrette 11

pan tomate

grilled tomato crostini/aged manchego cheese/garlic aioli 9

medjool dates

cabrales cheese/wrapped with prosciutto ham 11

flatbreads

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spiced ground lamb/roasted tomato
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roma tomato sauce/mozzarella/basil 12

spicy chicken sausage
herbed ricotta/balsamic onions/
roma tomato sauce 15

artichoke pancetta
caramelized onions/fontina/hot peppers 14

chermoula shrimp
caramelized onions/roasted eggplant/harissa 16

entrée salads

biretta steak
petite lettuce/cabrales cheese/white balsamic vinaigrette/onions/tomato 25

grilled chicken
petite greens/green goddess dressing/
toasted walnuts 22

tuna incise
seared rare/tonnato/haricot vert
fingerling potato/black olive/tomato jam 26

larger plates

grilled rosemary chicken
spinach couscous/roasted red pepper salad 21

pan seared salmon
vegetable cantata/celery root puree 23

grilled rib eye steak
crispy tomato salad/basil pistol
blue cheese crumble 34

baste sirloin sliders
lettuce/tomato/mustard pickle/fries 14

10oz sirloin burger
lettuce/tomato/mustard pickle/fries 17

grilled lamb kaftan skewers
arugula chickpea salad/cardamom yogurt/pistachio vinaigrette 16

roasted lamb sandwich
sliced leg of lamb/red pepper salad/rouille/cucumber pickle
curried potato chips 15

seared hay tuna
charred eggplant puree/smoked aioli
green olive finesse 22

ricotta gnocchi
rock shrimp/almond pesto 20

pork loin ban mi sandwich
daikon-carrot pickle/cilantro aioli 16

sides

shoestring fries 8 radish-potato salad 5 carrot hummus 5
beets with pistachio 7 cucumber salad 6 spinach couscous 7

dessert

warm green apple cake

spiced pomegranate sauce/vanilla ice cream 10

chocolate tart

chocolate ice cream/chocolate sauce/almonds 10

sticky ginger cake

burnt-honey drizzle/strawberry ice cream 10

cheesecake stuffed apricots

graham cracker-hazelnut crumble/vanilla ice cream 12

HASH FIFTY FIVE

HOOKAH FLAVORS

\$30

Double Apple
Grape
Mint
Pineapple
Chocolate
Watermelon
Mango
Orange
Peach
Strawberry

COCKTAILS 11

CHAI MARTINI

Green Tea, Eucalyptus, Absolut Pear, Triple Sec, Fresh Lemon Juice

GARDEN OF EDEN

Hendrick's, Champagne, St. Germain, Cucumber, Basil

SWEET & SPICY

Vodka Peppar, Muddled Cucumber & Jalapenos, Triple Sec, Mango Puree, Cranberry Juice, Lime Juice

SAND STORM

Dark Rum, Burnt Honey, Fresh apples, Cinnamon

HASH 55

Whiskey, Cointreau, OJ, Pineapple Juice, Cranberry Juice

SAHARA

Red Berry Vodka, Chambord, Cranberry

SWEET & SOUR

Vodka, Peach schnapps, Melon Liquor, Apple Liquor, Pineapple Juice

LA VIE EN ROSE

Torched Cherry Rum, Rose, Champagne, Lemonade, Cranberry Juice

10

Tequila, Grand Marnier, OJ, Sour Mix, Orange Zest

FIZZ

Absolut Citron, Raspberry Vodka, Raspberry Puree, Sour Mix, Sprite

WINES

BUBBLES

Chandon-Brut Classic, CA 10/36
Blanc De Noir-Ste Michelle, Columbia Valley, WA 11/40
Moet & Chandon Imperial France 175
Veuve Cliquot Yellow Label France 175

WHITE

Pinot Grigio-Echelon, Sonoma, CA 9/34
Sauvignon Blanc-Rodney Strong, Sonoma, CA 11/40
Sauvignon Blanc-Lieff, Napa Valley, CA 48
Chardonnay-Edna Valley, Central Coast, CA 10/36
Chardonnay-Davis Bynum, Russian River Valley, CA 60
Riesling-Sterling Vineyards, Central Coast, CA 9/36

ROSE

Rose-Albemarle, VA 9/34

RED

Merlot-Two Vines, Columbia Crest, WA 11/40
Cabernet Sauvignon-Collision Point, Lake County, CA 10/38
Cabernet Sauvignon-Sledgehammer, North Coast, CA 9/32
Pinot Noir-Palazzo, CA 68
Syrah-Valley Of The Moon, CA 10/38
Zinfandel-Spellbound, CA 9/32

BOTTLES

CHAMPAGNE

Moet & Chandon Imperial 175
Veuve Cliquot Yellow Label 175
Perrier-Jouet Brut 350
Perrier-Jouet Rose 450

VODKA

Grey Goose 300
Ketel One 300
Belvedere 350
Ciroc 350

RUM

Bacardi 250
Captain Morgan 250

TEQUILA

Patron 350
Don Julio 350

WHISKEY

Johnnie Walker Black Label 300
Jack Daniel 250
Chivas Regal 300

COGNAC

Hennessy 350