

TIMNA

Spring 2015

Dinner

Executive Chef: Nir Mesika

STARTERS

yemenite kubaneh bread- spiced & crushed heirloom tomatoes \$6

roasted cauliflower- curried labane, raw tahini, chopped herbs \$8

shishito peppers- greek feta, caper berries, olive tapenade \$9

cheese plate- biscotti, house marmalade \$13

APPETIZERS

ruthi's veggies- root vegetables confit, lentil salad, raw tahini, date molasses \$10

crunchy salad- boston lettuce, fennel, apple, celery, beet, macadamia, smoked mustard \$12

fresh corn polenta & egg- trumpet & chanterelle, asparagus, grana padano, porcini foam \$14

mediterranean sashimi- sea bass, quinoa tabouli, crispy fish skin, tzatziki \$14

sweetbread bruschetta- tunisian tomato stew, quail egg yolk \$16

grilled mackerel- fingerling potatoes confit, avocado-lime mousse, ramiro pepper, yuzu aioli \$17

ocean scallops- green pea mousse, lamb belly, snow peas \$18

east-west duck- cilantro-ginger pesto, carrot purée, baby bok choy, puffed rice \$19

PLATES

tortellini- eggplant & goat cheese, chickpea stew, grilled artichoke hearts, alfalfa \$20

bedouin octopus- grilled savoy cabbage, lentil masabacha, greek yogurt, smoked tomato salsa \$21

red snapper- cauliflower, porcini gelée, asparagus, sea bean, brussel sprouts, grilled onion \$24

poussin ras el hanout- wild sorrel cream, chickpea, curried aioli \$26

lamb saddle- persian lemon dust, freekeh, spiced butternut squash, green garlic purée \$28

petite filet- bone marrow, sunchoke, artichoke à la barigoule- \$30

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Wine Menu

SPARKLING WINE

blanc de blancs, paul de coste, france - 9/34
prosecco brut nv, gregoletto, italy - 11/42
rosé brut, paul de coste, france - 12/44
champagne leonie brut nv, canard duchene, france - 80

ROSÉ WINE

negroamaro rosato, rosa del golfo, italy 2014 - 10/38
rosé, stoller family estates, oregon 2013 - 13/46

WHITE WINE

chardonnay, fiuza & bright, portugal 2013 - 8/32
sauvignon blanc, formation, napa valley 2013 - 10/38
albariño, albariño rias baixas, spain 2013 - 9/34
côtes du rhone blanc, ferraton pere & fils, france 2013 - 12/44
jeune blanc, château musar, lebanon 2013 - 14/52
cave de chardonnay, chardonnay de chardonnay, france 2013- 46
riesling tango oaks, red newt, new york 2012- 50
pinot grigio, kellerei kaltern, italy 2013- 52
sancere, domaine baptiste auchère, france 2014- 54
pouilly fume, la charmette, france 2013- 68
savigny les beaune, bellang christian et fils, france 2012- 73

RED WINE

primitivo, vigne della mansion, italy 2011 - 9/34
merlot, domaine de mermes, france 2010 - 10/38
côtes du rhone, ferraton pere & fils, france 2012 - 10/38
pinot noir, formation, california 2012- 11/42
chianti classico, san fabiano calcinaia, italy 2012 - 12/46
saint emilion, chateau billerond, france 2010- 48
farrah syrah, klinker brick, california 2012- 52
jeune rouge, château musar, lebanon 2011 - 56
merlot, lieb cellars, new york 2013 - 58
sancere, domaine gerard millet, france 2012- 66
barbera d'alba, viberti barbera bricco, italy 2011 - 68
côte de nuits, domaine sylvain loichet, france 2007 - 74

BEERS

goldbräu lager, stiegel, austria - 6
easy blonde, acbc, new york - 7
alpha male ipa, acbc, new york - 8
mother's milk stout, keegan ales, new york - 7
white wing wheat, shiner beers, texas - 6

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Desserts

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sweet & sour fruits - mango coulis, tropical sorbet, strawberry-yuzu gazpacho \$8
liquid chocolate bar- coffee-caramel cream, caramelized bananas, tonka ice cream \$8
crumbled tart- fennel seeds crumbs, lavender bûrlée, drunk pears, filo crisp \$9
cheese plate- biscotti, house marmalade \$13

VERMOUTH, APERITIF & AMARO

dolin dry- \$8
dolin rouge- \$8
carpano antica formula- 9
punt e mes - 9
cocchi americano- 9
cocchi rosa- 9
aperitivo cappelletti- 12
cardamaro vino amaro- 12
bonal gentiane-quina- 13
byrrh grand quinquina- 13
elisir novasalus- 14
cocchi barolo chinato- 25

DESSERT WINE & CHAMPAGNE

muscat de rivesalte, le prieure de la
veuve, france 2009 - 11
port ferreira, dona antonia reserva,
portugal - 12
blanc des blanc, paul de coste,
france 2013- 9/34
champagne leonie brut nv, canard duchene,
france - 80 (bottle)

HOT BEVERAGES

organic tea (earl grey, chamomile,
jasmine, green, mint)- 3
espresso- 2.5
macchiato- 3
cappuccino-3.5
latte- 4
hot chocolate- 4

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Spring 2015
Alcohol Menu

APERITIF, VERMOUTH & AMARO

dolin dry- 8

dolin rouge- 8

carpano antica formula- 9

punt e mes - 9

cocchi americano- 9

cocchi rosa- 9

aperitivo cappelletti- 12

cardamaro vino amaro- 12

bonal gentiane-quina- 13

byrrh grand quinquina- 13

elisir novasalus- 14

cocchi barolo chinato- 25

MEDITERRANEAN WINE COOLERS

saint marks cooler- rose de provence, cocchi rosa, punt e mes, club soda- 12

negronish- cappellette aperitivo, antica, juniper, prosecco brut- 12

please do tell- bonal gentiane-quina, shiner white wing- 10

alphabet city- cardamaro, dolin rouge, angostura- 11

mediterranean reviver- juniper, cocchi americano, dolin dry, lemon, star anise- 12

antica, ginger & and soda- antica, fresh ginger, club soda- 10

peace in the middle east- lavender, lemon, dolin dry, blanc de blancs- 11

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Spring 2015
Brunch Menu

* ALL MENU ITEMS ARE SERVED WITH A DAILY SELECTION OF 3 STARTERS, GRILLED PITA, AND COFFEE (PER CUSTOMER, ADD MIMOSA \$3)

SWEETS & SALADS- \$14

morning pancakes- grilled pineapple, strawberries, lemongrass whipped cream

brioche french toast- caramelized bananas, crispy bacon, maple syrup

kale salad- toasted walnuts, fennel, shaved parmesan

house cured salmon- chopped greens, latke, greek yogurt

EGGS & MAINS- \$17

eggs any style- chopped salad, labane, grilled ciabatta

shakshuka- the whole thing...just really good! (add skirt steak \$5)

alphabet city benedict- challah, cured salmon, turkish spinach, harrisa aioli, poached egg,
home fries

an homage to the hummus place- grilled shrimp masabacha, crushed tomatoes, preserved
lemons (served with a grilled pita bread)

timna's burger- grass-fed beef, avocado, za'atar, paprika aioli, fried egg, home fries

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Brunch Drinks Menu

BRUNCH COCKTAILS -\$9

mimosa- fresh squeezed orange, prosecco (virgin \$6)

saint marks cooler- rose de provence, cocchi rosa, punt e mes, club soda- 12

moroccan michelada- goldbräu, preserved lemon, harissa, smoked salt

peace in the middle east- lavender, lemon, dolin dry, blanc de blancs- 11

mediterranean revival- juniper, cocchi americano, dolin dry, lemon, star anise- 12

please do tell- bonal gentiane-quina, shiner white wing- 10

NON-ALCOHOLIC BEVERAGES

lemonade- 3

ice tea- 3

soda- 3

HOT BEVERAGES

organic tea (earl grey, chamomile, jasmine, green, mint)

espresso - 2.5

macchiato- 3

cappuccino- 3.5

latte- 4

hot chocolate- 4