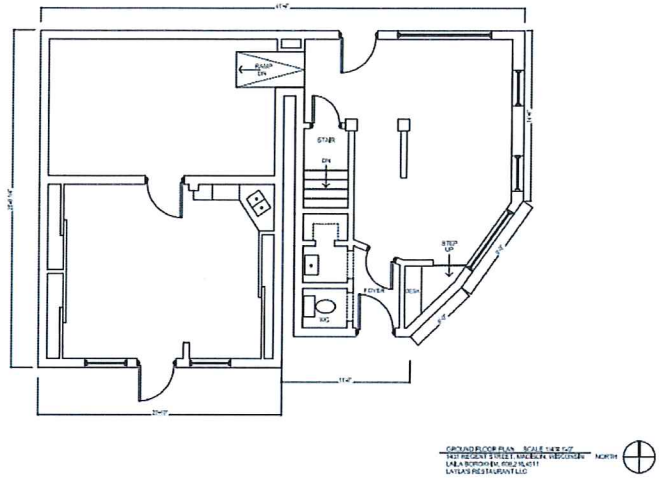


17.07.17_Laila Borokhim_Floor Plan.pdf

Sign In



Sharers

Dolmas-grape leaves stuffed with rice, pine nuts, herbs & spices 5

Chopped Liver-Rye bread, chicken liver, onions, pickled onions 5

Burekas-savory phyllo pastries stuffed with kale, feta & onions 5

Bene Taters-roasted fingerlings, mild curry sauce & toasted coconut 5

Karoveet-Sauteed cauliflower, goat cheese dipping sauce 5

Soups & Salads

Matzo Ball-Saffron matzo balls, bone broth, herbs & luv. Not made by your BUBBE! 4/6

Moroccan Fava Bean Soup-favas, carrots, turmeric, cilantro, peppers 4/6

Quinoa Tabbouleh Salad-parsley, preserved lemons, olive oil, green onions 5

Battata Salad- sweet potatoes, hearts of palm, pickled corn, walnuts, fresh mozzarella 9

House-Organic greens with tahini herb dressing 3

Plants

Shakshuka-flavorful tomato stew topped with poached eggs, served with challah bread
10

Sabik-grilled eggplant, mango chutney, pickled cabbage, onions, fried egg 10

Kibbeh-Open faced bulgur crust, roasted chickpeas, fresh mozzarella, tahina,
caramelized onions & garlic 10 (add lamb bacon 2)

Flesh

Chicken Under a Brick- Bone in chicken flavored with zaatar &lemon \$12

B'steeya-shredded phyllo dough layered with chicken, honey, almonds \$12

Lamb Brisket-smoked slow cooked lamb & root veggies over rice \$12

Lamb Shank- Slow roasted lamb shank \$13

Lamb Kubbideh-Grilled ground lamb kabob \$12

NuuNoosh will be a small fifteen seat restaurant focusing on serving customers Jewish comfort foods and deli style items. Hours of operation will be 8am to 11pm Monday thru Saturday and Sundays 8am to 3pm. The restaurant will be owned and operated by Laila Borokhim and employees she chooses to hire. She has four plus years in the restaurant industry. Layla's Restaurant LLC specializes in providing food in small unique spaces such as the Regent st location. Projected yearly sales will be in the 10,000 to 100,000 range.