

Samar

BY STEPHAN PYLES

INSPIRATIONS FROM SPAIN

SMALL PLATES

CROQUETTE OF THE DAY PAIRED WITH AIOLI	7
BLISTERED GREEN SPANISH CHILES WITH HICKORY SMOKED SEA SALT	8
MUSHROOMS SAUTÉED IN RAMP BUTTER WITH VALDEON CHEESE	9
MANCHEGO CHEESE MARINATED IN EXTRA VIRGIN OLIVE OIL WITH OLIVES AND HOJA SANTA	9
PINE NUT GAZPACHO WITH PEEKYTOE CRAB, ARTICHOKE SPHERES AND GUAJILLO CHILI OIL	9
FOIE GRAS BRULÉE PEDRO XIMENEZ POACHED RHUBARB AND CRISPY JAMON SERRANO	9
POTATOES AND CHORIZO WITH FRIED ORGANIC EGG AND HUDSON VALLEY FOIE GRAS	12
SAUTÉED SHRIMP WITH GARLIC, BRANDY, PARSLEY AND DRIED CHILIES	12

LARGE PLATE

PAN ROASTED CHICKEN WITH CHORIZO, ASPARGUS, SUGAR SNAP PEAS AND ROMESCO	16
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INSPIRATIONS FROM THE EASTERN MEDITERRANEAN

SMALL PLATES

FATTOUSH SALAD WITH TOASTED NAAN, TAHINI AND ZA'ATAR	8
FALAFEL WITH TABOULEH, FAVA BEAN PUREE AND PICKLED RAMPS	7
TURKISH SPICED LAMB "PIZZA" WITH PINE NUTS AND LABNE	8
HALOUMI STUFFED SQUASH BLOSSOMS WITH POMEGRANATE-GREEN OLIVE SALAD AND TAHINI SAUCE	10
ROASTED EGGPLANT STUFFED WITH DRIED TURKISH BEEF SAUSAGE, PEPPERS, ONIONS, AND MINT-CHILI LABNE	9
DUCK CONFIT TAGINE WITH MEDJOOOL DATES, FIGS AND TRI-COLOR COUSCOUS	9
SPICY BEEF AND LAMB KEBAB WITH YOGURT, CRISPY NAAN, PAPRIKA BUTTER AND TOMATO SAUCE	10
SEARED BAY SCALLOPS WITH OLIVE OIL POACHED POTATOES, CRISPY ARTICHOKEs, AND GRAPE LEAF VINAIGRETTE	12

LARGE PLATE

ARABIC COFFEE RUBBED HANGER STEAK WITH FENUGREEK MASHED POTATOES AND ZA'ATAR-GARLIC BUTTER ROASTED CAULIFLOWER	18
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SPREADS AND ACCOMPANIMENTS

HUMMUS	3.5	HARRISA	3
MOUTABAL	4.5	TZATSIKI	4
LABNE	3.5	BLACK HUMMUS	5



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INSPIRATIONS FROM INDIA

SMALL PLATES

POTATO AND OKRA MASALA WITH CUMIN, CHILES, AND LEMON	6
CHICKPEA FLOUR TEMPURA VEGETABLES WITH YOGURT, TAMARIND AND MINT CHUTNEY	7
CHICKPEA MASALA WITH GRILLED EGGPLANT AND HOUSE-MADE MINT RICOTTA	8
LAMB BIRYANI WITH FRIED ONIONS AND RIATA	10
TIGER PRAWNS “BOMBAY STYLE” WITH CRISPY OKRA AND SPICED PEAR CHUTNEY	11
CHICKEN-APRICOT SEEKH KEBAB WITH SAFFRON AND CASHEWS	7
TANDOORI CHICKEN BUTTER MASALA WITH TOMATOES AND FENUGREEK	8
BONELESS BEEF SHORT RIBS IN GINGER-GARAM MASALA SPICED CURRY WITH SAFFRON RICE	11

LARGE PLATE

FISH CURRY OF THE DAY WITH SEASONAL VEGETABLES AND SAFFRON SCENTED BASMATI RICE	MARKET PRICE
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NAANS AND CHUTNEYS

PLAIN NAAN	2.5	TODAY’S CHUTNEY	3
COCONUT AND CRANBERRY NAAN	4	MINT-CHILI CHUTNEY	3
ROSEMARY GARLIC NAAN	3	TAMARIND CHIPOTLE CHUTNEY	3
SPINACH GOAT CHEESE NAAN	3		

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DESSERTS

CHOCOLATE SAMOSA WITH CANDIED ROSE PETAL SAUCE	4
CARAMELIZED APPLE EMPANADA WITH CINNAMON ICE CREAM	4
SAFFRON-COCONUT RICE PUDDING AND CARDAMOM	4
DARK CHOCOLATE AND SPICED PECAN BAKLAVA	4
CANDIED GINGER STUFFED SEMOLINA CROQUETAS WITH NATILLA	4
KULFI ICE CREAM SANDWICH WITH FRESH FRUIT	4

SAMAR EXCLUSIVE TEA BLEND

HOOKAH CHAI	5
AFGHAN TEA	5
SAMAR CHAI	5
CHAMOMILE	5
AYURVEDIC CALM	5
MOROCCAN GREEN	5

COFFEE

SAMAR BLEND COFFEE	2
TURKISH COFFEE	3
ARABIC COFFEE	3
CAPPUCCINO/ LATTE	4
ESPRESSO	3

WATER

FILTERED WATER BY EVERPURE STILL/SPARKLING	3
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NARGHILE SHISHA

ROSE, APPLE, MINT, ORANGE, GRAPE, GUAVA	18
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