

HARTA

NYC RESTAURANT WEEK SUMMER 2023 JULY 24 - AUGUST 30

2-COURSE LUNCH 45

Choice of Any Starter
Choice of Any Item from Dishes
or From the Grill

3-COURSE DINNER 60

Choice of Any Starter
Choice of Any Item from Dishes
or From the Grill
Choice of Any Dessert

*\$10 upcharge on Black Angus Sirloin

TO START

CHARRED EGGPLANT

mint, smoked olive oil

WHITE BEAN HUMMUS

aleppo pepper

CRUSHED AVOCADO DIP

tomato, onion, cilantro, tortilla chips

CRISPY CALAMARI

spicy tomato sauce, pickled peppers

TUNA CRUDO

roasted pepper, lemon, hazelnut, green onion

CHORIZO & POTATO CROQUETTES

romesco sauce

BURRATA

heirloom tomato, artichokes, croutons, basil

GOLDEN BEETS

vermont creamery chevre, pistachio
vinaigrette

TOMATO BRAISED MEATBALLS

beef & pork, goat cheese-whipped
ricotta, basil

DISHES

ROASTED ORGANIC CHICKEN

crushed potatoes, olives, saffron

ROASTED CAULIFLOWER

panisse, oyster mushroom, eggplant

BRANZINO

roasted fennel, artichoke, salmoriglio sauce

WILD MUSHROOM CAVATAPPI

parmigiano reggiano

SHRIMP SCAMPI

casarecci, garlic, lemon, spicy breadcrumbs

FROM THE GRILL

HARTA BURGER

black angus beef, vermont cheddar, lettuce,
tomato, onion, brioche bun, herbed fries

ATLANTIC SALMON

capanata, pumkin seed gremolata

STEAK FRITES

black canyon skirt steak, salsa verde

BLACK ANGUS SIRLOIN

peppercorn crust, fingerling potatoes,
watercress, balsamico

SIDES

BLISTERED SHISHITO PEPPERS 9

sea salt, lemon

PATATAS BRAVAS 13

crispy potatoes, salsa brava

FRENCH FRIES 8

GRILLED BROCCOLINI 12

brown butter, raisins, capers

DESSERTS

BASQUE CHEESECAKE

cara cara & blood oranges, orange
caramel sauce

CHOCOLATE ALMOND TORTE

yoasted almonds, chantilly

QUINCE CROSTATA

whipped mascarpone, ginger toffee

PISTACHIO SOFT SERVE SUNDAE

kataifi, honey, toasted pistachios

CHOCOLATE SOFT SERVE SUNDAE

hazelnuts, whipped cream, cocoa nibs,
amarena cherries

SIMPLY SOFT SERVE

pistachio, chocolate or twist