

A P P E T I Z E R S

AVOCADO PICCOLO..... \$20

A RICH COMBO OF TABBOULEH SALAD, CHICKPEAS
SHALLOT, VINAIGRETTE, WRAPPED IN HASS AVOCADO
FLOATING ON A ZESTY WATERMELON GAZPACHO

EGG BENEDICT.....\$20

SOUR CREAM, AVOCADO, SMOKED SALMON, EGGS
BENEDICT, HOLLANDAISE, CHIVES

GOAT CHEESE EGG ROLL..... \$20

AN ENTICING BLEND OF GOAT CHEESE, PESTO ROASTED
SWEET POTATO RED PEPPERS, WALNUTS SWEET SAUCE
& TWO HOUSE DIPPING SAUCES

BUFFALO CAULIFLOWER..... \$20

CRISPY BREADED FLORETS, TOSSED IN CHEF'S SIGNATURE
SRIRACHA BUFFALO SAUCE, PICKLED RED ONION AND
CREAMY DILL RANCH

PALLE DE AVOCADO..... \$18

AVOCADO BALLS FILLED WITH MOZZARELLA IN A CRISP
PANKO CRUST SERVED WITH A RED PEPPER DIPPING SAUCE

PESCADA HOUSE SPECIALTY..... \$18

FINE PASTRY LEAVES FILLED WITH EXOTIC MUSHROOM
MEDLEY SPINACH, ONIONS TOPPED WITH SUNNY SIDE
EGG & TRUFFLE AIOLI

4 CHEESE CHATCHAPURI..... \$20

CHEESE MALAWACH, RICOTTA, FETA, EGG, PESTO

BLACK BEAN NACHOS..... \$18

CRISPY CORN TORTILLAS TOPPED WITH SIGNATURE
GUACAMOLE, SOUR CREAM, BLACK BEAN CHILI
CHEDDAR PEPPER JACK, SALSA AND JALAPENOS

MOZZARELLA STICKS..... \$18

CRISPY DELICIOUSLY-SEASONED MOZZARELLA CHEESE
FRIED TO PERFECTION SERVED WITH OUR HOUSE
MARINARA SAUCE

NAPOLEON EGGPLANT TOWER..... \$20

PANKO CRUSTED EGGPLANT SLICES LAYERED WITH
MOZZARELLA, FRESH PASTA, MARINARA SAUCE

MOZZARELLA NEST..... \$19

CRISPY MOZZARELLA CHEESE TOSSED WITH SAUTEED
PEPPERS ONIONS, NESTLED IN A KATIF BASKET

EGGPLANT CARPACCIO..... \$20

WHOLE CHAR-ROASTED EGGPLANT WITH DRIED ROSES
TOPPED WITH EGGPLANT CRÈME, FETA, SILAN, TAHINI
WALNUTS, PEPITAS CILANTRO

THE PESCADA PIZZA..... \$22

A GRILLED TORTILLA TOPPED WITH SEARED TUNA AND
A HOUSE BLEND OF FRESH INGREDIENTS DRIZZLED
WITH A SPECIAL SAUCE

TRUFFLE RISOTTO.....\$20

FOREST MUSHROOMS, ASPARAGUS, WHITE WINE, TRUFFLE
BUTTER, FRESH THYME, PORCINI MUSHROOM DUST

RED TUNA TATAKI.....\$20

TOGARASHI, GRILLED AVOCADO, PONZU SAUCE
GARLIC AOLI, CRISPY NURI CABBAGE ROLL

MAC 'N CHEESE BALLS..... \$20

DELICIOUS GOLDEN BALLS OF GOOEY MACARONI AND
CHEESE COATED IN PANKO BREAD CRUMBS FRIED TO
PERFECTION SERVED WITH ALLA VODKA SAUCE

F I S H

MUSHROOM CRUSTED SALMON..... \$42

FRESH SALMON FILET CRUSTED ON A BED OF FOREST MUSHROOMS, PORCINI MUSHROOM FOAM AND POTATO TWIRLS

BRITISH FISH AND CHIPS..... \$41

BEER BUTTERED TURBO, SERVED WITH SMASHED PEAS CRISPY HAND CUT FRIES TOSSED IN ROSEMARY, SALT SERVED WITH CHEF'S SIGNATURE TARTER SAUCE

SESAME CRUSTED TUNA STEAK..... \$51

SEARED TUNA, M RARE, TOGA RASHI, CRUSTED IN BLACK/WHITE SESAME SEEDS, WHITE WINE REDUCTION BLUEBLEND SAUCE, BOK CHOY

MAPLE SHALLOT SALMON..... \$43

A DELIGHTFUL FILET OF SALMON SERVED WITH FLAVORFUL MAPLE SHALLOT SAUCE, RED WINE CARAMELIZED PUMPKIN PISTACHIO, GARLIC, THYME

PACIFIC HALIBUT..... \$55

FRESH HALIBUT FILLET, CRÈME CHERRY PASTIS, EGGPLANT CRÈME, CRÈME FRAICHE, GNOCCHI, GREMOLATA, THAI BEANS, BURNT MAGGIE, TOMATOES BLANCHED, RAW ALMONDS, OLIVE OIL, CRUSTED PANKO, SEASONING TOPPED WITH LEAVES OF FENNEL

ASIAN SEABASS..... \$55

MISO MARINATED SEABASS, DRUNKEN PINEAPPLE, PICANTE THAI SAUCE, KING OYSTER MUSHROOM STEAK BLACK GARLIC CRÈME, GREEN SOY

CATCH OF THE DAY

STRAIGHT FROM THE SEA TO YOUR PLATE

PRICE AND FISH SPECIES VARY, DEPENDING ON MARKET AVAILABILITY

OFF THE GRILL

SIMPLY YET DELICIOUS MARINATED FISH FILET GRILLED

TO PERFECTION SERVED WITH GREEN SALAD AND CHOICE OF 1 SIDE

SALMON \$43

BRONZINI \$47

TUNA STEAK \$51

PASTA

PARMESAN CHEESE 6 HR

PAPPARDELLE..... \$29

ARTISANAL HAND CRAFTED PAPPARDELLE, ALFREDO CREAM SAUCE EXOTIC MUSHROOM MEDLEY, BUTTER, GARLIC PARMESAN, FRESH THYME

PESCADA FETTUCINE..... \$33

ARTISANAL HAND CRAFTED FETTUCINE, CREAM SAUCE WHITE WINE, FRESH AND SMOKED SALMON, PARMESAN SPINACH

BAKED ZITI..... \$25

ZITI PASTA, SIGNATURE MARINARA SAUCE, MOZZARELLA CHEESE

PENNE ROSE..... \$23

PENNE PASTA HOME-MADE POMODORO CREAM SAUCE

CHEESE TORTELLINI..... \$33

ARTISANAL HAND CRAFTED TORTELLINI STUFFED WITH SMOKED RICOTTA, BLACK SESAME, BASIL, CREAMY BUTTER SAUCE WHITE ASPARAGUS AND SAGE CHIPS

MUSHROOM GNOCCHI..... \$31

ARTISANAL HAND CRAFTED GNOCCHI, FOREST MUSHROOMS THYME, BUTTER, WHITE WINE, PARMESAN, KING OYSTER MUSHROOM FACON

SPAGHETTI SQUASH..... \$23

OVEN-ROASTED SPAGHETTI SQUASH, MARINARA SAUCE FLAME ROASTED VEGETABLES MEDLEY

CLASSIC FETTUCINI ALFREDO..... \$25

ARTISANAL HAND CRAFTED FETTUCINE PASTA, CREAMY ALFREDO SAUCE PARMESAN

20% GRATUITY WILL BE ADDED

PESCADA
NEW YORK

P I Z Z A

NEAPOLITANA PIZZA..... \$22

TOMATO SAUCE, FRESH MOZZARELLA CHEESE OPTIONAL
TOPPINGS: BLACK & GREEN OLIVES, MUSHROOMS
ZUCCHINI, EGGPLANT

FOCACCIA PIZZA..... \$21

OLIVE OIL, TOMATOES, BASIL, FRESH SLICED MOZZARELLA
CHEESE, SEA SALT, CONFIT GARLIC

FOREST MUSHROOM PIZZA..... \$25

CREAM RICOTTA SAUCE, BAKED WILD MUSHROOMS, TRUFFLE
OIL TOPPED WITH FETTA CHEESE

VENEZUELA PIZZA..... \$25

WHITE CREAM SAUCE, FRESH MOZZARELLA CHEESE
GRILLED ZUCCHINI, HONEY, CHOPPED SPINACH

ITALIANO PIZZA..... \$27

TOMATO SAUCE, MOZZARELLA CHEESE, CHERRY TOMATOES
IN AROMATIC OLIVE OIL, BAKED EGGPLANT, BASIL
BALSAMIC REDUCTION, TRUFFLE OIL

NEW YORK PIZZA..... \$29

CHEESE STUFFED CRUST, RICOTTA, MOZZARELLA
EGGPLANT, GARLIC CONFIT, BASIL, SESAME SEEDS

S O U P

SOUP DU JOUR

SOUP OF THE DAY

\$10

S I D E S

PARMESAN CHEESE 6 HR

- **PESCADA FRIES..... \$11**
DICED POTATOES TOSSED WITH A SWEET CHILI SAUCE
- **ROOT MASHED POTATOES..... \$11**
CONTAINS DAIRY INGREDIENTS
- **ROASTED POTATOES..... \$11**
- **FRENCH FRIES..... \$11**
- **SWEET POTATO FRIES..... \$11**
- **SESAME TARIYAKI GREEN BEANS..... \$11**
- **GRILLED VEGETABLES..... \$11**
- **SAUTÉED SPINACH..... \$11**
- **STEAMED BROCCOLI..... \$11**

S A L A D S

PARMESAN CHEESE 6 HR

CAESAR SALAD..... \$18

ROMAINE LETTUCE HEARTS, TOASTED HOUSE CROUTONS
CAESAR DRESSING PARMESAN

TUSCANY SALAD..... \$26

ROMAINE LETTUCE HEARTS, CUCUMBERS CHERRY TOMATO
SWEET POTATO, CROUTONS WALNUTS, SUNFLOWER SEEDS
FETA CHEESE, HONEY MUSTARD ORANGE VINAIGRETTE

WARM HALLOUMI SALAD..... \$22

MIXED OF ROMAINE HEARTS, RED ONION, SAUTEED CHERRY
TOMATOES PEPPERS, MUSHROOMS, HALLOUMI CHEESE
(OPTIONAL: BREADED OR NOT BREADED) TERIYAKI DRESSING

PESCADA SALAD..... \$22

ROMAIN LETTUCE, GRANNY SMITH APPLE, RED BEET YELLOW
BEET, HIBISCUS, CARAMELIZED NUTS GOAT CHEESE
TARRAGON, RED ONION VINAIGRETTE APPLE DRESSING

NECTARINE SALAD..... \$30

A COMBINATION OF MIXED GREENS, NECTARINES CANDLED
PECANS, RED ONION, SHREDDED FETA GENTLY TOSSED
IN A BALSAMIC VINAIGRETTE

THE EXOTIC..... \$26

AN EXQUISITE BLEND OF PARSLEY AND CILANTRO MIXED
WITH ROASTED SWEET POTATOS, ARTICHOKE HEARTS
CRANBERRIES, MACADAMIA NUTS SERVED WITH TOASTED
HOUSE BREAD WITH LABNEH

BULGUR SALAD..... \$30

A DELICIOUSLY COMBINATION OF KALE BULGUR WHEAT
CUCUMBERS, TOMATOES, RED BEETS RED ONIONS
FRESH HERBS, TOPPED WITH SWEET POTATO CHIPS, FRIED
CAULIFLOWER FLORETS FETA RANCH DRESSING

CAPRESE SALAD..... \$26

RED CHERRY TOMATOES, YELLOW CHERRY TOMATOES
BASIL, OREGANO, FRESH MOZZARELLA, BALSAMIC
REDUCTION, OLIVE OIL, TOASTED HOUSE BREAD

GREEK SALAD..... \$23

A DELIGHTFUL MIX OF ROMAINE HEARTS, CUCUMBERS RED
ONION, CHERRY TOMATOES, RED PEPPERS, KALAMATA OLIVES
OREGANO, FRESH DILL SERVED WITH GRATED FETA CHEESE
TOSSED WITH OUR LEMON HERB VINAIGRETTE

TROPICAL SALAD..... \$26

A DISTINCTIVE MIX OF ARUGULA, ROMAINE HEARTS MIXED
GREENS ROASTED BEETS, MANGO POMEGRANATE
ROASTED WALNUTS TOSSED WITH A HONEY ORANGE
VINAIGRETTE, TOPPED WITH SHREDDED GOAT CHEESE

B R U N C H

SERVED UNTIL 3PM

THREE EGGS ANY STYLE.....\$21

OVER EASY, SCRAMBLED, SUNNY SIDE UP SERVED WITH FRENCH FRIES OR SALAD BUTTER AND HOUSE BREAD

TEL AVIV VIBE.....\$29

SHAKSHUKA, HOUSE BREAD, TAHINI, COCKTAIL OLIVE ISRAELI SALAD, LABNEH Z'ATAR, OLIVE OIL AND WILD CHERRY TOMATO

OMELET.....\$23

THREE EGGS, CHOOSE TWO FILLINGS: MOZZARELLA, RED ONION, MUSHROOM, SPINACH, TOMATO, BASIL SERVED WITH SALAD OR FRIES

PESCADA GREEN SHAKSHUKA..... \$29

POACHED EGG, SPINACH, BÉCHAMEL SAUCE, MOZZARELLA TAHINI, ISRAELI SALAD, COCKTAIL OLIVE, LEBANEH ZAATAR AND WILD CHERRY TOMATO

S A N D W I C H E S

A CHOICE OF HOUSE FOCACCIA BREAD, WHOLE GRAIN HOUSE BREAD, PLAIN WRAP AND WHOLE WHEAT WRAP
ALL SANDWICHES SERVED WITH HOUSE SALAD OR FRENCH FRIES (GLUTEN FREE AVAILABLE)

GRILLED VEGETABLES.....\$28

EGGPLANT, RED PEPPER, ZUCCHINI, RED ONION MOZZARELLA AND HOUSE DRESSING

MIDDLE EAST TUNA..... \$28

TUNA SALAD, HARD BOILED EGG, KALAMATA OLIVES, SWEET PICKLES, RED PEPPER HOUSE DRESSING

IMPOSSIBLE BBQ BURGER.....\$28

CHEF'S SIGNATURE VEGAN BURGER, MOZZARELLA CHEESE TOMATO, AVOCADO, LETTUCE, BASIL, HOUSE BREAD CHALLAH BUN

AVOCADO CAPRESE.....\$28

PLUM TOMATO, AVOCADO, BASIL, FRESH MOZZARELLA AND PESTO

FISH & CHIPS..... \$28

FRESHLY SEASONED FILET OF TURBOT, BUTTERED AND FRIED TO PERFECTION MIXED GREENS, HOUSE SAUCE

20% GRATUITY WILL BE ADDED

P E S C A D A
NEW YORK