

# Bustan

## MAZETTIM

ONE 8 TWO 14 THREE 21  
hummus / tzatziki / spicy feta

### FOR THE TABLE

#### TABOON BAKED FOCACCIA 4

first one is on us

#### SMOKED EGGPLANT CARPACCIO 14

raw tahini, sesame seeds, shallots, chili, fresh herbs,  
e.v.o.o., lemon juice

#### TUNACRUDO 15

sushi grade tuna, pistachio, shallots, herbs, chili, e.v.o.o.,  
lemon juice

#### ISRAELI SALAD 16.50

tomato, cucumber, red onion, radish, scallion, herbs,  
olives, tahini, sumac & lemon and olive oil dressing

#### MARKET TOMATO SALAD 16

feta cheese, herbs, za'atar, e.v.o.o., lemon juice

#### JERUSALEM ARTICHOKE SALAD 16

mixed lettuce, red endive, mint, basil, grapes, Jerusalem  
artichoke cream, pecans, olive oil & lemon dressing

#### TABOON CHARRED OCTOPUS 21

white bean masabacha, spiced crushed tomatoes, tahini,  
watercress, pickled onion salad & cilantro oil

#### SIZZLING SHRIMP 19

garlic, parsley, espelette pepper, grape tomatoes,  
e.v.o.o., & lemon juice

#### ROASTED HEIRLOOM CAULIFLOWER 16

anise honey, labaneh & fennel pollen

#### FALAFEL BASKET 12

tahini & pickled mango sauce

#### MARGHERITA 16.50

tomato, fior di latte, parmesan & basil

### LARGE PLATES

#### LAMB TERRACOTTA 34

spiced ground lamb kofta kebab, charred onion, roasted  
tomato, sumac roasted peppers, oregano, tahini &  
pistachio, baked in flaky bread dome

#### GRILLED AUSTRALIAN LAMB CHOPS 38

roasted heirloom cauliflower, herb tahini, spiced fava  
beans, baby carrots, grilled scallion & lamb jus

#### HANGER STEAK 32

mashed potatoes, shishito peppers, bone marrow,  
homemade steak sauce & chimichurri sauce

#### ROASTED FREE RANGE CHICKEN 31

smoked lentil ragout, toasted butternut squash,  
zucchini, cipollini onions and chicken jus

#### MOROCCAN VEGETABLE TERRACOTTA 27

fennel, potato, butternut squash, sweet potato, carrots,  
charred onion, roasted tomato, sauteed spinach,  
tarragon, shaved almonds & couscous

#### GRILLED WILD KING SALMON 33

potato & turnip latke, brussels sprouts, Jerusalem  
artichoke, baby kale, grilled pineapple & tomatillo sauce

#### TABOON BAKED WHOLE BRANZINO 36

garlic, rosemary and salsa verde served with baked lemon  
potato and broccoli rabe

### SIDES 10

FRENCH FRIES  
SUMAC & PARMESAN

FREEKEH MAGADRA  
LENTILS & ONIONS

BROCCOLI RABE  
GARLIC & ORANGE ZEST

LEMON POTATOES  
ROSEMARY & GARLIC

## WINE BY THE GLASS

### CHAMPAGNE & SPARKLING

PROSECCO, Primaterra, Veneto, Italy NV 11/42

#### ROSE

CHATEAU D'OR ET DE GUEULES, Les Cimels, Rhône, France 2016 11/42

PASTEL, Chateau De Valcombe, Costieres De Nimes 2016 12/46

#### WHITE

SAUVIGNON BLANC, Kato, Marlborough, New Zealand 2015 12/46

PINOT GRIGIO, Fantinel, Friuli, Italy 2016 13/50

SANCERRE, 'La Crêpe,' Thomas & Fils 2016 14/54

ZIBBIBO, Lighea, Donnafugata, Sicily, Italy 2016 14/54

CHARDONNAY, 'SLH', Hahn, Santa Lucia Highlands, California 2014 15/58

#### RED

MALBEC, Inacayal, Mendoza, Argentina, 2015 12/46

COTESDURHONE, Domaine De Fondreche, Southern Rhone, 2016 12/46

TEMPRANILLO, "La Planta" Bodegas Arzuaga, Castilla y Leon, 2016 13/50

CHATEAU LES HAUTS DE TRINTAUDON, Médoc, France 2012 13/50

CABERNETSAUVIGNON, Mettler Family, Lodi, California 2013 15/58

PINOT NOIR, Etude, Lyric, Santa Barbara County, CA 2014 16/62

## HALFBOTTLES

### CHAMPAGNE

J. DUMANGIN FILS, BRUT, CHAMPAGNE, FRANCE NV 48

#### WHITE

CHARDONNAY, MARTIN RAY, SONOMA COUNTY 2016 23

ARIETTA, 'ON THE WHITE KEYS,' CALIFORNIA 2012 **500ML** 88

#### RED

PINOT NOIR, ANGELINE VINEYARDS. CALIFORNIA 2016 21

CABERNET SAUVIGNON, RUTHERFORD RANCH, NAPA 2014 30

CHIANTI CLASSICO, QUERCIBABELLA, TUSCANY, ITALY 2012 44

CHÂTEAUNEUF-DU-PAPE, CLOS DE L'ORATOIRE 2013 61

## NON ALCOHOLIC LIBATIONS

AQUA PANNA / PELLEGRINO 7

FRESH SQUEEZED ORANGE JUICES 5.5

GRAPFRUIT, APPLE, CRANBERRIES, PINEAPPLE 5

GINGER BEER 6

SPARKLING FRUIT SODA 5

(lemon, blood orange, grapefruit, prickly pear)

ICED TEA/LEMONADE 5

COKE, DIET COKE, GINGER ALE, SPRITE 5

FRUIT NECTARS 5

(guava, apricot)

## CRAFTCOCKTAILS

FIGLEMONADE

TURKISH FIG INFUSED VODKA, ST. GERMAIN, FRESH LEMON & GINGER BEER

TROPICAL ROSE

VODKA, FRESH LEMON, HIBISCUS, SPARKLING ROSE, FRESH MINT

LAVENDER MARTINI

GIN, LAVENDER SYRUP, LEMON JUICE, LILLET BLANC

SPICY APRICOT MARGARITA

TEQUILA, PRICOT PUREE, LIME JUICE, TRIPLE SEC, JALAPENO

BLOOD ORANGE POP

RUM, LIME, SUGAR, BASIL, BLOOD ORANGE SODA

RASBERRY MINT JULEP

BOURBON, RASBERRY PUREE, LEMON JUICE, MINT

## BOTTLED BEERS

FOUNDER'S ALL DAY IPA (MI) 8  
SESSION ALE

AB: 4.7%

JEVER (GERMANY) 9

PILSNER ABV: 4.9%

GOLDSTAR (ISRAEL) 9

DARK LAGER

CERTIFIED KOSHER ABV: 4.9%

BELL'S AMBER ALE (MI) 8

AMERICAN RED/AMBER ALE

ABV: 5.8%

DUVEL (BELGIUM) 10

STRONG GOLDEN ALE ABV: 8.5%

AVAL (FRANCE) 10

ATRISINAL CIDER ABV: 6%

FOUNDER'S PORTER (MI) 9

AMERICAN PORTER ABV: 6.5%

CLAUSTHALER (GERMANY) 7

NON-ALCOHOLIC

MALT BEVERAGE

ABV: LESS THAN 0.5%