

# AVIV

## TAYIM

A SHARED DINING  
EXPERIENCE FOR  
THE TABLE

\$95 per guest

Participation required for the entire table

+\$35 per guest

Sommelier Selected Wine Pairing



### TO BEGIN

#### HUMMUS

Select one for the Table

#### SALATIM

With Saluf Bread, For the Table **VG**

*Wine Pairing: 3oz Ca' Furlan Prosecco  
choice of brut or rosé*

### MEZZE

Each Guest Selects One

*Wine Pairing: 3oz Massaya White Blend, Lebanon*

### AL HA'ESH

Each Guest Selects One

Accompanied by Salad Katzootz

*Wine Pairing: 3oz Massaya Grenache Blend, Lebanon*

### DESSERT

Each Guest Selects One

## • • • HUMMUS AND SALATIM • • •

#### HUMMUS TEHINA **VG**

Whipped Herb Tehina, Paprika  
Extra Virgin Olive Oil 22

#### TURKISH **V**

Brown Butter, Urfa, Crispy Garlic 21

#### YERUSHALMI **N KS**

Ground Beef, Pine Nuts, Baharat, Parsley 22

#### PITRYOT **VG**

Shiitake, Maitake, Onion, Dill 21

#### RESEK

Confit Tomatoes, Schug, Happy Egg 21

Hummus Served with House Made Saluf Bread

#### SALATIM **GF VG 21**

Beets with Tehina

Olesh

Cannellini and Corn

Cabbage with Sumac Onions

Twice-Cooked Eggplant

Yemenite Pickles

Chershi



### MEZZE

#### YELLOWTAIL CRUDO\* **GF**

Habanero and Celery Schug, Green Apples  
Celery Root 24

#### WARM STUFFED DATES **V GF N**

Goat Cheese, Almond, Citrus 19

#### HALLOUMI BAKLAVA **V N**

Strawberry, Pistachio 19

#### MOROCCAN CIGARS **KS**

Spiced Beef, Raw Tehina, Spicy Local Honey 23

#### CHICORY SALAD **VG GF N**

Blood Orange, Radish, Candied Pecan 21

#### CHARRED ROMANO BEANS **V GF N**

Haydari, Pistachio and Chili Crunch, Cilantro 21

#### POTATO AND LEEK LATKE **GF**

French Onion Labneh, Caviar, Fresh Herbs 22

#### CHOPPED LIVER TOAST

Schmaltz, Cured Yolk, Pickles 22

### AL HA'ESH

#### PARGIYOT **GF**

Amba Marinade, Shipka Tehina, Plum Amba 32

#### ADANA KEBAB **GF KS**

Adjika, Cucumber and Pepper Salad 32

#### BEEF SHISHLIK\* **GF**

Black Garlic Toum, Cabbage 38

#### LAMB MERGUEZ

Tomato Matbucha 32

#### EGGPLANT **VG GF N**

Muhammara, Carob Molasses, Tehina 23

#### MUSHROOMS AND GREEN

#### ONION SHISHLIK **GF VG N**

Hazelnuts, Castelvetrano Olives 24

#### MOROCCAN SWORDFISH **GF**

Peppers, Ras Al Hanout, Lemon 39

## GADOL

#### AMBA CAULIFLOWER **V**

Freekh, Grapes, Labneh 28

#### 72HR SLOW BRAISED SHORT RIB **GF**

Passion Fruit, Tehina, Hawaj Potatoes 120

#### CHARRED AMBERJACK **GF**

Pkaila, Labneh 47

#### HOUSE SMOKED CHICKEN **GF KS**

Harissa, Tzimmes, Mixed Greens 45

#### 18OZ SHABAZI RIB EYE\* **GF KS**

Hawaj Schug, Rice Pilaf, Salad Katzootz 130

## SIDES



#### RICE PILAF **GF VG**

Dill, Saffron 11

#### SALAD KATZOOTZ **GF VG**

Cucumber, Tomato, Parsley, Lemon, Extra Virgin Olive Oil 13

#### HOUSE MADE SALUF BREAD **VG**

Olive Oil, Za'atar 11

#### FRENCH FRIES **VG**

Tehina Ketchup 13

**V - Vegetarian | VG - Vegan | GF - Gluten Free | N - Nuts | KS - Kosher Style**

19% service charge will be added to all checks and an additional 2% Culinary service charge added to all food charges. Se agregará un cargo por servicio de 19% a todos los cheques y tambien se agregará un cargo adicional por servicio culinario del 2% a todos los cargos por alimentos. 19% chaj sévis yo pral ajoute nan tout chèk ak yon chaj sévis adisyonèl 2% te ajoute nan tout chaj manje.

Hotel South Beach supports the sustainable & fair-trade efforts of our partners: Chatel Farms, Willow Bend Farms, D'Artagnan, Catelli, Sunshine Provision, Silver Streak, Samuelson Fish, Qplus, Open Blue, The Only Caviar, Aroa, Zaytouna, Neviot, La Boite, Natoora, Fresh Point, Mr Green, Wildflower Florida Raw Honey, Republica Del Cacao, Castle Valley Mill, Anson Mill, Happy Egg

## ✧ SIGNATURE COCKTAILS ✧

### SPRITZES: TEL AVIV TO MIAMI

#### HA'MARAVI

Tito's Handmade Vodka, Rosé Prosecco, Pomegranate, Rose Water 23

#### 24TH & COLLINS

Strawberry Infused Aperol, Prosecco, Fresh Cucumber, Fever Tree Cucumber 21

### CRISP AND REFRESHING

#### ZHOUG

818 Blanco Tequila, Italicus Bergamotto, Jalapeño, Cilantro, Cardamom, Sea Salt & Lime Air 25

#### TOMATO & WATERMELON PALOMA

Volcan Blanco Tequila, Montelobos Mezcal, Clarified Tomato & Watermelon Chateau, Grapefruit, Yuzuco, Flash Carbonated 24

#### JAFFA JAM

Código Reposado Tequila, Prickly Pear, Pomegranate, Pineapple, Sumac 22

#### LIMONANA

Wild Turkey Bourbon, Lemon-Verbena Cordial, Arak, Fresh Mint, Raw Sugar 22

### DECADENT

#### BLACK AND WHITE COOKIE

Belvedere Vodka, Faretti Biscotti, Black Sesame Orgeat, Lemon 20

#### SUSTAINABLE ESPRESSO MARTINI

Grey Goose Vodka, Fair Café Liqueur, Licor 43, Second Life Espresso Syrup 24

### BOLD

#### SAVORY GARDEN MARTINI

Monkey 47 Gin, Bianco Vermouth, Garden-Umami Water Castelvetro Olive Brine, House Accoutrements 22

#### FIG-STACHIO MANHATTAN

Fig Infused Russell's 10-Year Bourbon, Px Sherry, Del Professore Sweet Vermouth, Mahia Fig Liqueur, Pistachio, Second Life Fig & Pistachio Truffle 22

#### NEGRONI SABRA

Botanist Gin, Campari, Del Professore Vermouth, Black Lemon 19

#### PASTELITO PUNCH

Mt. Gay Eclipse Rum, Guava, Lemon, Clarified 22

### ZERO PROOF

#### ALMOND BLOSSOM

Optimist Bright, Orgeat, Yuzuco Super Yuzu Juice, Fever Tree Yuzu Soda 16

#### MIAMI MIRAGE

Bare Gin, Lychee, Pomegranate, Rose Water, Fever Tree Sparkling Sicilian Lemonade 16

#### AVIV ELIXIR

Seedlip, Agave, Clarified Tomato & Watermelon, Fever Tree Grapefruit Soda 16

#### ZP LIMONANA

Angels Share Verbena & Lemon Cordial, Optimist, Fresh Mint

### BEERS

#### HEINEKEN, LAGER

Netherlands 9

#### DOGFISH HEAD, SLIGHTLY MIGHTY, LO-CAL IPA

Delaware 9

#### LAGUNITAS, A LITTLE SUMPIN' SUMPIN',

#### PALE WHEAT ALE

California 9

#### MILLER HIGHLIFE LAGER

Wisconsin 9

#### SOUTH BEACH BREWING "SUNSHINE BLOND ALE"

Florida 9

#### MODELO ESPECIAL, PILSNER

Mexico 9

## ✧ WINES BY THE GLASS ✧

5 OZ POUR

### SPARKLING

#### PROSECCO

CA'FURLAN "CUVEE BEATRICE" VERONA, ITALY **V**  
Light, Fruity, Refreshing

GLASS 19 | BOTTLE 95

#### BRUT CHAMPAGNE

PIPER-HEIDSIECK, FRANCE **S**  
Elegant, Citrusy, Toasty

GLASS 34 | BOTTLE 144

#### ROSÉ CHAMPAGNE

POMMERY, FRANCE **V**  
Vibrant, Berry, Crisp

GLASS 45 | BOTTLE 185

### WHITES

#### SAUVIGNON BLANC

TWOMEY, NAPA COUNTY, CALIFORNIA 2023 **S**  
Tropical, Grassy, Zesty

GLASS 27 | CARAFE 46 | BOTTLE 110

#### ASSYRTIKO

ALEXAKIS, CRETE, GREECE 2024  
Volcanic, Citrus, Salty

GLASS 19 | CARAFE 33 | BOTTLE 86

#### PINOT GRIGIO

TERLATO, COLLI ORIENTALI DEL FRIULI, ITALY 2024 **O S B**  
Crisp, Mineral, Citrus

GLASS 26 | CARAFE 44 | BOTTLE 105

#### WHITE BLEND

MASSAYA, BEKKA VALLEY, LEBANON 2022  
Bright, Peachy, Minty

GLASS 21 | CARAFE 36 | BOTTLE 105

#### CHARDONNAY

DOMAINE DE L'AIGLE 'LIMOUX', LIMOUX, FRANCE 2023 **O S V B**  
Ripe, Oaky, Balanced

GLASS 26 | CARAFE 44 | BOTTLE 105

### ROSE

#### NATURALYS 1 HOTEL ORGANIC ROSÉ

GÉRARD BERTRAND, LANGUEDOC, FRANCE 2024 **O B**  
Dry, Fruity, Refined

GLASS 18 | CARAFE 31 | BOTTLE 90

#### SYMPHONIE

CHÂTEAU SAINTE MARGUERITE, CÔTES DE PROVENCE, FRANCE 2023  
Fresh, Citrusy, Floral

GLASS 21 | CARAFE 36 | BOTTLE 105

### REDS

#### PINOT NOIR

CLOUDLINE, WILLAMETTE VALLEY, OREGON 2023 **S**  
Silky, Red-fruited, Smooth

GLASS 20 | CARAFE 34 | BOTTLE 100

#### GRENACHE BLEND

MASSAYA BEKKA VALLEY, LEBANON 2021  
Juicy, Spicy, Warm

GLASS 23 | CARAFE 39 | BOTTLE 104

#### SUPER TUSCAN

VILLA ANTINORI, TUSCANY, ITALY 2022  
Dry, Cherry, Red Currant

GLASS 19 | CARAFE 33 | BOTTLE 86

#### MALBEC

NIETO SENETINER 'DON NICANOR', MENDOZA, ARGENTINA 2023 **O S**  
Bold, Plummy, Peppery

GLASS 22 | CARAFE 37 | BOTTLE 92

#### CABERNET SAUVIGNON

DETAILS BY SINEGAL, SONOMA COUNTY, CALIFORNIA 2022  
Rich, Jammy, Smooth

GLASS 40 | CARAFE 68 | BOTTLE 159

#### RED BLEND

BANSHEE WINES 'MORDECAI', CALIFORNIA 2023  
Structured, Dark, Plush

GLASS 23 | CARAFE 39 | BOTTLE 99

### HARD SELTZER

#### PLANT BOTANICALS

Strawberry Mint or Pineapple Lemon 9

### NON ALCOHOLIC

#### HEINEKEN o.o, LAGER

Netherlands 9

#### LUNA BAY

Mango Mule or Blueberry Mojito 9

#### LYRE'S AMALFI SPRITZ 10