

BRUNCH

SERVED UNTILL 3PM

THREE EGGS ANY STYLE

over easy, scrambled, sunny side up
served with pescada fries or salad, butter and
house bread and butter

21

TEL AVIV VIBE

shakshuka, house bread, tahini, cocktail olive
israeli salad, lebaneh zaatar, olive oil and
wild cherry tomato

29

OMELET

three eggs, choose two fillings: mozzarella, red onion
mushroom, spinach, tomato, basil served with
salad or fries

23

PESCADA GREEN SHAKSHUKA

poached egg, spinach, béchamel sauce, mozzarella
tahini israeli salad, cocktail olive, lebaneh
zaatar and wild cherry tomato

29

SANDWICHES

A CHOICE OF HOUSE FOCACCIA BREAD, WHOLE GRAIN HOUSE BREAD
PLAIN WRAP AND WHOLE WHEAT WRAP
(GLUTEN FREE AVAILABLE)

GRILLED VEGETABLES

eggplant, red pepper, zucchini
red onion, mozzarella, house dressing

28

SALMON BURGER

4oz norweiggan salmon pattie, kale, sunny side up egg
pickled jalapenos, lemon dill aioli, spicy ketchup
housemade challa bun

28

IMPOSSIBLE BBQ BURGER

chefs signature vegan burger, mozzarella, chesse, tomato
avocad, lettuce, basil, house bread challa bun

28

AVOCADO CAPRESE

plum tomato, avocado, basil, fresh
mozzarella and pesto

28

MIDDLE EAST TUNA

tuna salad, hard boiled egg, kalamata olives, pickle
sweet, red pepper house dressing

28

FISH & CHIPS

seasoned fresh turbot filet, battered and fried to
perfection mixed greens, house sauce served
with roasted potatoes and house sauce

28

ALL SANDWICHES SERVED WITH HOUSE SALAD OR FRENCH FRIES
SERVED UNTILL 3PM

20% Gratuity will be added

PESCADA
NEW YORK

F I S H

MUSHROOM CRUSTED SALMON

fresh salmon filet crusted, on a bed of forest mushrooms
porcini mushroom foam and potato twirls.

42

BRITISH FISH AND CHIPS

beer battered turbo, served with smashed, peas crispy
hand cut fries tossed in rosemary, salt served with
chef's signature tarter sauce

41

SESAME CRUSTED TUNA STEAK

seared tuna, toga rashi, crusted in black/white
sesame seeds, white wine reduction
blueblend sauce, bok choy

51

MAPLE SHALLOT SALMON

a delightful filet of salmon served with
flavorful maple shallot sauce, red wine caramelized
pumpkin, pistachio, garlic, thyme

43

PACIFIC HALIBUT

fresh halibut fillet, crème cherry pastis, eggplant cream
crème fraiche gnocchi, gremolata, thai beans
burnt maggie, tomatoes blanched raw almonds
olive oil, crusted panko seasoning
topped with leaves of fennel

55

ASIAN SEABASS

miso marinated seabass, drunken pineapple, picante
thai sauce, king oyster mushroom steak, black
garlic crème, green soy

55

SUMMER TROUT

fresh filet rainbow trout, kale, lemon, mango
plum, mint, parsley, coriander, blueberry lime consume

45

OFF THE GRILL

simply yet delicious marinated fish filet grilled
to perfection served with green salad and choice of 1 side

Salmon	43
Dorada	46
Bronzini	47
Tuna Steak	51

20% Gratuity will be added

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P A S T A

PENNE ROSE

penne pasta home-made pomodoro cream sauce

23

PESCADA FETTUCINE

artisanal hand crafted black fettuccine, cream sauce
white wine, fresh and smoked salmon, parmesan, spinach

33

BAKED ZITI

ziti pasta, signature marinara sauce
mozzarella cheese

25

PAPARDELLE

artisanal hand crafted papardelle, alfredo cream
sauce, exotic mushroom medley, butter
garlic, parmesan, fresh thyme

29

CLASSIC FETTUCCHINI ALFREDO

artisanal hand crafted fettuccine pasta
creamy alfredo sauce parmesan

25

MUSHROOM GNOCCHI

artisanal hand crafted gnocchi
forest mushrooms, thyme, butter, white wine
parmesan, king oyster mushroom facon

31

SPAGHETTI SQUASH

oven-roasted spaghetti squash, marinara sauce
flame roasted vegetables medley

23

CHEESE TORTELLINI

artisanal hand crafted tortellini stuffed with smoked
ricotta, black sesame, basil, creamy butter sauce
white asparagus and sage chips

33

CORN RISOTTO

creamy risotto with grilled corn
butter, tuna pancetta, fresh parmesan

29

parmesan cheese 6 hr

20% Gratuity will be added

P E S C A D A
NEW YORK

PIZZA

NEAPOLITANA PIZZA

tomato sauce, fresh mozzarella cheese
optional toppings; black & green olives
mushrooms, zucchini, eggplant

22

FOCACCIA

olive oil, tomatoes, basil, fresh sliced
mozzarella cheese, sea salt, confit garlic

21

FOREST MUSHROOM PIZZA

Spicy ricotta sauce, Baked wild
mushrooms, Truffle oil

25

VENEZUELA PIZZA

spicy cream sauce, fresh mozzarella
cheese, grilled zucchini, honey, chopped spinach

25

ITALIANO PIZZA

tomato sauce, cherry tomatoes in aromatic
olive oil, baked eggplant, basil, balsamic
reduction, truffle oil

27

NEW YORK PIZZA

royal creme sauce, fresh mozzarella cheese, fresh
salmon, spinach, caramelized garlic
smoked salmon

29

SOUP

SOUP DU JOUR

Soup of the day

10

SIDES

\$11 Each

- Roasted Potatoes
- French Fries
- Puree Robuchon
(contains dairy ingredients)
- Pescada Fries
Diced potatoes tossed with a sweet chili sauce
- Sweet potato fries
- Sesame Tariyaki Green Beans

parmesan cheese 6 hr

20% Gratuity will be added

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SALADS

CAESAR SALAD

romaine lettuce hearts
toasted house croutons, caesar dressing
parmesan

18

TUSCANY SALAD

romaine lettuce hearts, cucumbers cherry
tomato, sweet potato, croutons walnuts
sunflower seeds, feta cheese, honey
mustard orange vinaigrette

26

WARM HALLOUMI SALAD

mixed of romaine hearts, red onion, sauteed cherry
tomatoes, peppers, mushrooms, halloumi cheese
(optional: breaded or not breaded)
teriyaki dressing

22

PESCADA SALAD

romain lettuce, granny smith apple, red beet
yellow beet, hibiscus, caramelized nuts
goat cheese, tarragon, red onion
vinaigrette apple dressing

22

GREEK SALAD

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

19

THE EXOTIC

an exquisite blend of parsley and cilantro mixed with
roasted sweet potatoes, artichoke
hearts, cranberries, macadamia nuts
served with toasted house bread with labneh

26

BULGUR SALAD

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

30

CAPRESE SALAD

red cherry tomatoes, yellow cherry tomatoes
basil, oregano, fresh mozzarella, balsamic
reduction, olive oil, toasted house bread

26

NACTARINE SALAD

a combination of mixed greens, nectarines
candied pecans, red onion, shredded feta
gently tossed in a balsamic vinaigrette

30

TROPICAL SALAD

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

26

parmesan cheese 6 hr

20% Gratuity will be added

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APPETIZERS

AVOCADO PICCOLO

a rich combo of tabbouleh salad, chickpeas, shallot vinaigrette, wrapped in hass avocado, floating on a zesty watermelon gazpacho

20

MUSHROOMS AL FORMAGGIO

stuffed with four types of cheese pesto cream roux

20

GOAT CHEESE EGG ROLL

an enticing blend of goat cheese, pesto, roasted sweet potato red peppers, walnuts, sweet sauce and two house dipping sauce

20

BUFFALO CAULIFLOWER

crispy breaded florets, tossed in chef's signature sriracha buffalo sauce, pickled red onion and creamy dill ranch

20

PALLE DE AVOCADO

avocado balls filled with mozzarella in a crisp panko crust served with a red pepper dipping sauce

18

PESCADA HOUSE SPECIALTY

fine pastry leaves filled with exotic mushroom medley spinach, onions topped with sunny side egg & truffle aioli

18

PUMPKIN CARPACCIO

thinly-sliced butternut squash with crushed pistachios, shredded feta cheese pomegranate seeds olive oil, sea salt, topped with micro greens

20

GREEN GARDEN CEVICHE

fresh ahi tuna, blanched raw almonds, green chili, green onions, maggie tomatoes armenian cucumbers mint, sumac, kaffir lime oil, sour leaves, limited yogurt

20

MOZZARELLA STICKS

crispy deliciously-seasoned mozzarella cheese fried to perfection served with our house marinara sauce

18

NAPOLEON EGGPLANT TOWER

panko crusted eggplant slices layered with mozzarella, fresh pasta marinara sauce

20

MOZZARELLA NEST

crispy mozzarella cheese tossed with sauteed peppers onions, nestled in a katif basket

19

EGGPLANT CARPACCIO

grilled eggplant, raw tahini, honey, roasted pistachio olive oil, Bulgarian cheese, topped with dried rose pedals and black rice popcorn

20

BLACK BEAN NACHOS

crispy corn tortillas topped with signature guacamole, sour cream, black bean chili cheddar pepper jack, salsa and jalapenos

18

BURRATA CAPRESE

mixed cherry tomatoes, fresh basil olive oil, balsamic, fresh home made burrata cheese

20

THE PESCADA PIZZA

a grilled tortilla topped with seared tuna and a house blend of fresh ingredients drizzled with a special sauce

22

MAC 'N CHEESE BALLS

delicious golden balls of gooey macaroni and cheese coated in panko bread crumbs fried to perfection served with alla vodka sauce

20

parmesan cheese 6 hr

20% Gratuity will be added

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