

Signature PASTAS

BUTTERNUT SQUASH RAVIOLI 11/20
brown butter, sage, parmesan

LOBSTER TAGLITELLE 25
baby artichokes, roasted tomatoes, vermouth

BUCATINI AMATRICIANA 11/20
cured pork, toasted garlic, crushed tomato, basil

PAPPARDELLE POMODORO 11/20
toasted garlic, tomato, basil, whipped ricotta

GOAT CHEESE RAVIOLI 14/22
black olive pasta, roasted baby beets, walnut pesto, manchego

RICOTTA GNOCCHI 11/20
Todd's old school Bolognese, pecorino, veal reduction

NOODLES

PORK RAMEN 15
pork belly, rich broth, thai chilis, spinach, carrot, poached egg

MUSHROOM MISO 10
buckwheat noodle, enoki, oyster mushroom, baby bok choy, bonito

SPICY SQUID STIR FRY 15
squid ink noodles, shrimp, napa cabbage, red thai curry

Handmade DUMPLINGS

7 pieces served with kimchi side

BEEF AND BROCCOLI 12
soy glaze

CHINESE CHICKEN AND GINGER 9
lemongrass pesto

PORK AND SCALLION 12
house-made plum sauce, orange, scallion

SIDES

8

BROCCOLI RABE WITH CHILIS
CARAMELIZED BRUSSELS SPROUTS *with neuske bacon*
CHAR GRILLED ASPARAGUS *with preserved lemon*
GARLICKY SPINACH
MAC N' CHEESE *pulled pork, caramelized onions, aged cheddar*
PARMESAN FRIES
PARMESAN AND MUSHROOM RISOTTO
RISOTTO "TATER TOTS"
SMOKED PAPRIKA POTATOES
SPICY KIMCHI

FLAT BREAD

GOLDEN POTATO 14
rosemary crust, caramelized onion, yukon potato, fontina, crème fraiche

CRISPY EGGPLANT 14
caramelized onion, taleggio, baby spinach salad

FIG & PROSCIUTTO 16
rosemary crust, fig jam, gorgonzola, prosciutto

SPIT ROASTED CHICKEN 14
caramelized onion, aged provolone, arugula pesto

BRONX BOMBER 12
roasted tomato sauce, caramelized onion, mozzarella, pepperoni

SPICY LAMB 14
oregano pesto, kalamata olive, feta

FRIED ARTICHOKE 14
caramelized onions, whipped herb ricotta

CLASSIC 10
roasted tomato sauce, bufala mozzarella, basil

ITALIAN SAUSAGE 14
sweet italian sausage, aged provolone, roasted tomato sauce, fennel confit

ADD-ONS

For 1.50: *caramelized onion, balsamic roasted onion, aged provolone, fontina, herb ricotta, taleggio, crispy eggplant, feta*
For 3.00: *roasted chicken, spicy lamb, bufala mozzarella, gorgonzola, pepperoni, prosciutto*

SIGNATURE TAPAS

Hot

8

MARINATED LAMB SKEWERS
rouille, lemon vinaigrette

BRANDADE FRITTERS
roasted tomato, kalamata olives

GRILLED CHORIZO
cippolini, salsa verde

CHERMOULA MARINATED SHRIMP
smoked paprika, cilantro, cumin

CHARRED OCTOPUS
grilled leeks, almond romesco

ROASTED BABY BEETS
toasted pistachio, manchego

Cold

8

FOOD HALL MEZZE
carrot harissa, date yogurt, almond romesco

TOASTED MARCONA ALMONDS
with sea salt

MARINATED OLIVES AND TAPENADE
with grilled bread

STUFFED MEDJOO DATES
cabrales, serrano

EGGPLANT CAPONATA
sweet and sour eggplant salad, za'atar pita chips

BOQUERENES
garlic crostini, evo

SOUP of the DAY 9

TAKE OUT Menu

THE PLAZA FOOD HALL BY TODD ENGLISH

ONE WEST 59TH STREET- Concourse Level
NEW YORK, N.Y. 10019
212.986.9260
www.theplazafoodhall.com

HOURS OF OPERATION:
Sunday-Thursday 11AM TO 10PM
Friday-Saturday 11AM TO 11PM



Ask about our beverage selection. We carry a complete line of gourmet soda and juice. We are the exclusive carrier of Curly Cakes. Ask for the flavors of the day.

The GRILL

BURGERS & SLIDERS

SERVED ON TOASTED BRIOCHE

- PRIME RIB SLIDERS** *minced red onion and fontina fondu* 16
- MINI LAMB GYROS**
sliced roasted lamb leg, tahini yogurt, minted cucumber salad 14
- FALAFEL** *tahini yogurt, minted cucumber salad* 10
- TE SLIDERS**
cheddar, lettuce, tomato, fried onion, sweet mustard relish 10
- CRAB SALAD ROLLS**
toasted onion brioche, New Bay aioli, scallion, baby romaine, tomato 18
- TUNA BURGER** *sliced avocado, chili lime aioli* 20
- FOOD HALL BURGER**
1/2 lb. American Kobe, fried onion, grilled bacon, roasted tomato, gorgonzola, bbq sauce 15
- MINI TURKEY BURGERS**
grilled pancetta, whipped avocado, baby romaine, tomato 12
- CLASSIC BURGER**
cheddar, lettuce, tomato, fried onion, mustard relish 12

BREADS

marble rye • sullivan st. ciabatta
brioche sandwich roll
baguette • multi-grain

CHAR GRILLED

SERVED WITH PICKLED VEGETABLES, CHIMICHURRI, CHOICE OF BREAD

- PIEDMONTESE RIB EYE** 12 oz 34
- GRASS FED ORGANIC HANGER STEAK** 24
- FREE RANGE CHICKEN BREAST** 18
- CHORIZO**
with cipolini & salsa verde 16

Carvery

1/2 LB CUT TO ORDER WITH WHOLE GRAIN MUSTARD PICKLED VEGETABLE, CHOICE OF GRILLED BREAD

- APPLE WOOD SMOKED TURKEY BREAST** 15
- BERBER SMOKED PORK SHOULDER** 16
- AMERICAN KOBE PASTRAMI** 16
- SPIT ROASTED PRIME RIB** 22
- ORGANIC HALF CHICKEN** \$16

All meats are cured & smoked in house

OCEAN Grill

- GRILLED LOBSTER SALAD**
new bay butter, mustard dressing, bibb lettuce, brioche 21
- CHERMOULA MARINATED SHRIMP**
arugula, fennel, and orange salad 20
- GRILLED ATLANTIC SALMON**
tomato ragut, eggplant, escarole, white bean puree 23
- GLAZED YELLOW FIN TUNA**
apple Panini, cider glaze, Hendrick's gin 29
- WHOLE GRILLED BRANZINO**
wild arugula, preserved lemon, garlic, shaved fennel 24
- STEAMED CLAMS**
chorizo saffron broth, potatoes, rouille 18
- GREEN CURRY MUSSELS**
lemongrass, chilis, coconut milk 16

SALADS

ADD WARM ROASTED CHICKEN 3 OR GRILLED SALMON 5

- SIMPLE SALAD**
mixed baby greens, cherry tomato, shallot vinaigrette 7
- PLAZA NIÇOISE**
extra virgin olive oil poached tuna, haricot vert, hard-cooked egg, yukon gold potato, black olive vinaigrette 14
- WILD ARUGULA**
shaved red onion, 90-day aged pecorino, lemon vinaigrette 11
- ESCAROLE SALAD**
radicchio, arugula, pancetta, aged provolone, lemon vinaigrette 13
- THE GREEK**
baby red romaine, feta, baked phyllo, cucumber, olive, tomato, oregano dressing 13
- SMOKED DUCK SALAD**
frisee, dandelion greens, butternut squash, pumpkin seed vinaigrette 13
- TE CAESAR**
grilled travesano, garlic parmesan dressing 14

SUSHI Bar

SUSHI/SASHIMI

per piece

- | | | |
|-----------------------|---------------------------|-----------------------|
| YELLOWTAIL 4 | KAMPACHI 4 | MACKEREL 3 |
| BIG EYE TUNA 6 | OCTOPUS 4 | KING CRAB 5 |
| FLUKE 4 | SHRIMP 4 | WHITE TUNA 4 |
| SALMON 4 | SPANISH MACKEREL 4 | IKURA 4 |
| | BBQ EEL 5 | TOBIKO 3 |
| | SEA EEL 10 | STRIPED BASS 4 |

SUSHI ROLLS

hand roll / cut roll

add cucumber or avocado to any roll 2

- BIG EYE TUNA** 10
- SPICY TUNA** 10
- KING CRAB CALIFORNIA** 12
- SALMON** 8
- YELLOWTAIL** 8
- CUCUMBER** 5

Specialty Rolls

- DRAGON ROLL** *eel and cucumber topped with thin slices of avocado* 12
- RAINBOW ROLL** *crab stick and cucumber topped with assorted fish* 13
- SHRIMP TEMPURA**
tempura shrimp with cucumber and avocado, served with eel sauce 10
- KING CRAB MAKI** *cilantro, jalapeno, blackened tuna* 15
- SEA DRAGON** *BBQ eel, tempura shrimp, spicy mayo* 14
- UPTOWN VEGGIE** *cucumber, asparagus, avocado* 7
- TUNA TWO WAY** *spicy tuna, big eye tuna, avocado* 15

Sushi Platters

NUMBER 1 /20

Salmon roll, 4 pc mixed sushi

NUMBER 2 /30

Salmon roll, 9 pc mixed sushi

NUMBER 3 /45

Big eye tuna roll, 4 pc mixed sushi, 9 pc sashimi

SIDES

- SEAWEED SALAD** 6
- EDAMAME** 4
- MISO SOUP** 5

SPECIALTY COMBO
any roll with 2pc of tuna or salmon sushi and miso soup

16