

LUNCH



11AM - 4PM

NYC RESTAURANT WEEK® SUMMER 2026

JULY 20 - AUGUST 16

2-COURSE LUNCH | \$30 PER GUEST

INCLUDES YOUR CHOICE OF 1 ENTRÉE PLUS 1 STARTER OR 1 DESSERT

STARTERS

WHITE BEAN HUMMUS

roasted red peppers, za'atar, parsley, grilled pita

RICOTTA FRESCA

truffle honey, toasted fennel seed, sourdough toast

CLASSIC CEASAR

parmigiano reggiano, herb croutons

JAMÓN CROQUETAS

potato, manchego, roasted red pepper aioli

MAIN

COBB

grilled chicken, romaine, 7-minute egg, avocado, tomato, cucumber, crispy shallot, bacon, blue cheese, buttermilk-herb dressing

MEDITERRANEAN CHOPPED SALAD VEG

feta, chickpeas, egg, tomato, cucumber, olives, herb vinaigrette

HARTA BURGER

wagyu beef, cheddar, crispy shallots, lettuce, house-made pickles, brioche bun, A&A sauce, herb fries

CRISPY CHICKEN SANDWICH

spiced chicken, hot honey, apple slaw, pickles

PASTA PRIMAVERA VEG

linguini, spring vegetables, olive oil, garlic-herb sauce

FISH & CHIPS DF

cod, lemon, tartar sauce, herb fries

DESSERTS

NY CHEESECAKE

market berries, chantilly cream, graham cracker crust

CHOCOLATE CAKE

eight-layer chocolate cake, coffee caramel, whipped cream

VANILLA & BERRY SOFT SERVE

strawberry syrup

AFFOGATO LATTE SOFT SERVE

vanilla, ground espresso, caramel-latte sauce

SIMPLY SOFT SERVE

vanilla, chocolate or twist

VEG - VEGETARIAN | V - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | N - CONTAINS NUTS

20% service charge will be added to parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

COCKTAILS

THE JUNGLE BIRD 17

Jamaican Rum, Pineapple, Campari, Lime

HARTA NEGRONI 18

Spring 44 Gin, House Vermouth, Campari Gomme

MOJITO 17

Palante Rum, Lime, Simple, Mint, Club Soda

PALOMA 16

Tequila, Grapefruit, Pamplemousse, Agave, Scrappy's Bitters, Grapefruit Soda

COSMOPOLITAN 16

Citrus Vodka, Cranberry, Lime, Cointreau

CLOVER CLUB 18

Three Cuts Gin, Lemon, Syrup, Raspberry, Egg Whites

AMALFI COAST SPRITZ 17

Italicus Liqueur, Limoncello, Prosecco, Lemon

GRAYSON MARTINI 18

Truman Vodka, House Vermouth Blend, Twist of Lemon

SMOKED OLD FASHIONED 18

Rye, Demerara, Angostura & Orange Bitters

L'ESPRESSO 18

Dark Rum, Mr. Black Coffee Liqueur, Cinnamon Syrup, Espresso

MANHATTAN 18

Rye, House Vermouth Blend, Woodford Barrel Aged Cherry Bitters

TRADITIONAL MEZCAL MARGARITA 17

Cazadores Tequila, Sigiloso Mezcal, Orange Curaçao, Lime, Agave

NON-ALCHOLIC

ST. AGRESTIS PHONY NEGRONI 16

N/A Aperitif Gin, Vermouth, Orange Twist

NOT TOO SPICY 16

Non-Alcoholic Tequila, Lime, Agave, Jalapeño

ON THE WAGON 16

Seedlip Spice, Lime, Ginger Beer

YUZU LIME TONIC 16

Seedlip Garden, Yuzu, Lime, Tonic

BEER

BRONX BREWING 9

Well-Earned Pilsner

ALLAGASH WHITE 9

Belgian-Style Wheat

MONTAUK BREWING COMPANY 9

Wave Chaser IPA

HEINEKEN 9

Lager

WINE BY THE GLASS

SPARKLING & ROSÉ

LA GIOIOSA PROSECCO BRUT 15/72

Italy N.V.

GONET-MEDEVILLE BRUT 33/165

Bisseuil, France 2019

LA GIOIOSA PROSECCO ROSÉ 16/75

Millesimato, Italy 2023

FEUDO MONTONI NERELLO MASCALESE ROSÉ 14/68

Sicilia, IT 2023

RAVOIRE & FILS MANON ROSÉ 15/72

Côtes de Provence, FR 2021

GONET-MEDEVILLE EXTRA BRUT ROSÉ 30/150

Bisseuil, France 2019

WHITE

DOMAINE DES HATES CHABLIS 19/95

Burgundy, France 2023

TE MATA SAUVIGNON BLANC 16/80

Hawke's Bay, NZ 2023

LAVIS PINOT GRIGIO 14/68

Trentino, IT 2024

LE PETIT SILEX 18/88

Sancerre, FR 2024

VALLE ISARCO GRÜNER VELTLINER 14/70

Alto Adige, Italy

RED

VIÑA LANCIANO RIOJA RESERVA 18/88

Rioja, ES 2019

FRÉDÉRIC ESMONIN BOURGOGNE ROUGE 15/60

Burgundy, FR 2018

CHÂTEAU-LESCALLE BORDEAUX SUPERIOR 16/78

Bordeaux, FR 2020

BEDFORD CELLARS CABERNET SAUVIGNON 20/98

Napa Valley, CA 2023

BOURGOGNE ROUGE LES GENEVRIERES

PINOT NOIR 16/80

Burgundy, France 2023

SERAFINI & VIDOTTO PINOT NERO 18/80

Veneto, Italy 2021

LA LECCIAIA "SASSARELLO" 14/68

Toscana, IT

PERONI 9

Italy

BROOKLYN BREWERY 9

Lager, New York

WOLFFER ESTATE 12

Rosé Cider