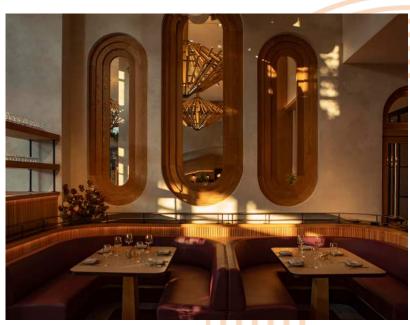






MESZBA

Meaning "party" in Hebrew, Mesiba honors the melting pot of the Levant region, which encompasses Israel, Lebanon, Egypt, Turkey, Palestine and the Eastern Mediterranean, celebrating the flavorful cuisine and festive "breaking bread" culture. Chef Eli Buli serves traditional dishes with a contemporary twist in a space that pays homage to Tel Aviv's lively energy.











Inspired by mid-century recording studios and the retro leisure lifestyle, **Jolene Sound Room** is an energetic lounge with a custom sound system from the award-winning team behind some of NYC's legendary clubs — the ideal spot to dance to the beats of local and global DJs.

It's the first formal collaboration between the Moxy Williamsburg, Bar Lab Hospitality and the three principals behind Space, III Points and Link Miami Rebels: Davide Danese, Coloma Kaboomsky and David Sinopoli.







lillistar

Blending contemporary Indo-Aussie style with Brooklyn energy, Lillistar, Williamsburg's indoor-outdoor rooftop bar, is an unique, vibrant setting for playful seasonal cocktails and dramatic views of the Williamsburg Bridge & Manhattan skyline.







the STUDIOS

Sitting off the corridor behind the lobby and Bar Bedford, **Studios 1 & 2** feature modular sofas, worktables, and a variety of side tables, all designed to be easily rearranged for different purposes. **Studio 3 is our private dining room** within Mesiba Restaurant. The rooms are separated by operable glass walls so they can be combined to accommodate larger groups.











BAR BEDFORD GARDEN

An extension of Bar Bedford, The Garden is a large, adaptable alfresco space in the back of Moxy Williamsburg. Inspired by the backyard gardens tucked behind many Williamsburg apartment buildings, the design creates a lively oasis in the urban jungle. Casual and spirited, the furniture allows for a multitude of uses, and the space is fully tented in colorful striped fabric so it can be used year-round!



BREAKFAST

*INCLUDES HOT TEA, ORANGE JUICE & DRIP COFFEE

\$25 PP

ASSORTED PASTRIES

MAKE-YOUR-OWN YOGURT PARFAIT

\$35 PP

SELECT 3 // +\$5 PP FOR EACH ADDITIONAL SELECTION

ASSORTED PASTRIES

MAKE-YOUR-OWN YOGURT PARFAIT

EGG & CHEESE SANDWICH
[WITH SAUSAGE OR BACON +\$5 PP]

MINI BAGELS WITH CREAM CHEESE & BUTTER [FLAVORED CREAM CHEESE +\$2 PP]

ASSORTED FRUIT PLATTER

SCRAMBLED EGGS & FINGERLING POTATOES [+\$5 PP]

FRENCH TOAST WITH BERRIES & WHIPPED CREAM

AVOCADO TOAST [+\$8 PP]

LOX PLATTER [+\$15 PP]

BAGELS, SHAVED RED ONION, TOMATOES, SCALLION, CAPERS

LUNCH \$45 PP

*INCLUDES SOFT BEVERAGES & WATER

SELECT 3 // +\$5 PP FOR EACH ADDITIONAL SELECTION

WILD GRAIN SALAD **(VEG)**DRIED FRUIT, CHEESE, FRESH HERBS

GARDEN SALAD **(VEG)**FRESH MESCLUN MIX, HOUSE VINAIGRETTE

CAESAR SALAD (VEG)

PESTO PASTA CHICKEN WITH FETA

PASTA A LA VODKA [WITH MEATBALLS + \$7PP]

GRILLED CHICKEN SANDWICH

CHICKEN CAESAR WRAP

ROASTED VEGETABLE SANDWICH (VEG)

FALAFEL PITA (VEG)

TURKEY SANDWICH

SALAD LUNCH \$25 PP

SELECT 2

WILD GRAIN SALAD (VEG)

DRIED FRUIT, CHEESE, FRESH HERBS

GARDEN SALAD (VEG)

FRESH MESCLUN MIX, HOUSE VINAIGRETTE

CAESAR SALAD (VEG)

ADD-ONS: FALAFAL +\$5 PP, CHICKEN +\$7 PP, SHRIMP +\$9 PP

LIGHTER BITES

MEZZE HUMMUS, BABAGANOUSH, TAHINI, CRUDITE, PITA, FALAFEL **\$25 PP**

SNACK PACK PRETZELS, CHIPS, POPCORN **\$10 PP**

COOKIE PLATTER \$6 PP

FRUIT PLATTER \$8 PP

COFFEE, HOT TEA, OJ STATION \$10 PP

PRIX FIXE DINNER MENU \$105 PP WINE PAIRING +\$65 PP

SERVED FAMILY STYLE

NISHNUSHIM

FRENA BREAD, SOUR CREAM, ZHOGE, HUMMUS (VEG)

FALAFEL, TAHINI, AMBA

YALLA

TUNA SASHIMI, CELERY, DATES, ALMONDS, LABNEH AND FRESH HERBS (GF)

GREEN SALAD, ASPARAGUS, MIXED GREENS, FRESH HERBS, CHARRED BUCHERON CHEESE (VEG & GF)

MESIBA [SELECT 3 // +\$10 pp for each additional selection]

CABBAGE, VEGAN LABNEH, PICKLED FENNEL (VEG & GF)

BRANZINO, SHAVED FRESH ARTICHOKE, SYRIAN OLIVES (GF)

CHICKEN MUSAKHAN, LAFFAH BREAD, SPINACH SALAD, AMBA & ALMONDS

STEAK, FRIED POTATO, WATERCRESS & ROASTED GARLIC (GF) [+\$15 PP]

LAMB NECK, YEMENI PANCAKE, TAHINI AMBA, PICKLES & FRESH HERBS [+\$10 PP]

DESSERT

CHOCOLATE MOUSSE CUPS (GF)

CANAPES

SELECT 4, \$45 PP/HR

[+\$10 pp for each additional selection]

SLIDERS, HARISSA AIOLI, ASHKENAZI PICKLES

FALAFEL, TAHINI (V)

CAULIFLOWER FRITTERS, RED PEPPER CHILE, TAHINI (V)

TANDOORI CHICKEN SKEWERS, ZUCCHINI TZATZIKI (GF)

SHRIMP COCKTAIL (GF) [+7PP]

LAMB KEBAB, TAHINI *(GF)* [+5PP]

ARANCINI, MUSHROOM, FREEKAH (VEG)

BRUSCHETTA BABAGANOUSH, CRISPY BAGUETTE, ELI'S BABAGANUSH, FRESH HERBS **(VEG)**

ONION TARTS (VEG) [WITH CAVIAR +\$7 PP]

BRUSCHETTA WITH RICOTTA & SEASONAL FRUIT (VEG)

PANI PURI TUNA, AVOCADO, CILANTRO

STATIONS

MINIMUM GUEST COUNT OF 20

SALAD STATION \$25 PP

SELECT 2

WILD GRAIN SALAD

GARDEN SALAD

CAESAR SALAD

RAW BAR STATION \$50 PP

CHEF FEE OF \$250 PER 50 GUESTS
EAST AND WEST COAST OYSTERS

SHRIMP COCKTAIL, COCKTAIL SAUCE

MARKET SASHIMI

CHEESE STATION \$30 PP

ARTISAN CHEESES, SPREADS, HONEY, NUTS, SEEDS, BREAD

MEZZE \$25 PP

HUMMUS, BABAGANOUSH, TAHINI, CRUDITE, PITA, FALAFEL

MEAT CARVING \$50 PP

CHEF FEE OF \$250 PER 50 GUESTS

SELECT 2

WHOLE CHICKEN LEG OF LAMB NY STRIP [+\$15 PP] MARKET FISH

SELECT 2

ROASTED POTATOES
ASPARAGUS
CAULIFLOWER
MUSHROOMS

PITA STATION \$35 PP

CHEF FEE OF \$250 PER 50 GUESTS

SELECT 2

CHICKEN MUSAKHAN
GRILLED MUSHROOM
ROASTED CAULIFLOWER
SLOW ROASTED LAMB

SERVED WITH PITA & CHEF'S ACCOMPANIMENTS

DESSERT STATION \$15 PP

MALABI CUPS
CHOCOLATE MOUSSE CUPS
FRUIT TARTS
CHEESECAKE BITES

BEVERAGE PACKAGES

WINE & BEER OPEN BAR \$23 PP/HR

HOUSE WINE & HOUSE BEER

CLASSIC OPEN BAR \$30 PP/HR

WINE, BEER, CLASSIC LIQUOR, CLASSIC COCKTAILS,

1 SPECIALTY COCKTAIL

PREMIUM OPEN BAR \$38 PP/HR

WINE, BEER, PREMIUM LIQUOR, CLASSIC COCKTAILS, 2 SPECIALTY COCKTAILS

