



DELIVERY MENU 2020

SOUP

CAULIFLOWER & WHITE BEAN (V, GF)

lemon, za'atar, cumin

WILD MUSHROOM SOUP (V)

thyme, sherry wine

CLASSIC CHICKEN SOUP

dill, carrots, celery, brown rice

BUTTERNUT SQUASH & FENNEL

apple

CURRIED RED LENTIL

carrots, turmeric, spinach

SALAD

MODERN CAESAR SALAD

romaine lettuce, shaved carrots, cherry tomatoes

PERSIAN SALAD

cherry tomato, cucumber, parsley, dill, mint, chickpeas, peppers, lemon-olive dressing

CLASSIC CHOPPED SALAD

lettuce, cherry tomatoes, egg, avocado, carrots, cucumber & red wine dressing
Option: smoked bacon

ROASTED CAULIFLOWER

white bean, arugula, oregano, red-wine dressing

MOZZARELLA DI BUFALA

heirloom cherry tomato, white basil, balsamic

FISH

SALMON PLANK

quinoa tabbouleh with cucumber, radish, mint, parsley, preserved lemon labneh

GRILLED STUFFED BRANZINO

rice pilaf, grilled seasonal vegetables

CHICKEN

BRICK PASTURE RAISED WHOLE CHICKEN

rosemary baby potatoes, sauteed broccoli

CHICKEN PARMIGIANA

mozzarella, marinara sauce, penne with rappini, garlic, anchovy

GRILLED CHICKEN KEBOB

lemon, grilled zucchini, fragrant rice, cucumber labneh



DELIVERY MENU 2020

BEEF & LAMB

GRILLED MARINATED BUTCHER STEAK

French herb butter , mashed potatoes, creamed greens

GRILLED LAMB KEBOB

grilled zucchini, fragrant rice, cucumber labneh

DESSERTS

BROWNIES

classic

CHOCOLATE CHIP COOKIES

semi-sweet chocolate

DOUBLE CHOCOLATE CHIP COOKIES

semi-sweet chocolate

COCONUT COOKIES

light brown sugar

OATMEAL & DRIED FRUIT COOKIES

brown sugar

\$6 per person – 4 orders minimum



DELIVERY MENU 2020

MARKET FOODS AND FROZEN ASSORTMENTS

MARINARA SAUCE

*san marzano
1 quart \$25*

BOLOGNESE SAUCE

*beef, veal
1 quart \$35*

SPICY PORK BOLOGNESE SAUCE

*cream, fennel
1 quart \$35*

MEATBALLS

*tomato sauce, beef, veal
1 quart \$35*

LOCAL EGGS

*dozen Farm Brown
1 dozen \$8*

FRUITS

availability varies
market price*

BAGEL PLATTER

*smoked gaspe nova salmon, scallion cream
cheese, tomato, dill
per person \$15*

TUNA SALAD

*celery, onion, lemon zest, light mayo
per person \$12*

LOCAL EGG SALAD

*dill, capers, cornichon
per person \$10*

CHARCUTERIE

*salami, prosciutto
per person \$13*

SEASONAL CHEESE

*assorted cheese, crackers
for two \$25*

PAIN D'AVIGNON BREAD

availability varies

FROZEN COOKIES

*chocolate chip cookies, double
chocolate chip, coconut, oatmeal
1 pint*



DELIVERY MENU 2020

SNACKS

LABNEH

*clementine, blood orange,
za'atar flat bread*
\$12

KALE CHIPS

sesame, tamari
\$15

HUMMUS

crudité, grilled za'atar flat bread
\$12

HEIRLOOM POPCORN

butter, sea salt
\$10

MIXED NUTS

rosemary, cayenne pepper
\$15

SANDWICHES

CROQUE MONSEIUR

ham, gruyere cheese, grainy mustard, pears
\$13

MOZZARELLA PESTO V

marinated vegetables
\$15

SMOKED NOVA SALMON

Cream cheese cucumber, avocado
\$15

PROSCUITTO & MOZZARELLA

sweet red pepper, artichoke
\$15

CHICKEN PARMESAN

Arugula, mozzarella, marinara
\$17

COMFORT FOOD

QUICHE V

- asparagus, leeks, tarragon, chives
- butternut squash, spinach, feta

\$10 per person

CLASSIC LASAGNA

- Bolognese
- spinach, wild mushroom V
\$15 per person

SHEPHERD'S PIE

mashed potato, vegetables, beef
\$15 per person

CHICKEN POT PIE

carrots, potatoes, leeks, peas
\$15 per person

MACARONI & CHEESE V

selection of three cheeses
\$10 per person

CHICKEN FINGERS

parmesan & classic
\$15 per person

CLASSIC BEEF STEW

carrots, potatoes
\$15 per person



DELIVERY MENU 2020

BREAKFAST ADD-ONS

PARFAIT

greek yogurt, granola, seasonal fruits
\$10

SEASONAL MUFFINS & SCONES

2 muffins, 2 scones
\$10

CROISSANTS & PAIN AU CHOCOLAT

6 mini
\$10

BREAKFAST SANDI WCH

brioche bun, smoked bacon, avocado,
eggs
\$10

EGG FRITTATA

seasonal vegetables
\$10

35-15 Greenpoint Avenue • Long Island City, NY 11101
212.673.1806 • info@nuhmanyc.com