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Eli Zabar and His Son Are Opening a Bakery-Restaurant at Mott and Kenmare

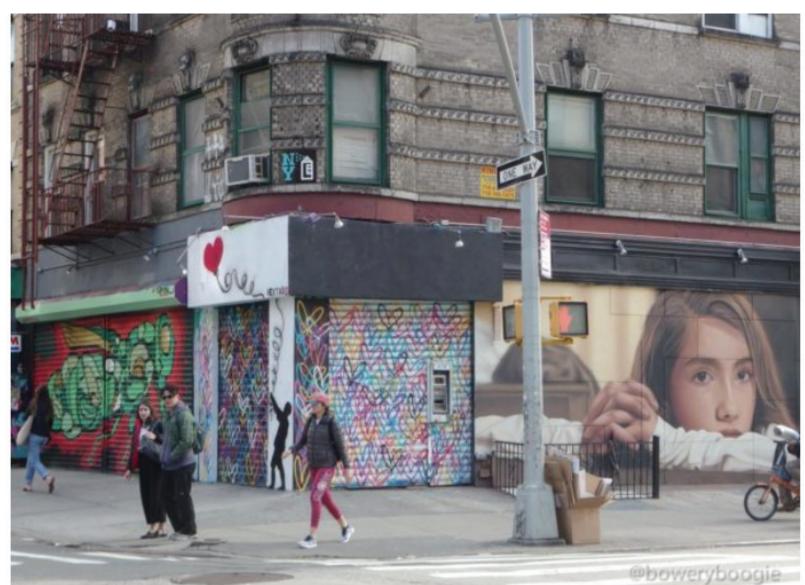








Posted on: May 10th, 2017 at 5:00 am by Staff



Third-generation Zabar descendent, Oliver Zabar, is teaming up with dad Eli for a new concept in Little Italy.

The father-son combo is gunning to take over 192 Mott Street, the cornershop last occupied by L'asso pizzeria (they closed last October). Their proposal is simple. This as-yet-unnamed Zabar establishment will become a bakery that doubles as "full service casual lunch and dinner restaurant" with 22 tables and 71 seats (with full liquor license). There will also be a grab-and-go section for takeout customers.

Oliver, 25, grew up learning the ropes inside his father's eponymous Upper East Side emporium, and reportedly lives near the proposed restaurant.

"I want to bring something great to this neighborhood that everyone can enjoy, and am excited to potentially work

This isn't the first restaurant venture for Eli Zabar. He also opened Eli's Night Shift, and Eli's Table wine bar beside his Upper East Side flagship a few years ago.

Zabar's arrival on this block is probably not the most welcome news for the **Parisi Bakery** a few doors north.

Below is a sample menu for the incoming Zabar. Spoiler: it's not kosher.

on a new project in a neighborhood I love," Oliver Zabar noted in a comment.

A PARTAGER "To Share"

Eli's Flatbread "Homage to George Germon" 10 House Made Pâté de Campagne 14 Fried Calamari, Charred Lemon, Harissa Aioli 16 The 5 Spreads, Crackers and Raw Vegetable 16
Zucchini Fritti 18 Eli's Fromages 21 House Made Charcuterie 21 Blackberry Point Oysters, Prince Edward Island 3pp

STARTERS

Eli's Rooftop Greens, Banyuls Vinaigrette 12 Eli's Rooftop Tomatoes, Home Made Mozzarella, Basel 14 New Jersey Spring Asparagus, Beurre Noisette 16 Lamb Sausage, German Potato Salad, Mustard 16 Roasted Marrow Bone, Parsley Salad, Garlic Toast 16
Mussels Vinaigrette, Red Onions, Herbs 18

PLATS

Housemade Fettucine, Florida Rock Shrimp & Spring Garlic 24 91' Burger & Pommes Frites 16 Hanger Steak, Fingerling Potatoes, Chimichurri Sauce 25 Grilled Wild Branzino, Spring Vegetables & Salsa Verde 26
North Carolina Heritage Chicken, Wild Mushrooms 28

SIDES Baby Spinach 9 Pommes Frites 9

Sommelier's Tasting (You Choose The Food, We Choose The Wine) 35