

Welcome to 42 Midtown, where the lively essence of New York and Dubai's vibrant soul come together to create a unique culinary experience. From artisanal woodfired pizza to sizzling grills, our menu embodies the fusion of innovation and tradition. Explore this carefully curated selection and indulge in a symphony of flavors that transcend borders in a setting that celebrates the spirit of both worlds.

## SHARING & APPETIZERS

<b>CHEESY GARLIC PIZZA</b> (D) (G) (V)	45
Roasted garlic butter, melted cheddar	
<b>CHARCOAL EGGPLANT ARANCINI</b> (G) (V) (D)	45
Breaded rice balls, mozzarella, smoked eggplant, tomato coulis	
<b>MINI HOTDOGS</b> (D) (G)	60
Veal sausage, fried onions, pickles	
<b>MINI LOBSTER ROLL</b> (S) (G) (D)	90
Lobster and crab meat, avocado cream, confit tomatoes, crunchy shallots	
<b>TRUFFLE SWEET POTATO FRIES</b> (D) ★	40
Truffle and parmesan snow	
<b>STEAK TARTARE &amp; CONFIT POTATO</b> (D) (G) ★	110
Knife cut australian tenderloin, crispy potato cake, truffle sauce, pickled beetroot	
<b>BAKED CAMEMBERT</b> (D) (V) (G)	75
Oven baked camembert, honey, rosemary, pink pepper, sourdough bread	
<b>STATE ISLAND CRAB CROQUETTES</b> (S) (G) (D)	75
Fried crab potato cakes, padron pepper sauce, burned avocado	
<b>NYC MAC &amp; CHEESE</b> (D) (G) (V)	65
Parmesan fondue, extra mature cheddar cheese	
<b>TRUFFLE MAC &amp; CHEESE</b> (D) (G) (V)	85
Parmesan fondue, extra mature cheddar cheese, truffle	
<b>SEA BASKET</b> (S) (G)	75
Semolina coated soft shell crab, pink prawns, baby squid, silver fish, green mayonnaise	
<b>CHARRED PULPO</b> (N) ★	120
Octopus leg, avocado cream, cauliflower, black olives, raisins and pine nuts salsa	

## SANDWICHES & SALADS

<b>42 MIDTOWN WAGYU BURGER</b> (D) (G) (N)	95
Gruyère cheese, portobello mushrooms, caramelized onions, truffle mayonnaise, rustic fries	
<b>CHICKEN SANDO</b> (G) (D)	80
Comté cheese, gherkins, coleslaw, spicy mayonnaise, rustic fries	
<b>WOODFIRED FLATBREAD</b> (D) (G) ★	70
Pizza bread, stracciatella, bresaola, arugula, tomatoes, ricotta salata	
<b>PHILLY CHEESESTEAK</b> (D) (G)	85
Wagyu flank steak, smoked cheddar cheese, mustard, mayonnise, grilled confit shallots, arugula, rustic fries	
<b>CHORIPAN</b> (G)	75
Veal sausage, avocado, chimichurri salsa, roasted bell pepper, spicy mayonnaise, rustic fries	
<b>BURRATA SALAD</b> (V) (G) (D)	80
Heirloom tomatoes, avocado, pickled onion, paprika croutons	
<b>MIDTOWN CAESAR</b> (D) (G)	60
Cetara anchovies, crunchy parmesan, mimosa egg, croutons	
Add chicken	+20
<b>ROASTED GOAT CHEESE</b> (D) (G) (V) (N)	65
Roasted bell pepper, pistachio encrusted goat cheese, rocket leaves	
<b>WINTER VEGETABLE SALAD</b> (D) (G) (N) (V) ★	65
Roasted pumpkin, pickled beetroot, goat cheese mousse, pomegranate, pumpkin seeds	

## WOODFIRED ARTISAN PIZZA

<b>BURRATA</b> (D) (G) (V)	95
Datterini tomatoes, parmesan cheese, fresh basil, infused green oil	
<b>DIAVOLA</b> (D) (G)	85
Spicy beef chorizo, roasted bell peppers, spicy oil	
<b>FOUR CHEESES</b> (D) (G) (V)	90
Mozzarella, scamorza, blue and mascarpone cheese, caramelized onions	
<b>TRUFFLE</b> (D) (G) (V)	120
Black truffle mascarpone, smoked cheese, porcini mushroom, asparagus, shaved truffle	
<b>42 MIDTOWN</b> (D) (G) ★	115
Datterini tomatoes, mozzarella cheese, pulled brisket, pineapple chutney, bbq sauce	
<b>FUMEE'</b> (D) (G) (V) ★	95
Smoke mozzarella, parmesan fondue, goat chesse, fresh figs, beef speck, leeks, arugula	
<b>VEGETARIAN</b> (D) (G) (N)	85
Mozzarella cheese, fried eggplant and zucchini, confit yellow and cherry tomatoes, black olives, pine nuts, basil pesto	

## MAIN COURSES

<b>SEAFOOD LINGUINE A.O.P.</b> (G) (S) ★	95
Crab meat and prawns, garlic, chili, cherry tomatoes, lemon zest	
<b>SPAGHETTI MEATBALLS</b> (D) (G)	85
Beef meatballs, grilled datterini tomato sauce, ricotta salata	
<b>PAN SEARED SALMON</b> (D)	125
Roasted asparagus, arugula mashed potato, butter citrus sauce	
<b>POTATO GNOCCHI &amp; SMOKED BRISKET</b> (D) (G) ★	115
Potato gnocchi, pulled smoked brisket, parmesan fondue, pickled cabbage, fried sage	

## CHARCOAL FIRE GRILLS Choose one side and one sauce

<b>12HRS SMOKED BRISKET WITH SECRET RUB 200 gr</b> (D) ★	180
Cherry oak wood smoked brisket, secret rub	
<b>BBQ FLANK STEAK 250 gr</b>	165
Hickory marination in tomato base	
<b>42 MIDTOWN STICKY BBQ SHORT RIBS 300 gr</b> (G) ★	195
Tomato based marination with a hint of molasses, smoked paprika	
<b>SWEET &amp; TANGY HALF CHICKEN 650 gr</b> (G)	155
Yellow mustard marinade, honey, cayenne pepper	
<b>AUSTRALIAN STANBROKE WAGYU RYB EYE 250 gr</b>	285
<b>AUSTRALIAN WESTHOLME WAGYU TENDERLOIN 220</b>	275

## SAUCES

<b>TRUFFLE JUS</b>	
<b>PEPPERCORN JUS</b>	
<b>CHEF SPECIAL SAUCE</b>	
<b>SPICY BBQ SAUCE</b>	
<b>JUS</b>	

## SIDES

<b>SMOKED EGGPLANT</b>	35
Confit tomatoes, green oil	
<b>ASPARAGUS</b> (D)	40
Crunchy garlic, butter citrus sauce	
<b>BABY GEM SALAD</b> (D)	30
Ricotta salata, smoked oil	
<b>ROASTED BABY CORN</b> (D)	30
Garlic butter, lemon juice	
<b>RED ENDIVE SALAD</b> (D)	30
Truffle oil, balsamic glaze, parmesan cheese	
<b>SMOKED MASHED POTATOES</b> (D)	30