

T I M E

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Dinner Delivery
5:30 - 11:00
\$10 Minimum

579-3044
579-2985

2330 Broadway
(at 85th Street)
N.Y., NY 10024

Appetizers

Homemade Soup of the Day	4.75
Winter Squash Soup	4.75
Organic Mixed Greens with Balsamic Vinaigrette (with Goat Cheese add \$1.00)	5.00
Homemade Hummus with Warm Pita and Calamata Olives	5.25
Greek Salad with Romaine, Cucumbers, Cherry Tomatoes, Garbanzos, Calamata Olives, Feta & Dolma	5.75
Baby Arugula with Roasted Beets, Toasted Hazelnuts, Pickled Red Onions, Goat Cheese and Sherry Vinaigrette	6.25
Traditional Caesar Salad with Romaine, Garlic Croutons & Shaved Parmesan	6.50
Crispy Calamari with Marinara Sauce	6.50
Spinach Salad with Haas Avocado, Crispy Wonton Noodles, Julienne Carrots and Miso-Tamari Dressing	6.75
Steamed Greenlip Mussels with Basil Oil, Aioli and Anchovy Tapenade	8.00
Smoked Scottish Salmon Rolls with Haas Avocado, Black Beans, Red Onions & Snow Pea Sprouts	8.50
Crispy Crab Cakes with Roasted Red Pepper Aioli	8.50
Assorted Spicy Tapas – Tamarind Grilled Steak, Shrimp & Chicken with Flour Tortillas & 3 Salsas	9.75

Sandwiches

(Served with Mixed Green Salad)

Roasted Turkey Club on 7-Grain with Garlic Aioli	10.50
Grilled Adobo Pork Sandwich with Coleslaw, Pickles & Asiago Cheese on a Parker House Roll	10.50
Rare Roast Beef Sandwich with Swiss Cheese, Roasted Red Peppers & Garlic Aioli on Country White	10.50

Entrées

Penne with Hearty Homemade Tomato Sauce, Ricotta, Mozzarella and Fresh Basil	12.75
– with Grilled Chicken Breast add \$3.50	
Linguine with Shrimp, Cockles, Mussels, Cherry Tomatoes, Garlic, Basil and White Wine	15.00
Pistachio-Crusted Free-Range Chicken Breast with Mashed Potatoes & Grape-Red Wine Sauce	15.75
Roasted Chicken with Sage, Garlic Mashed Potatoes, Baby Carrots and Asparagus	16.00
Cider-Brined Pork Chops with Caramelized Apples, Collard Greens & Sweet Potato Purée	16.75
Simple Grilled Fish of the Day with Steamed Vegetable Medley & Baked Potato	17.00
Black Sesame-Crusted Salmon with Wasabi Vinaigrette served over a bed of Warm Spinach & Radicchio	17.00
Roasted Chilean Sea Bass with Wax Beans and Chorizo Sausage	19.00
Pepper-Crusted Yellowfin Tuna with Red Wine- Porcini Mushroom Risotto & Red Wine Sauce	19.50
Grilled Rib Steak with Herbed Frites and Creamed Spinach	21.00
Rack of Lamb with Parsnip Purée, Swiss Chard, Caramelized Pearl Onions & Baby Carrots	21.00
10 oz. Time Burger with Barbecue Sauce, Tomato, Onion, Green Leaf Lettuce & Chili Pepper-Dusted French Fries	9.50
(Jack, Swiss, Mozzarella or Cheddar Cheese, Sautéed Onions, Avocado, Sautéed Mushrooms, or Traditionally Smoked Bacon add 75¢ Each)	

**Visit our
Moroccan Lounge**



*Open Nightly for cocktails,
the Time Cafe menu,
dessert & coffee.
Enter through TIME.
Sunday - Thursday 6PM - 2AM
Friday - Saturday 6PM - 4AM
available for Private Parties*

*2330 Broadway
NY, NY 10024
212-579-5100*

Entrée Salads

Market Salad with Seasonal Vegetables, Hummus & Sesame-Crusted Goat Cheese	12.75
Caesar Salad with Romaine, Grilled Chicken Breast, Italian Bacon, Garlic Croutons & Shaved Parmesan	12.75
Time Cobb Salad with Organic Mixed Greens, Chopped Tomato, Hard-Boiled Egg, Gorgonzola, Avocado, Dry-Rubbed Flank Steak & Lemon-Thyme Vinaigrette	13.25

Pizzas and Quesadillas

Margherita Pizza with Oven-Roasted Tomato Sauce, Basil and Fresh Mozzarella	10.00
Portobello Mushroom Pizza with Calamata Olives, Mozzarella, Parsley & Parmesan	10.25
Spicy Chicken Pizza with Black Beans, Monterey Jack, Feta, Fresh Tomato Sauce and Salsa	10.75
Time Pizza with Hickory-Smoked Bacon, Red Onion, Grilled Apples, Gorgonzola Cheese & a Touch of Honey	10.50
Black Bean Quesadilla with 3 Cheeses, Red Onion, Arugula, Red Pepper Purée & Salsa Verde	8.00
Smoked Chicken Quesadilla with 3 Cheeses, Swiss Chard, Roasted Jalapeños, Red Pepper Purée & Salsa Verde	9.00

above with Guacamole add \$2.50

Side Orders

Tri-Color Tortilla Chips	2.50
(with Guacamole or Salsa add \$2.50)	
Chili Pepper-Dusted French Fries	4.00
Sweet Potato Fries	4.00
Idaho Russet Mashed Potatoes	4.00
Baked Potato	4.00
Vegetable Medley (with Rice add \$2.00)	4.00
Sautéed Spinach with Garlic	4.00
Seared Tofu	4.00
Side of Rice	2.00

Homemade Desserts

Peanut Butter Pudding with Chocolate Crust over Maple Caramelized Bananas	6.50
German Chocolate Cake	6.50
Spiced Apple Crisp	6.50
Bailey's Flourless Chocolate Mousse Cake	6.50
Pumpkin Pie	6.50
Strawberry Fig Tart with Crème Fraîche and Chopped Hazelnuts	6.50
Seasonal Fruit Plate	6.00
Homemade Biscotti	5.00

Hot Beverages

Coffee	2.00
Tea	2.00
Hot Chocolate	2.50
Espresso	2.75
Double Espresso	4.00
Café Au Lait	3.25
Cappuccino	3.50
Caffè Latte	3.50

Cold Beverages

Iced Coffee	2.00
Iced Tea	2.00
Iced Cappuccino	3.50
Cranberry, Pineapple or Tomato Juice	2.00
Perrier	2.75 / 5.50
Poland Spring - Non-Sparkling	2.75 / 5.50
Pepsi, Diet Pepsi, 7-up, Ginger Ale	1.25
Whole or Skim Milk	1.75

Fresh Juices

Orange Juice	2.75	Regular	4.25	Large
Grapefruit Juice	2.75	Regular	4.25	Large
Apple Juice	2.75	Regular	4.25	Large
Carrot Juice	2.75	Regular	4.25	Large
Lemonade				2.75