

Meeting Date: April 1, 2025

APPLICANT INFORMATION:

Name of applicant(s):
HBMWV LLC

Trade name (DBA):
MIRIAM

Premises address:
140-142 SEVENTH AVENUE SOUTH

Cross Streets and other addresses used for building/premise:

BETWEEN CHARLES STREET AND WEST 10TH STREET

CONTACT INFORMATION:

Principal(s) Name(s):
REFAEL HASID

Office or Home Address: 140-142 SEVENTH AVENUE SOUTH

City, State, Zip: NEW YORK, NEW YORK 10014

Telephone #: [REDACTED] email: [REDACTED]

Landlord Name / Contact:
SUNFLOWER LLP

Landlord's Telephone and Fax: (212) 751-4800

NAMES OF ALL PRINCIPAL(s):

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

REFAEL HASID

OZ LEVI

SHAI SHAMIR

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):

CASUAL MEDITERRANEAN EATRY CATERING TO FAMILIES AND NEIGHBORS, WITH THE FRESHEST FOOD
ITEMS, IMPECABLY SEVED AND REASONABLY PRICED

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR (MARK ALL THAT APPLY):

- a new liquor license (Restaurant Tavern / On premise liquor Other)
- an UPGRADE of an existing Liquor License
- an ALTERATION of an existing Liquor License
- a TRANSFER of an existing Liquor License
- a HOTEL Liquor License
- a DCA CABARET License
- a CATERING / CABARET Liquor License
- a BEER and WINE License
- a RENEWAL of an existing Liquor License
- an OFF-PREMISE License (retail)
- OTHER : _____

If upgrade, alteration, or transfer, please describe specific nature of changes:
(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

If this is for a new application, please list previous use of location for the last 5 years:

AGAVE RESTAURANT

Is any license under the ABC Law currently active at this location? yes no

If yes, what is the name of current / previous licensee, license # and expiration date: _____

FOUR GREEN FIELDS LLC 0340-22-110698 09/20/2026

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?
 yes no

If yes, please list DBA names and dates of operation:

PREMISES:

By what right does the applicant have possession of the premises?

Own Lease Sub-lease Binding Contract to acquire real property other: _____

Type of Building: Residential Commercial Mixed (Res/Com) Other: _____

Number of floor: 3 Year Built : _____

Describe neighboring buildings: MIXED

Zoning Designation: C2-6

Zoning Overlay or Special Designation (applicable) N/A

Block and Lot Number: 611 / 14

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? yes no

Is the premise located in a historic district? yes no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? yes no, please explain : N/A

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) no yes : explain _____

What is the proposed Occupancy? _____

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

no yes

If yes, what is the maximum occupancy for the premises? 174

If yes, what is the use group for the premises? C - 6A

If yes, is proposed occupancy permitted? yes no, explain : _____

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? yes no

Do you plan to file for changes to the Certificate of Occupancy? yes no
(if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise? no yes

(if yes, please describe: NEW SIGNAGE

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 3500 SF

If more than one floor, please specify square footage by floors: BASEMENT - 1,000SF; 1ST FLOOR 2,500SF

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

If more than one floor, what is the access between floors? INTERIOR STAIRWELL

How many entrances are there? 1 How many exits? 2 How many bathrooms? 3

Is there access to other parts of the building? no yes, explain: _____

OVERALL SEATING INFORMATION:

Total number of tables? 31 Total table seats? 148

Total number of bars? 1 Total bar seats? 12

Total number of "other" seats? 0 please explain: N/A

Total OVERALL number of seats in Premises : 160

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 12

How many service bars are being applied for on the premises? 0

Any food counters? no yes, describe : _____

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: _____

* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

Bar Bar & Food Restaurant Club/ Cabaret Hotel Other: _____

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
9AM to 12AM 10AM to 12AM 10AM to 12AM 10AM to 12AM 10AM to 2AM 10AM to 2AM 9AM to 2AM

Will the business employ a manager? no yes, name / experience if known : TBD

Will there be security personnel? no yes(if yes, what nights and how many?) _____

Do you have or plan to install French doors, accordion doors or windows that open? no yes

If yes, please describe : _____

Will you have TV's ? no yes (how many?) _____

Type of MUSIC / ENTERTAINMENT: Live Music Live DJ Juke Box Ipod / CDs none

Expected Volume level: Background (quiet) Entertainment level Amplified Music
(check all that apply)

Do you have or plan to install soundproofing? no yes

IF YES, will you be using a professional sound engineer? NO

Please describe your sound system and sound proofing: COMPUTER GENERATED SMALL SPEAKERS; EXISTING
SOUNDPROOFING IN CEILING TO BE SUPPLEMENTED

Will you be permitting: promoted events scheduled performances outside promoters

any events at which a cover fee is charged? private parties ONCE OR TWICE PER YEAR

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? no yes (if yes, please attach plans)

ONE EMPLOYEE WILL BE DESIGNATED TO ENSURE THAT THE EXTERIOR OF THESE PREMISES IS MAINTAINED IN AN ORDERLY MANNER
Will you be utilizing ropes movable barriers other outside equipment (describe) _____

Are your premises within 200 feet of any school, church or place of worship? no yes

If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 ½ " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

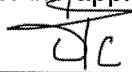
Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: REFAEL HASID Phone: [REDACTED]

Address: 140-142 SEVENTH AVENUE SOUTH, NEW YORK, NEW YORK

Email [REDACTED]

Application submitted on behalf of the applicant by:



Signature

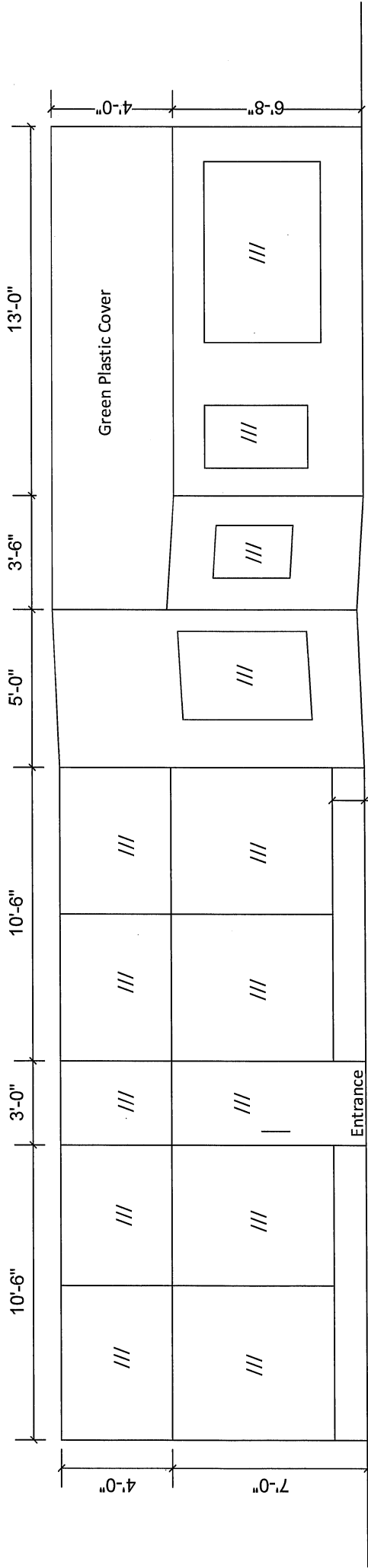
Print or Type Name REFAEL HASID

Title MANAGING MEMBER

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



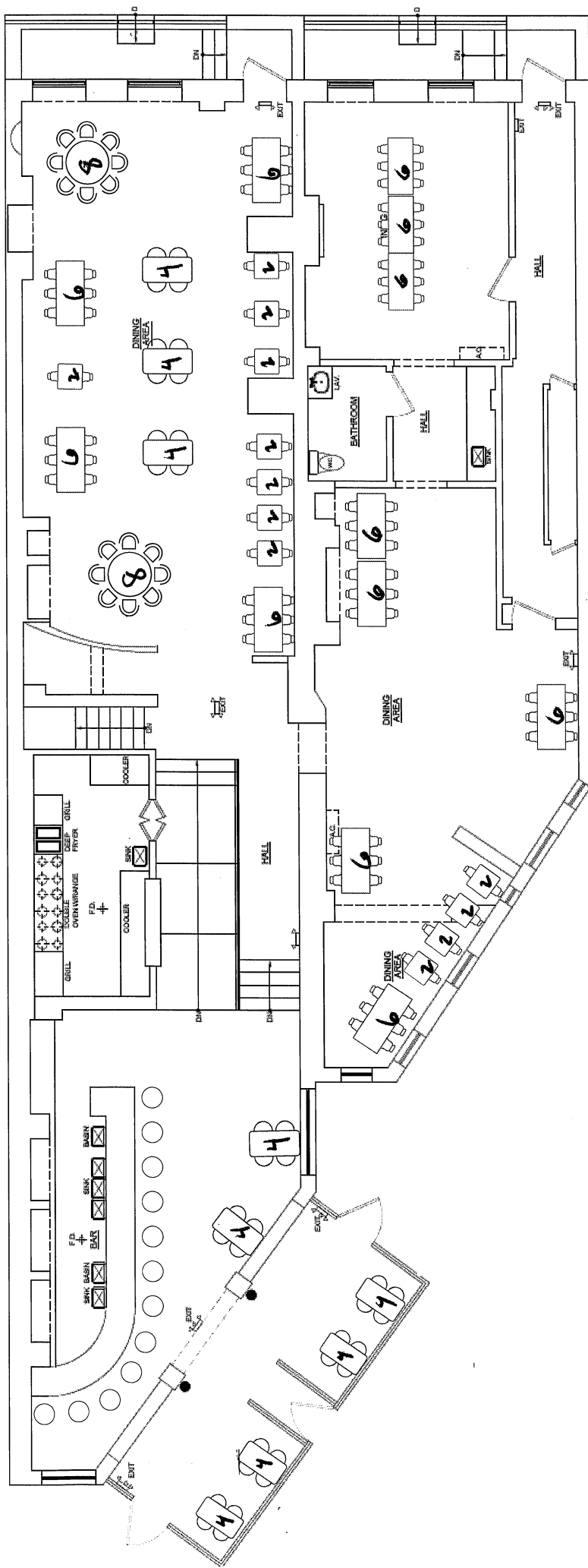
Community Board 2,
Manhattan SLA Licensing Committee
Donna Raftery, Co-Chair
Robert Ely, Co-Chair



FRONT ELEVATION
 140-142 7th Avenue South
 New York, NY
 March 19, 2025

NOT TO SCALE

31 Tables
 12 Bar Seats
 148 Dining Seats
 160 Total



2 FIRST FLOOR PLAN
 SCALE: 1/4" = 1'-0"

FRESH BAKED

אפוי טר

FOCACCIA 8

feta, cherry tomato & rosemary

JERUSALEM BAGEL 8

sesame seed, matbucha sauce

FLUFFY PITA 3

GLUTEN FREE OPTION 5

when available

SALADS

סלטים

+ 12 chicken / + 12 shrimp

GRILLED HALLOUMI CHEESE SALAD 21

baby arugula, artichokes, string beans,
walnuts, mushrooms, walnut vinaigrette

SPRING SALAD 18

little gem lettuce, shaved asparagus, green peas, sweet mini
bell pepper, yogurt dust, tahini dressing

SHUK SALAD 18

campari tomatoes, parisian cucumbers, chickpeas,
breakfast radishes, scallions, mint, eggplant, za'atar croutons,
feta cheese, lemon vinaigrette

SOUP OF THE DAY 15

DIPPING PLATE

טטבלי

THREE for 28 or SIX for 46

with pita

BUTTERBEANS feta, black olives & parsley

LABNEH smoked tomato jam

BEETS cashew, black sesame

EGGPLANT roasted green, red & jalapeño pepper

TZATZIKI yogurt, cucumber & mint

AVOCADO TAHINI matbucha

SIDES

תוספות

PERSIAN RICE 12

CREAMY MASHED POTATOES 12

HAND CUT FRIES 12

PICKLED VEGETABLES 8

20% gratuity will be applied to parties of 6+

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

MEZZE

מזזים

MIRIAM'S HUMMUS 17

warm chickpeas, marinated olives, tabelah, & pita

STICKY LAMB SPARE RIBS 19

grass-fed, pepper harissa chili glaze, herb salad

FALAFEL 16

za'atar pita chips, house brined pickled vegetables,
green tahini

GRILLED OYSTER MUSHROOM 15

zesty arugula green sauce

VEGETARIAN MOROCCAN CIGARS 16

carrots, halloumi cheese, baharat spice blend,
za'atar, honey mango dip

EGGPLANT MOUSSAKA 21

ricotta, tomatoes, homemade challah

CRISPY SHRIMP KATAIFI 19

shredded phyllo, cilantro jalapeño aioli, harissa sauce

BRUSSELS SPROUTS 15

honey, chili, sesame seeds, vinegar

MAIN COURSE

מנה עיקרית

MIRIAM'S CHICKEN SHAWARMA 32

sauteed spinach, israeli salad, pickles, amba tahini & pita

PAN-SEARED HALIBUT 39

wild caught, ratatouille, herb oil

LAMB SHAWARMA TERRACOTTA 37

persian rice, shaved almonds, harissa & yogurt sauce,
baked flatbread on a terracotta bowl

GRILLED ATLANTIC SALMON 35

Herbed Israeli couscous, shaved brusell sprouts, grilled asparagus

100% GRASS-FED BEEF ANGUS BURGER 27

feta cheese, caramelized onions, roasted garlic aioli, lettuce,
tomato, french fries, house pickles

MEDITERRANEAN BRANZINO FILET 36

basmati rice, chickpeas, tumeric, artichoke salad, marinated olives

CLASSIC CHICKEN SCHNITZEL 31

creamy mashed potatoes, israeli salad,
beets horseradish & cured lemon sauce

GRILLED NY STRIP STEAK 40

grass-fed, chimichurri, blistered tomatoes on the vine,
potato wedges, grilled onions & mini sweet peppers

PLANT-BASED CHUNK STEAK AVAILABLE

DESSERT

AFTER DINNER

HALVA MOUSSE 13
shredded halva, silan, pistachio
contains: nuts, sesame, dairy

KANAFEH 14
syrian dessert with ricotta and goat cheese,
baked kadaif & pistachio ice cream
contains: dairy, nuts, gluten

MALABI 13
milk pudding, rose syrup
slivered almonds
contains: dairy, nuts, gluten

CARAMEL DATE CAKE 15
moist sponge cake, sticky dates, caramel sauce,
vanilla ice cream, candied pecans
contains: gluten, dairy, nuts

ICE CREAM
vanilla or pistachio
1 scoop. 5
2 scoops. 9

TURKISH COFFEE 8
cardamom, espresso

TRADITIONAL MINT TEA 6
fresh mint, with or without Earl Grey

**10 YEAR PORTO, NIEPOORT,
PORTUGAL 14**
plum, chocolate, toffee

REMY MARTIN 1738 18

ESPRESSO 5
LATTE 6
ICED LATTE 6.5
CAPPUCCINO 6
HOT TEAS 5
earl grey, peppermint, english breakfast,
green tea, chamomile, decaf earl grey, chocolate
chai

HOT CHOCOLATE 5
HAZELNUT HOT CHOCOLATE 5

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BRUNCH ESSENTIALS

- Israeli Breakfast 21**
two eggs any style, labneh, home fries, Israeli salad & pita
- Middle Eastern Sambusak 23**
house-baked bread filled with gabne cheese, avocado & tomatoes served with two eggs any style, Israeli salad & tahini
- Shakshuka 23**
two poached eggs in rich and tangy tomato and bell pepper sauce served with hummus & pita
- Green Shakshuka 23**
two poached eggs in tomatillo & green bell pepper sauce, feta cheese served with pita & labneh
- Burekas 21**
house baked flakey puff pastry filled with feta, olive & ricotta. served with two eggs any style, labneh, israeli salad & green tahini
- Malawach Quesadilla 21**
buttery, thin and flaky pastry style quesadilla with two eggs any style & cheese served with crushed tomatoes, spicy harissa & pickles
- B.E.C Sandwich 20**
two eggs any style, crispy bacon, choice of: cheddar, American, swiss, served on a fresh baked sesame roll, mixed greens, & home fries
- Rafael's Lox Sandwich 25**
smoked salmon, labneh, capers, scallion, cucumber, served on a fresh baked sesame roll, mixed greens & home fries
- Jerusalem Breakfast 25**
two eggs any style, avocado spread, tomatoes salad, homemade Jerusalem bagel, labneh & zatar
- Challah French Toast 19**
challah bread french toast served with halva, berries & maple syrup
- Miriam's Pancakes 19**
choice of chocolate chip, blueberry or plain.
Served with fresh mixed berries & maple syrup

ALL THINGS EGGS

- Eggs Blackstone 23**
roasted campari tomato, Canadian bacon, poached eggs, potato latke, hollandaise & mixed greens
- Norwegian Eggs 25**
smoked salmon, poached eggs, hollandaise sauce potato latke, labneh & Israeli salad
- Wild Mushroom Omelette 25**
wild mushrooms & goat cheese mixed greens, home fries & pita
- Herbed Eggs 21**
scrambled eggs, parsley, cilantro, scallion, labneh, Israeli salad & pita

miriam

Upper West Side

SOUPS & SALADS

Soup of the Day 15

- Grilled Halloumi & Artichoke Salad 21**
artichoke hearts, baby arugula, string beans, walnuts & mushrooms. spritzed with walnut vinaigrette
- Autumn Salad 18**
apple, delicata squash, celery, chicory, farro, pomegranate Seeds, apple cider vinaigrette
- Candy Cane & Golden Beets Salad 18**
goat cheese, pistachio, dried apricots

Add ons: +12 Chicken / +12 Shrimp

ENTREES

- Falafel Platter 21**
light & airy falafel balls, hummus, green tahini, israeli salad, mango chutney & pita
- Sabich Platter 21**
eggplant, hummus, hard-boiled eggs, israeli salad, pickles, green tahini, mango chutney, harissa & pita
- Lamb Shawarma 28**
persian rice, shaved almond, harissa & yogurt sauce and Pita
- Chicken Schnitzel 24**
mashed potatoes, israeli salad, beets horseradish, & cured lemon
- Chicken Shawarma 26**
sauteed spinach, israeli salad, pickles, amba, tahini & pita
- Grass-Fed Lamb Burger 28**
roasted tomato, whipped feta, arugula, pomegranate-molasses, french fries and pickles.

20% gratuity will be applied to parties of 6+

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BRUNCH SIDES

Bacon or Canadian Bacon	8
Turkey Bacon	8
Burekas	12
Crispy Dough	14
Falafel	10
Handcut Fries	12
Homemade Granola & Yogurt	14
Home Fries	8
Smoked Salmon	14
Israeli Salad	10
Jerusalem Bagel focaccia	8
Pancake (2)	8
Hummus	10
Labneh	10

EGGS ADD ONS

Add Herbs	4
Add Egg	6
Sub Egg Whites	4

DESSERTS

Halva Mousse	13
Shredded halva, silan, pistachio.	
Kanafe	14
baked kadaif with ricotta cheese & pistachio ice cream	
Cast Iron sticky Date Caramel Cake	15
Moist sponge cake, sticky dates, caramel sauce, vanilla ice cream & candied pecans.	
Malabi	13
Rose water milk pudding, almond & rose syrup, slivered almonds	

BRUNCH COCKTAILS 18

Pink Lady	
Gin, Lemon Juice, Elderflower Liqueur, Simple, Prosecco, Blueberries	
Endless Night	
Tequila Blanco, Espresso, Banana Liqueur, Licor 43	
Lilli's Sip	
Rum, Lillet, Lime Juice, Agave, Grenadine	
Bubbles & Trouble	
Vodka, Orange Liqueur, Rose. Lemon Juice, Orange Bitters, Soda	
Maple Blaze	
Whiskey, Maple, Chocolate Bitters	
Miriam After Dark	
Mezcal, Pineapple, Mango, Lemon Juice, Aperol, Falernum	
Crisp & Cozy	
Tequila Whiskey, Lemon Juice, Cinnamon-Simple, Apple Cider	
Too Hot to Handle	
Gin, Lemon Juice, Orange Liqueur, Cilantro, Cucumber, Jalapeño	

BEERS

Lagunitas IPA (6.2%)	8
Kronberg Lager (5.5%)	8
Hazy Little Thing Sierra Nevada Hazy IPA (5.2%)	10
Downcast Hard Cider (5.1%)	10
Metropolitan Viennese Amber Lager (5.0%)	11
Grimm Weisse Hefeweissbier (5.5%)	12
Sixpoint Bengali IPA (6.6%)	11
Wolfer NO. 139	9
Wolfer Estate Rose Cider (6.9%)	

BEVERAGES

Sparkling Mint Lemonade	6
Sparkling Raspberry Lemonade	8
Black Iced Tea	5
Hibiscus Iced Tea	5
Fresh Orange / Grapefruit Juice	6
Drip Coffee	5
Iced Coffee	5
Espresso	5
Iced/ Latte	6
Iced/ Cappuccino	6
Add Espresso	3
Milk(Regular or Chocolate)	5
Hot Teas	5
Earl Grey, Peppermint, English Breakfast, Green Tea, Chamomile,	
Decaf Earl Grey, Chocolate Chai	
Traditional Mint Tea	6

PITCHERS

All Things Sparkling	17/60
Prosecco, with your choice of: guava, peach, passion fruit, watermelon, mango	
Sangria	18/65
Red, White, Rose	
Miriam's Mimosa	16/55
Prosecco, made with fresh squeezed orange juice	
Bella's Bellini	16/55
Prosecco, made with fresh peach juice	
Bloody Miriam	17/60
Vodka, homemade bloody recipe	

20% gratuity will be applied to parties of 6+

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