

HELBRAUN || LEVEY

MOTEK WEST VILLAGE LLC  
184-186 BLEECKER STREET  
NEW YORK, NY 10012

MANHATTAN COMMUNITY BOARD 2

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## COMMUNITY BOARD NO. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE

NEW YORK, NY 10012-1899

[www.cb2manhattan.org](http://www.cb2manhattan.org)

P: 212-979-2272 F: 212-254-5102 E: [info@cb2manhattan.org](mailto:info@cb2manhattan.org)

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### **COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE**

Please fill out this questionnaire and return to the Community Board 2 office by fax or mail to arrive at least **5 business days** before the Committee meeting. In addition, bring **10 copies plus supporting material requested** to the SLA committee meeting.

**Failure to complete and return the questionnaire and supporting materials on time will result in your item being removed from the agenda.**

**Failure to provide a completed questionnaire or failure to present before CB2 will result in notifying the State Liquor Authority (SLA) of your noncompliance with the community review process.**

If you need to reschedule, please notify the Community Board 2 office no later than the Friday prior to the following months meeting. Speak to Florence Arenas at the Board Office. **A maximum of 1 layover request will be granted per application. Failure to reappear without notification will result in a recommendation to deny this application.**

The following supporting materials are **required** for this application:

1. A list of all other licensed premises within 500 ft. of this location including Beer and Wine.
2. Floor plans of the premise, including all tables and chairs and kitchen lay out to be licensed. Please also include any schematics for sidewalk café, backyard garden space and/or rooftop areas if applicable.
3. Provide any plans filed or to be filed with the Buildings Department.
4. Proposed menu, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises.
6. Letter of Understanding or Letter of Intent from the Landlord.
7. Provide proof of community outreach with signatures or letters from Residential Tenants at location and from surrounding buildings. (i.e. a letter from the neighborhood block association or petition in support.)
8. A copy of your NYS Liquor Authority application as it will be submitted to the SLA. (excluding financial information)

**APPLICANT INFORMATION:**

Name of applicant(s):  
MOTEK WEST VILLAGE LLC

Trade name (DBA):  
PENDING

Premises address:  
184-186 BLEECKER STREET, NEW YORK, NY 10012

Cross Streets and other addresses used for building/premise:

MACDOUGAL STREET & SULLIVAN STREET

**CONTACT INFORMATION:**

Principal(s) Name(s):  
SHAUL LEVY

Office or Home Address: 184-186 BLEECKER STREET

City, State, Zip: NEW YORK, NY 10012

Telephone #: [REDACTED] email : \_\_\_\_\_

Landlord Name / Contact:  
186 BLEECKER PROPERTY OWNER LLC

Landlord's Telephone and Fax: [REDACTED]

**NAMES OF ALL PRINCIPAL(s):      NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD**

SHAUL LEVY

MOTEK FLATIRON LLC | 928 BROADWAY, NEW YORK, NY 10010

\_\_\_\_\_

\*PRINCIPAL HAS MANY LICENSED ESTABLISHMENTS WITH A SIMILAR

\_\_\_\_\_

CONCEPT THROUGHOUT FLORIDA.\*

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

MOTEK WAS BUILT IN THE CORNERSTONE OF FAMILY HISTORY AND A DEEP LOVE FOR QUALITY-DRIVEN FOOD. INSPIRED BY TRADITIONAL DISHES FROM THE EASTERN MEDITERRANEAN, OUR KOSHER-STYLE MENUN REFLECTS A THOUGHTFUL BLEND OF AUTHENTICITY AND INNOVATION. AS A FAMILY OWNED RESTAURANT, WE BELIEVE IN SOURCING ONLY THE FINEST INGREDIENTS AND DELIVERING EVERY DISH WITH CARE AND PASSION. FROM SPECIAL OCCASIONS TO CASUAL MEALS, OUR GOAL IS TO OFFER A DINING EXPEREINCE THAT BRINGS TOGETHER GREAT FOOD, GREAT COMPANY, AND A SENSE OF COMMUNITY.

**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.)

N/A  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

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

PREMISES CURRENTLY LICENSED AS A FULL LIQUOR RESTAURANT UNDER FIGARO NYC LLC (0340-22-110104).

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: \_\_\_\_\_  
FIGARO NYC LLC (0340-22-110104); EXP: 07/31/26

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

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

N/A  
\_\_\_\_\_  
\_\_\_\_\_

**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: 5 Year Built : 1910

Describe neighboring buildings:

MIXED-USE (COMMERCIAL & RESIDENTIAL)

Zoning Designation: R7-2

Zoning Overlay or Special Designation (applicable) C1-5

Block and Lot Number: 526 / 56

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 : PENDING

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 N/A AT THIS TIME. APPLICANT PLANS TO APPLY FOR DOT SEATING IN THE FUTURE.

What is the proposed Occupancy? 74

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? 74

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

If yes, is proposed occupancy permitted?  yes  no, explain : N/A

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

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: THE APPLICANT WILL BE UPDATING THE CURRENT SIGNAGE WITH THEIR TRADE NAME.

## INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 3,500 SQ. FT

If more than one floor, please specify square footage by floors: GROUND FLOOR: 2,500 SQ. FT / CELLAR: 1,000 SQ. FT

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

N/A, THERE WILL BE NO OUTDOOR SEATING AT THIS TIME.

If more than one floor, what is the access between floors? INTERNAL STAIRCASE

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

Is there access to other parts of the building?  no  yes, explain: N/A

## OVERALL SEATING INFORMATION:

Total number of tables? 22 Total table seats? 60

Total number of bars? 1 Total bar seats? 13

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

Total OVERALL number of seats in Premises : 73

## BARS:

How many \* stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 13

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

Any food counters?  no  yes, describe : N/A

### *For Alterations and Upgrades:*

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

\* 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:  
10AM to 12AM 11AM to 12AM 11AM to 12AM 11AM to 12AM 11AM to 12AM 11AM to 12AM 11AM to 12AM

Will the business employ a manager? \_\_\_ no  yes, name / experience if known . PRINCIPAL TO MANAGE IN ADDITION TO A GM (TRD) \_\_\_\_\_

Will there be security personnel?  no \_\_\_ yes( if yes, what nights and how many?) N/A  
Do you have or plan to install French doors, accordion doors or windows that open? \_\_\_ no  yes

If yes, please describe : FRENCH DOORS, PENDING APPROVAL WITH LPC

Will you have TV's ?  no \_\_\_ yes ( how many? ) N/A

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? PENDING

Please describe your sound system and sound proofing: \_\_\_\_\_  
STANDARD SOUND PROOFING MEASURES WILL BE ADDED TO ENSURE NO NOISE LEAVES PREMISES. \*APPLICANT WILL HAVE BACKGROUND MUSIC ONLY.\*

Will you be permitting: \_\_\_ promoted events \_\_\_ scheduled performances \_\_\_ outside promoters

\_\_\_ any events at which a cover fee is charged?  private parties (ON OCCASSION)

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)

Will you be utilizing \_\_\_ ropes \_\_\_ movable barriers \_\_\_ other outside equipment (describe) \_\_\_\_\_  
N/A

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: N/A

Address: \_\_\_\_\_ Distance: \_\_\_\_\_

Name of School / Church: \_\_\_\_\_

Address: N/A 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: CHRIS CUOMO Phone: [REDACTED]

Address: 184-186 BLEECKER STREET, NEW YORK, NY 10012

Email: [REDACTED]

Application submitted on behalf of the applicant by:  
  
Signature

Print or Type Name HELBRAUN & LEVEY LLP c/o ADRIANNA GOLOVATII

Title REPRESENTATIVE

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  
Carter Booth, Co-Chair  
Robert Ely, Co-Chair

# MOTEK

OUR MENU IS DESIGNED FOR SHARING  
Ask your server about portion sizes  
Dishes will be brought to your table as they are ready

A 20% SERVICE CHARGE WILL BE INCLUDED ON ALL CHECKS

## HUMMUS

- CLASSIC**  
tahini, s'chug 13 v
- MUSHROOM**  
caramelized onions, s'chug 17 v
- ROASTED EGGPLANT**  
amba aoli, pickled onions, egg 17 v
- PRIME BEEF**  
spinach, pine nuts 24
- MASABACHA**  
chickpea, egg, sumac, onion 17 v

## OVEN PITA

- LAFFA**  
lahneh, red pepper jam 9 v
- ARTICHOKE**  
goat cheese, parmesan, kale  
caramelized onion 23 v

## ITALY

- fresh mozzarella  
tomato, basil, za'atar 17 v
- NEW YORK**  
house smoked pastrami, mustard  
caramelized onion, garlic confit 22

## TURKISH

- prime beef, spicy tomato sauce  
red onion, pomegranate, tahini 24
- LEBANON**  
lahneh, feta cheese  
long hot pepper, za'atar, tomato 18 v

## MEZZE

- COLD**
- TZATZIKI** labneh, cucumber, dill 14 v
- MOTEK PICKLES** cauliflower, carrot, red onion 10 g/v
- LABNEH ZA'ATAR** fresh labneh, za'atar, olive oil 13 v
- CAULIFLOWER TABBOULEH** pomegranate, parsley, sumac 12 g/v
- MUHAMMARA** red bell pepper, pomegranate, walnut 14 v
- BABAGANOUSH** grilled eggplant, pomegranate, za'atar 14 v
- ROASTED EGGPLANT** tahini, sumac, pine nut 13 g/v
- SPICY GREEK FETA** roasted bell pepper, paprika, aleppo 14
- SMASHED AVOCADO** avocado mix, pickled carrot 12 v
- MATBOUCHA** spicy tomato dip 12
- LEBANESE CRUDITÉS** 12 g/v
- HOT**
- FALAFEL** lemon tahini 12 g/v
- CRISPY CAULIFLOWER** spicy harissa honey glaze 15 v
- CAULIFLOWER COUSCOUS** carrot, herbs, spice 12 g/v
- CRISPY ARTICHOKE** cilantro garlic aioli 18 g/v
- ZUCCHINI CAKES (LATKES)** crispy potato, sweet labneh 15 v
- MIDDLE EASTERN DUMPLING** shish barak eggplant, labneh 18 v
- CRISPY EGGPLANT** Japanese eggplant, tzatziki 14 v
- MOROCCAN CIGARS** beef, lamb, s'chug, tahini, preserved lemon 19
- HARISSA SPARE RIBS** braised lamb, harissa glaze 33 g/v

## RAW

- TEL AVIV TARTARE\***  
ahi tuna, avocado, red onion, tahini 24
- SALMON CEVICHE\***  
roasted corn, passion fruit  
habanero, red pepper 23

## SKEWERS

- SALMON**  
sumac onions 19 g/v
- HALOUMI**  
pickled onions 15 g/v

## SALADS

- CRUNCHY CABBAGE**  
crispy shallot, roasted almonds  
mint honey vinaigrette 14 v
- SUMMER**  
watermelon, pistachio, feta 18 g/v
- FENNEL POMEGRANATE**  
orange, feta  
sumac candied pecans 18 g/v
- ZA'ATAR GREEK**  
cucumber, tomato, kalamata olive  
red onion, baby gem lettuce, feta 19 g/v
- ISRAELI**  
tomato, cucumber, parsley  
bell peppers, red cabbage 15 g/v
- BEET & ARUGULA**  
goat cheese, walnut 18 g/v

## STREET FOOD

- CRISPY CHICKEN SCHNITZEL** challah, cabbage slaw, pickles, harissa aioli 24
- SPICY SCHNITZEL & EGGPLANT** challah, matboucha, long hot pepper, tahini 24
- FALAFEL** tahini, israeli salad, crispy eggplant 14 v
- CHICKEN SHAWARMA** amba aoli, pickled onion 18
- RIBEYON BAGUETTE** caramelized onion, tomato, garlic cilantro aioli 29

## ALL DAY BRUNCH

- SHAKSHUKA**  
organic eggs, tahini, spicy tomato sauce, challah 22
- HUMMUS SHAKSHUKA**  
organic eggs, hummus, tahini, spicy tomato sauce, challah 27
- MALAWACH YEMENITE PANCAKE**  
flaky pancake, tahini, spicy grated tomato, organic eggs 13
- AVOCADO TOAST**  
pita, seed mix, pickled cauliflower, red fresno pepper, mint 13
- ISRAELI BREAKFAST**  
3 eggs any style, israeli salad, labneh, avocado  
tahini, feta, s'chug, Jerusalem bagel 24
- JERUSALEM GRILLED CHEESE**  
mozzarella cheese, olives, oven roasted tomato, shifra aioli 14

## BOWLS - Monday-Friday only

*served with israeli salad and hummus*

Base option: majadra rice | cauliflower couscous +2

- FAROE ISLAND SALMON** 32
- FALAFEL** 18 g/v
- GRILLED CHICKEN** 23
- CHICKEN SHAWARMA** 24
- CRISPY CHICKEN SCHNITZEL** 27
- LAMB SHAWARMA** 37
- ROASTED EGGPLANT & EGG** 22

## STEAKHOUSE

- BUTCHER CUT\***  
hangar steak, peppercorn sauce  
lemon potatoes 46 g/v
- BABY LAMB CHOPS\***  
majadra rice, sumac onions 69 g/v
- BONE PRIME RIBEYE 20oz\***  
chimichurri, peppercorn sauce, sliced 69 g/v
- WAGYU BURGER\***  
caramelized onions, red onion, arugula  
pomegranate mint aioli 32
- ARAYES**  
pita, kulta, tahini, harissa aioli 25
- Burger Best 22 & 29 People's Choice Winner*

## KEBABS

- CHICKEN** 27 | **BEEF KUFTA** 29
- TURKISH LAMB** 32

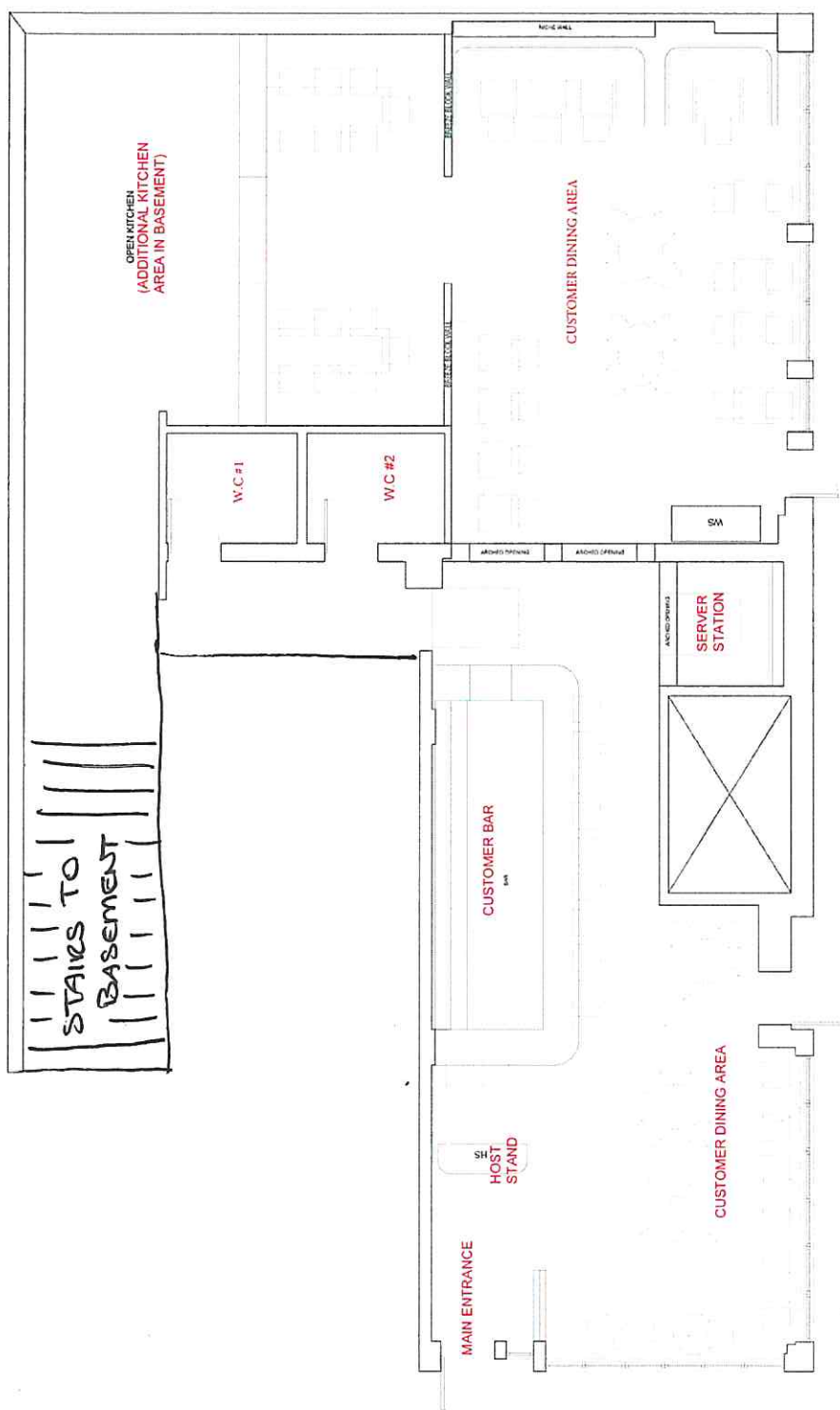
## PLATES

- CHICKEN SHAWARMA** 32
- CHICKEN SCHNITZEL** 25
- LAMB SHAWARMA** 38
- HARISSA HONEY SALMON** 29
- WHOLE BRANZINO** 48
- MOROCCAN FISH**  
chilean seabass, spicy tomato, tahini 39

## SIDES

- GREEK LEMON POTATOES** 12 g/v
- CHARCOALED BROCCOLINI** 12 g/v
- ISRAELI STREET CORN** 12
- MAJADRA RICE & LENTILS** 12 g/v
- ZA'ATAR FRIES** 9

\*Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. If you have any food allergies, please consult with management right away.



GROUND FLOOR DIAGRAM











