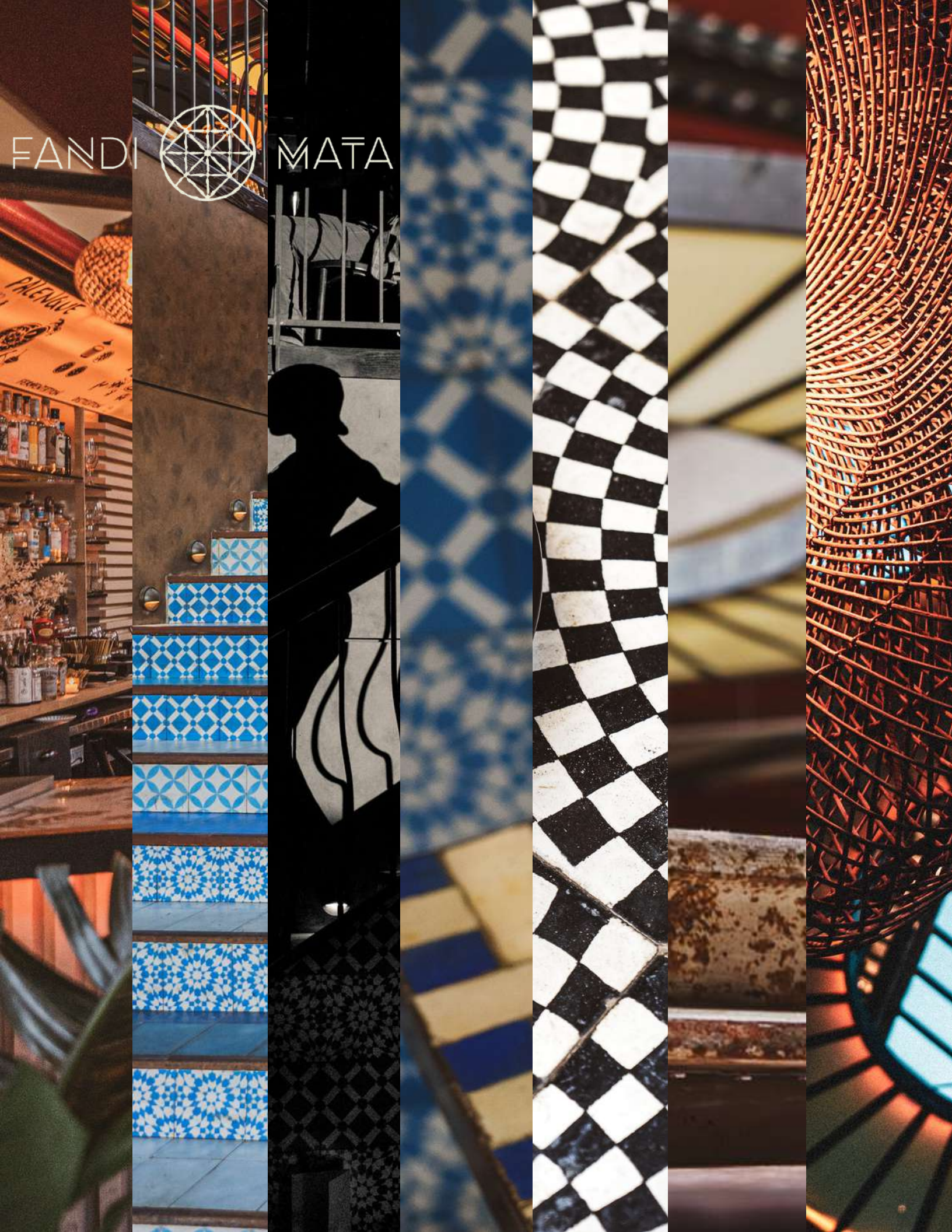


FANDI



MATA





For the true bohemians, the world travelers, the voyageurs, the food-driven nomads,
we introduce an international marketplace where Brooklyn industrial meets the Mediterranean.
Welcome to FANDI MATA.



FALL WINTER '23

OUR STORY

Founded in 2020 by Marjanne Motamedi, Dragan Ristovski, Emil Radoncic, and Milos Zica, Fandi Mata delivers a new take on artisanal, global cuisine inspired by the vast Mediterranean region, featuring classics with a contemporary touch.

OUR KITCHEN

Our open fire and traditional hot kitchens incorporates eclectic, world-driven cuisine while offering an effortlessly familial hospitality experience. Fandi Mata creates an original experience that takes guests on a vibrant and whimsical voyage around the globe. With its first location in the heart of Williamsburg, Fandi Mata integrates the elements of genuine hospitality, craftsmanship, and connection for an avant-garde culinary and mixology experience.

A PLACE FOR CONNECTION

Enjoy an eclectic dining experience featuring soulful food & signature crafted drinks with genuine hospitality at its core. Fandi Mata seeks to enchant each guest through an evocative journey blending craftsmanship with global influences, from its Mediterranean-influenced cuisine to its artisanal mezcaleria. Bringing back heartfelt hospitality to Brooklyn, Fandi Mata delivers an escapist experience in a warm and familial setting.

GENERAL INFO

ADDRESS

74 Bayard St. Brooklyn NY 11222

PHONE

718.388.8877

WEBSITE

www.fandimata.com

SOCIAL

@fandimatabklyn

EXECUTIVE CHEF

Braxton Decker

EVENTS DIRECTOR

events@fandimata.com

HOURS

Monday	CLOSED
Tuesday	5PM-12AM
Wednesday	5PM-12AM
Thursday	5PM-12AM
Friday	5PM-12AM
Saturday	11AM-3:30PM brunch 5PM-12AM dinner
Sunday	11AM-3:30PM brunch 5PM-12AM dinner

SPACE

8,000 s.f. interior dining space
298 max occupancy

DESIGNER

Matthew Maddy

CAPACITIES

MAIN DINING ROOM

100-150 seats

225 standing

- Open plan flexible floor seating
- Floor to ceiling garage door entrance
- Acoustic ceilings with glass skylight
- Brick-fire oven and pizza kitchen
- Antique mosaic tile tables
- Dyphor living room space (ever-changing)
- Floresta botanical shop
- DJ Booth and stage
- Main bar with 26 seats
- Lush greenery

THE MEZZANINE

50-60 seats / 12 bar seats

100 standing


- Satellite bar for private events
- Semi-private options for reclined dining, cocktail-style, and seated banquets
- Warm lighting with rustic lanterns
- Antique mosaic tile tables
- Rustic wood tables

PERGOLA-OUTDOOR SEATING (seasonal)

30-40 seats

- Warm lighting with rustic lanterns
- Fully-private space
- Functional windows
- Built-in garden (all Seasons)
- Overhead garden lights
- Antique mosaic tile tables
- Space heaters





We create bespoke experiences to exceed your expectations; whether an intimate dinner party for friends and family or an event buyout or product launch including curated food and beverage concepts; signature visual and auditory aesthetics; sourcing and managing entertainment; production and AV; florals and décor.

Our dedicated team of event specialists will create an unforgettable experience for you and your guests.



FANDI MATA WILL ENCHANT YOUR SENSES

BANQUET DINING

For groups of 10 or more we offer a banquet menu of dishes that you will pre-select to be served family-style.

RECEPTION MENU

Selection of 4

1 hour \$45 | 2 hours \$60 | 3 hours \$75 per person

PASSED HORS D'OEUVRES

VEGETABLE SPRING ROLLS

julienne vegetables - rice paper - ginger soy glaze

TUNA TARTARE

yuzu ponzu - cucumber - fried shallot - togarashi

CHEESY GOUGÈRE

choux pastry - cheese

SEARED BEEF

béarnaise sauce - crostini

SHRIMP CONFIT

lime - cucumber

MUSHROOM CROQUETA

seasonal mushrooms - manchego - aioli

RAW OYSTERS

seasonal mignonette - horseradish - house cocktail sauce (served on a half shell)

BROILED OYSTER

garlic herb butter - breadcrumbs - parmesan (served on a half shell)

SALMON MILLE FEUILLE

cured salmon - herbed cream cheese - pumpernickel toast

MINI SHORT RIB CUP

braised short rib - celery root purée - date molasses

LAMB SLIDERS

house spice mix - Hawaiian aioli - mint - feta cheese

CHICKEN SKEWERS

chicken thigh - zucchini - red onion - tomato

Offerings within are subject to change due to culinary development and seasonal availability.

We can accommodate all dietary and allergy restrictions on-site. On most occasions, the kitchen can alter a dish without compromising the integrity.

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness

Price does not include tax, gratuity, and event fee

RECEPTION MENU

MEZZE

hummus - baba ghanoush - mahammara - pickled vegetables
served with fandi bread

PIZZA

choose 2

SOPPRESSATA

spicy cured pork - chile honey - oregano

BUFALINA

buffalo mozzarella - cherry tomatoes - basil

CHORIZO

tomato sauce - mozzarella Spanish chorizo - jalapeño - shishito peppers

VEGETARIAN

tomato sauce - mozzarella - mushrooms - onions - olives - brussels

SOMETHING SWEET AVAILABLE ON REQUEST

cake cutting fee \$5 per person

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BRUNCH MENU

Pre-selected family-style menu | Starts at \$65 per person

STARTERS

MEZZE PLATTER

muhammara - tzatziki - black hummus - baba ghanoush - pickled vegetables - za'atar bread

MAIN

choose 3

add additional \$8 per person

SHAKSHUKA

tomato & pepper stew - lemon tahini - poached eggs - chives - house bread

AVOCADO TOAST

sourdough - tomato - shallots - radish

with choice of home fries OR house salad with honey lemon vinaigrette

BENEDICT (Salmon or Mortadella)

house focaccia - spinach - poached eggs - red pepper hollandaise

BUTTERMILK WAFFLE

fresh fruit - whipped cream - maple syrup

SIDES

choose 1 / each add 4

BACON

FANDI HOME FRIES

Idaho potato - sweet potato - salt - pepper - rosemary

FANDI FRIES

house spice mix - ketchup

DESSERT

CHEF'S SELECTION

cake cutting fee \$5 per person

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DINNER MENU

Pre-selected family-style menu | Starts at \$90 per person

MEZZE PLATTER (included)

muhammara - hummus - baba ghanoush - pickled vegetables - FANDI bread

STARTERS

choose 2 | each additional \$7 per person

BDM CROQUETAS

bacon - manchego - date - horseradish aioli

BABY KALE SALAD

manchego - radish - shallot - lemon honey dressing - sesame seeds

ACRON SQUASH

dukkah - labne - hazelnut

TUNA TARTARE

yuzu ponzu - cucumber - fried shallots - togarashi

SALMON CRUDO

citrus - jalapeño - shallot - radish - cilantro

PIZZA

choose 1 | each additional \$7 per person

SOPPRESSATA

spicy cured pork - chile honey - oregano

BUFALINA

buffalo mozzarella - cherry tomatoes - basil

CHORIZO

tomato sauce - mozzarella - Spanish chorizo - jalapeño - shishito peppers

VEGETARIAN

tomato sauce - mozzarella - mushrooms - onions - olives - brussels

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DINNER MENU

Pre-selected family-style menu | Starts at \$90 per person

MAINS

choose 2 | each additional \$15 per person

GRILLED NY-STRIP

bordelaise sauce

MARINATED GRILLED CHICKEN THIGHS

tahini - zhoug sauce

MEDITERRANEAN BRANZINO

sauce vierge - tomato - olive oil - fresh herbs - lemon

NEW ZEALAND ORA KING GRILLED SALMON

lemon - parsley - brown butter

WHOLE ROASTED CAULIFLOWER

tahini - red onion - fresh herbs

MUSHROOM RISOTTO

assorted seasonal mushrooms - parmesan

GNOCCHI POMODORRO

tomatoes - fresh basil - EVOO

SIDES

choose 2 | each additional \$4 per person

FANDI FRIES

house spice mix - ketchup

ASPARAGUS

romesco - gremolata

ROASTED SEASONAL ROOT VEGETABLES

parsnip - celery root - carrots - fresh herbs - gremolata

POMME PURÉE

robuchon-style potato purée

DESSERT

ASSORTED CHEF'S SELECTION

cake cutting fee \$5 per person

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MIXOLOGY

MAIN BAR + MEZZANINE

Our beverage program, lead by renowned mixologist and Fandi Mata partner Milos Zica, takes you on a journey around the globe from our premium spirit offerings to exclusive mezcal selections.





BEER & WINE PACKAGE

WEEKDAYS 2 hours \$42 | 3 hours \$57 | additional hour \$15 per person / WEEKENDS 2 hours \$50 | 3 hours \$65 | additional hour \$15 per person

WINE

Sparkling - 2021 Acinum Prosecco Extra Dry, Italy
Rose - 2021 Grape Abduction, Slovenia - Pinot Blanc
White - 2020 Pajot Côtes De Gascogne, France
Colombard / Ugni-Blanc / Sauvignon Blanc / Gros-Manseng
Red - 2016 Terre Di San Leonardo, Italy - Merlot / Cabernet Sauvignon

BEER

Vliet Pilsner
Logical Conclusion IPA
Monopolio Lager

HOUSE REFRESHMENTS PACKAGE

WEEKDAYS 2 hours \$75 | 3 hours \$90 | additional hour \$25 per person / WEEKENDS 2 hours \$90 | 3 hours \$105 | additional hour \$25 per person

WINE

Sparkling - 2021 Acinum Prosecco Extra Dry, Italy
Rose - 2021 Grape Abduction, Slovenia - Pinot Blanc
White - 2020 Pajot Côtes De Gascogne, France
Colombard / Ugni-Blanc / Sauvignon Blanc / Gros-Manseng
Red - 2016 Terre Di San Leonardo, Italy - Merlot / Cabernet Sauvignon

BEER

Vliet Pilsner
Logical Conclusion IPA
Monopolio Lager

LIQUOR

Vodka – Haku
Tequila – Cazadores Reposado
Mezcal – Ojo de Tigre
Whisky – Wild Turkey Bourbon/Rye
Rum – Plantation
Gin – Highclere Castle London Dry

ADD 2 PREMIUM SPECIALTY COCKTAILS | \$25 per person

Offerings within are subject to change due to culinary development and seasonal availability.
Price does not include tax, gratuity, and event fee

PREMIUM BEVERAGE PACKAGE

WEEKDAYS 2 hours \$95 | 3 hours \$125 | additional hour \$30 per person / WEEKENDS 2 hours \$110 | 3 hours \$130 | additional hour \$30 per person

WINE

Sparkling - 2017 L'Bella Valenciana Brut, Spain
Rose - 2021 San Giovanni Pasini "Il Chiaretto"
Groppello / Marzemino / Barbera / Sangiovese, Italy
White - 2021 Domaine Martin Quincy, Sauvignon Blanc, France
Red - 2016 Terre Di San Leonardo, Merlot / Cabernet Sauvignon, Italy

BEER

Vliet Pilsner
Logical Conclusion IPA
Monopolio Lager

LIQUOR

Vodka - Grey Goose
Tequila - El Tesoro Blanco
Mezcal - La Clandestina 40 Espadin
Gin - Hendriks
Whisky - Woodford Reserve
Rum - Santa Teresa 1796

SPECIALTY COCKTAILS

choose 2

SABROSA

milagritos joven mezcal - house pineapple
cinnamon syrup - ancho reyes verde - fresh lime juice

PALOMA PICANTE

el tesoro tequila blanco - house grapefruit cordial
fresh lime juice - mineral water - chipotle + tajin rim

FM NEGRONI

lavender fords gin - dolin blanc vermouth
campari - orange blossom water

FM ESPRESSO MARTINI

grey goose vodka - house demerara + cacao syrup - espresso

QUIET STORM

Wild turkey bourbon - house silence tea vermouth - fresh lemon juice - ginger beer

CUSTOM CREATION

select your favorite spirit and enjoy a
curated cocktail made for your palette

ADDITIONAL SERVICES

FLOWERS

Consult with our preferred floral and botanical experts to curate creative arrangements that fit within your vision and budget.

CUSTOM PRINTED MENUS

Create personalized menus to enhance your guests' experience with a company logo or custom imagery.

CUSTOM COCKTAILS

Work with our mixologist to create a custom cocktail with endless personal appeal.

FANDI MATA

Our team also offers full-service planning and catering services for off-site events.

Fandi Mata is a celebration of global influences and cultures that creates a unique experience in the heart of Williamsburg, which makes our venue the ideal location to host special events for all occasions.



F | M

FANDI MATA

To elevate your next event with our signature Fandi Mata flair, please contact our events team for your custom proposal. We look forward to hosting you and your guests.

events@fandimata.com



FALL / WINTER 2023/4