

Essen

DINNER

4-11pm

MAINS

Albacore tuna loin	\$20/36
za'atar rub, harissa	
Braised beef brisket	\$18/34
natural jus, prepared horseradish	
Chicken or fish schnitzel	\$12/22
chicken breast or tilapia filet, mixed seed crust, roast pepper sauce	
Roast muscovy duck breast	\$18/34
currant jus	
Falafel platter	\$18/32
hummus, tahini, pita, pickled turnips, smoked olives	
*the Sharing portions are for 2 / 3 ask your server for more details	
Pearl cous-cous	\$6/10
with preserved lemon	
Pierogies	\$6/10
potato and onion	
Duck fat fries	\$6/10
herbs, spiced salt (available vegan)	

SHARING

VEGETABLES

Roast eggplant	\$6/14
tahini, herbs and chopped red onions	
Tsimmis roast carrots	\$6/10
light herb and maple glaze	
Caesar	\$6/10
Romaine, anchovy and garlic vinaigrette, pita chips	
Chopped salad	\$8/14
tomato, onion, cucumber, lemon za'atar vinaigrette	
Roast cauliflower	\$6/10
turmeric, za'atar, olive oil	
Seasonal greens	\$7/12
garlic and fresh chillies	
Braised red cabbage	\$5/8
caraway	
Cabbage rolls	\$10/18
rice, cooked in tomato sauce	
Mashed potato	\$5/8
roast garlic	
Pita	\$3/5
olive oil and za'atar	

SIDES

APPETIZERS

Smoked Olives	\$5
marinated and smoked in house	
Pickles	\$5
mixed batches	
Chopped liver	\$12
boiled egg, schmaltz onions, pita chips	
Hummus	\$6
pita, tahini	
Miami short ribs	\$12
with prune and manishevitz glaze, fresh chillies and scallions	
Smoked salmon	\$12
dill, red onion, capers, pumpernickel	
Pita Nachos	\$6
pita chips, garlic tahini, chopped salad, harissa	
Jewish Ramen	\$14/24
SMALL LARGE egg noodles, matzoh balls, soft egg, brisket kreplach, veggies	

DRINKS

Pop	\$2
Limonana	\$4
Juice	\$3
Tea	\$2.50
Espresso	\$2.75
Americano	\$2.75
Cappuccino	\$3.50
Latte	\$4

A LA CARTE

Za'atar rubbed tuna loin	\$22
Albacore tuna on preserved lemon cous-cous with roast cauliflower	
Braised beef brisket	\$18
on mashed potatoes with roast carrots, natural jus and prepared horseradish	
Roast duck breast	\$22
on potato and onion pierogies, with braised cabbage, currant jus	
Schnitzel	\$16
with cabbage rolls and garlic greens	
Falafel plate for one	\$12
hummus, tahini, pita, pickled turnips, smoked olives	
Ramen for one	\$10
egg noodles, matzoh balls, soft egg, brisket kreplach, veggies	

TOPPINGS \$3

Gribenes (crispy duck or chicken skin) /
Fried onions / **Roast pepper sauce** /
Garlic tahini / **Brisket hash** / **Sour cream** / **Brisket Jus**

*Please advise your server of any **allergies, dietary restrictions** or **pregnancies** so that we may serve you better.
A gratuity of 18% will be applied to parties of 6 or more.

DESSERTS

Cookie plate	\$6
Nechama's strudel, rugelach, coconut macaroons	
Aba's apple cake	\$6
with vanilla ice cream	
Puff daddy	\$5
deep fried puff pastry with pomegranate molasses and halva	