

Proudly serving Chicagoland, we offer a delightful selection of Kosher-style Mediterranean and Moroccan cuisines. Whether for intimate gatherings or large events, we bring rich flavors and traditions of our beloved dishes to your table.

2024 Rosh Hashana Menu

Our menu is constantly evolving, tailored to suit every event, celebration, party, and holiday. We specialize in creating delicious Kosher dishes that cater to your unique needs. Don't hesitate to call us for more details or to inquire about additional menu items.

Soup, Bread and Salads

Soup (1/2 gallon)

Lima Bean Soup - \$40

Creamy lima beans simmered with sautéed onions and cilantro

Pearled Barley Soup - \$35

Mediterranean pearled barley soup with fall vegetables

Bread

Challahs (Sweet or Regular) - \$20

2 traditional Challah bread with a slightly sweet flavor, soft and fluffy texture

Apple and/or Pomegranate-Shaped Buns - \$20

10 Large Festive apple and/or pomegranate-shaped buns

Salads

Matbucha - \$20 (mid-size box)

Traditional dip made with cooked tomatoes, garlic, and spices

Baba Ghanoush - \$25 (mid-size box)

Dip/spread made from roasted eggplant with a creamy texture

Beet Salad - \$15 (mid-size box)

Cooked beets with a variety of ingredients, spices, herbs, garlic, olive oil, and cilantro

Red Cabbage Salad - \$16 (mid-size box)

Finely shredded red cabbage with a variety of fresh ingredients and a tangy dressing

Fried Eggplant - \$20 (mid-size box)

Moroccan style fried eggplant

Carrot Salad - \$12 (mid-size box)

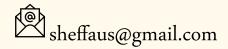
Mediterranean cooked carrots with spices and cilantro

Tahini sauce - \$10 (mid-size box)

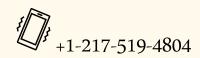
Rich, creamy condiment made from tahini and herbs

Colorful Israeli Salad - \$25 (mid-size box)

Colorful traditional Israeli salad includes sweet corn kernels, bell peppers, pickles, and dill









Asian Cabbage with Nuts - \$30 (2 large-size boxes)

Asian cabbage slaw crunchy salad combined with a variety of fresh cilantro, fresh and roasted pinenuts and sesame seeds

Rosh Hashana Refresh - \$30 (2 large-size boxes)

Fresh lettuce with apples, cranberries, and sweet pecans (optionally nut free)

Cabbage & Noodles - \$30 (2 large-size boxes)

Cabbage salad with crispy and sweet noodles, almonds, and delicious dressing

Garden Vegetables and Pomegranate - \$30 (2 large-

size boxes)

Mixed vegetables (tomato, lettuce, arugula, carrots), artichoke/hearts of palm, and pomegranate seeds

Vegetarian & Fish Entrée

Fluffy Couscous with Vegetables - \$60

Light, fluffy texture semolina with cooked vegetables (in a separate container)

Onion Stuffed with Rice, Vegetables, and Herbs -\$50

Onion leaves are carefully wrapped around a flavorful mixture of rice, finely diced vegetables, and fresh herbs in a delicious, sweet sauce

Vegetable Patties - \$30

Flavorful and crispy patties made entirely from vegetables. Each order includes 25-30 patties

Green Beans - \$20

Fresh and vibrant side that showcases the natural flavor and crisp texture of sautéed green beans

Rice with Sautéed Onion, Dried Fruits, Dill, Nuts, and Sesame - \$40

Fluffy, aromatic rice cooked with top of sautéed onions and dried fruits (optionally nut and sesame free) and dill

Potato and Caramelized Onion Bourikas - \$15 for single / \$40 for 3 large Bourikas

Puff pastry Bourikas filled with mashed potatoes and caramelized onion

Moroccan Fish - \$60

Salmon fillets seasoned and cooked with traditional Moroccan spices and flavors and chickpeas. Each order includes 6 pieces of salmon

Chicken Entrée

Whole Boneless Chicken - \$65

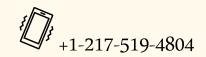
Whole boneless chicken filled with rice, veggies, and cranberries, served on sliced sweet potatoes and dried fruits

Holiday chicken w/ prunes & apricots - \$50

6 chicken thighs with caramelized onions, cubed sweet potatoes, prunes, apricots, and thyme









Meat and Lamb Entrée

Chuck Roast - \$80

4-5 hours slow-cooked chuck roast with red wine, mushrooms, sautéed onions, chestnuts, garlic, herbs, and spices.

Slowly Cooked Lamb - \$95

Slowly cooked lamb with caramelized onions, cubes of sweet potatoes, and baby gnocchi

Beauty Roast - \$80

Beauty roast slices with mushrooms, caramelized onions, and vegetables

Beauty Roast Bourikas

\$25 for single / **\$70** for 3 large Bourikas

Puff pastry-based Bourikas filled with succulent beauty roast and sautéed onions with a sweet hint

Desserts

Honey Cakes - \$30

Traditional Rosh Hashana sweet dessert, rich in flavor and moist

Apple Cake - \$30

Tender dessert that showcases the natural sweetness and flavor of fresh apples

Lotus Rugelach - \$30

A decadent twist on the traditional Jewish pastry, combining the rich flavor of Lotus Biscoff spread with the flaky, buttery layers of classic rugelach dough

Homemade Apple Jam - \$20

Delightful spread made with slowly cooked apples

Apple Pie - \$40

Classic dessert embodies comfort and nostalgia, with a buttery, flaky crust that encases a filling of tender, spiced apples

Maple Cake - \$30

Pure maple syrup delight richly flavored dessert that embodies the sweetness and warmth of the holiday, with nuts





