



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

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

Moroccan style fried eggplant

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

Dip/spread made from roasted eggplant with a creamy texture

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

Mediterranean cooked carrots with spices and cilantro

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

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

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

Rich, creamy condiment made from tahini and herbs

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

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

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

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



sheffaus@gmail.com



sheffa.us



+1-217-519-4804



**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



sheffaus@gmail.com



sheffa.us



+1-217-519-4804



## 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.

### **Beauty Roast - \$80**

Beauty roast slices with mushrooms, caramelized onions, and vegetables

### **Slowly Cooked Lamb - \$95**

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

### **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

### **Homemade Apple Jam - \$20**

Delightful spread made with slowly cooked apples

### **Apple Cake - \$30**

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

### **Apple Pie - \$40**

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

### **Maple Cake - \$30**

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



sheffaus@gmail.com



sheffa.us



+1-217-519-4804