

*VEGAN
+ GLUTEN FREE
^ VEGETARIAN



Make a reservation
SimchaRestaurant.com

SMALL PLATES

Bumble Bee Bean Hummus *+ Heritage white beans, Soom tahini, EVOO	\$ 13.00	Lamb Meatballs Sumac Cilantro Labne, Satsuma Orange, Dill, Lavender Mint	\$ 16.00
Pumpkin Babaganouj *+ Charred pumpkin guts, Soom tahini, spiced papitas, pumpkin seed oil	\$ 13.00	Fried Brussels ^ Tahini, Feta	\$ 14.00
Last of the Season Tomatoes *+ 50 year Sherry vinegar, tomato vinaigrette, herbs	\$ 12.00	Shakshuka ^ Quail Egg, Lemon EVOO	\$ 16.00
Roasted Potatoes + Green Aioli, Roe, Smoked Sea Salt	\$ 16.00	Wood Fire Beets *+ Pistachio Pesto, Braised Leaks, Beet Puree, Dukkah	\$ 12.00
Rabbit Empanadas Olives & Preserved Lemon Chimmi	\$ 14.00		

MAINS

POLLO GUISADO Whole Roasted double Breast, Braised & Pressed Thigh	48	STUFFED SQUASH ^ Feta, Quinoa, Olives, Pomegranate	\$26
DUCK TWO TIMES + Confit Leg, Coffee Spiced Breast, 'mole'	38	WOOD FIRE SALMON Chili Rice Pudding, Pickled Green Beans, Coconut Milk	\$26
BRAISED RABBIT + Wood Fire roasted Rabbit, Leg, Chickpea Sugo	32	14OZ PRIME RIBEYE + Greens, Potatoes	\$55

TO SHARE

RACK OF LAMB + Smoked Rack, Potato Salad, Pickles	\$ 76.00
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SOMETHING SWEET

KEFIR ROSE PANNA COTTA Grilled peaches, candied pistachio, pomegranate molasses	\$ 9.00
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