

*VEGAN
+ GLUTEN FREE
^ VEGETARIAN



Make a reservation
SimchaRestaurant.com

SMALL PLATES

Bumble Bee Bean Hummus †+ Heritage white beans, Soom tahini, EVOO	\$ 13.00	Lamb Shishlik Smoked Onion Puree, Sautéed Mushrooms	\$ 16.00
Pumpkin Baba †+ Spiced papitas, pumpkin seed oil	\$ 13.00	Fried Brussels ^ Tahini, Feta	\$ 14.00
Fire Roasted Cauliflower Sumac, local honey, tahini	\$18.00	Shakshuka ^ Quail Egg, EVOO	\$ 16.00
Moroccan Carrots Whole roasted carrots, local honey, moroccan spices	\$11.00	Dukkah Beets †+ Dukkah, Labne, herbs	\$ 12.00
Kubbe Bulgar and Semolina dumplings, lamb	\$10.00	Fried Feta ^ local greens, pickled Papaya	\$ 14.00
Fire Roasted Okra Bulgarian Feta, Tomato Jam	\$ 14.00	Confit Duck Leg Rye Toast, Pickled Veg	\$ 18.00
Harissa Potatoes Harissa, Herbs, Bulgarian Feta	\$ 13.00	Chicken Liver & Salmon Liver mousse, Salmon Salad, Toast, Farmer's cheese	\$20.00
Salade de Pulpo Fresh octopus, pickled papaya, sausage, bulgarian feta	\$ 22.00	Yemenite Fried Chicken Chickpea flour fried thighs, dipped, over veggie puree.	\$18.00

MAINS

14OZ PRIME RIBEYE + Greens, Latkes	\$55.00	STUFFED EGGPLANT ^ Feta, Quinoa	\$26.00
BRAISED LAMB SHANK Pearl Couscous, local vegetables	\$38.00	WOOD FIRE SALMON Chili Rice Pudding, Pickled Green Beans, Coconut Milk	\$26.00

TO SHARE

RACK OF LAMB + Smoked Rack,	\$ 66.00	LOBSTER TAHDIG + lobster, creamy rice, basil tamarind beure	\$48.00
SHABBAT CHICKEN Whole Roasted double Breast, Braised Thigh, Rice, Green Beans	\$48.00		

SOMETHING SWEET

BISCUIT CAKE Israeli Terimisu. Burnt. Banana Ice Cream. Date pudding.	\$11.00	PISTACHIO CHEESECAKE Israeli cheesecake. Pistachio crumb. Candied Squash.	\$11.00
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CHEF TASTING \$88