

GOTHAM SABBATH MENU | MAY 10, 2024

APPETIZERS | NOSH

SERVED WITH AN ASSORTMENT OF CHALLAH, CRACKERS, BREAD STICKS + CRUDITE

HUMMUS | ORIGINS: MIDDLE EAST (VG)

SMOOTH CHICKPEA, TAHINI, WHOLE CHICKPEAS, LEMON, OLIVE OIL + PARSLEY

BABA GANOUSH | ORIGINS: LEBANON (VG)

SMOKED EGGPLANT, GARLIC, TAHINI, LEMON, OLIVE OIL, POMEGRANTE SEEDS, PINE NUTS + PARSLEY

MATBUCHA | ORIGINS: NORTH AFRICA (VG)

TOMATO, FIRE ROASTED RED PEPPER, HOT PEPPER, GARLIC, OLIVE OIL + PAPRIKA

CHOPPED LIVER | ORIGINS: GERMANY

SAUTEED CHICKEN LIVER, CARAMELIZED ONION, HARD BOILED EGG + SCHMALTZ

SALMON "BAGEL" CANAPES | ORIGINS: NYC

SMOKED SALMON MOUSSE, CREAM CHEESE, DILL SERVED IN A CUCUMBER TOPPED WITH EVERYTHING SEASONING

SALADS | SIDES

CORN SALAD | ORIGINS: ISRAEL

CHARRED YELLOW CORN, RED PEPPER, ISRAELI PICKLES, MAYO + DILL

"SPRING TIME" KASHA VARNISHKES | ORIGINS: EASTERN EUROPE

TOASTED BUCKWHEAT, BOWTIE PASTA, CARAMELIZED ONION, PEAS + GRILLED ASPARAGUS

COUSCOUS | ORIGINS: ISRAEL (VG)

TOASTED PEARL COUSCOUS, SAUTEED MUSHROOM + SPINACH, SHALLOTS, LEMON + HERBS

CREAMY CUCUMBER SALAD | ORIGINS: UKRAINE

CUCUMBER, ONION, DILL, GARLIC, VINEGAR + SOUR CREAM

MAIN

GRILL | SLOW COOKER | OVEN/BURNER

MINI SHISH KABOBS (VARIETY 3) | ORIGINS: ARAB

ZA'ATAR CHICKEN

CHICKEN, ZUCCHINI, RED ONION + LEMON SERVED WITH TAHINI RANCH SAUCE

SWEET + SOUR SALAMI

BEEF SALAMI, BELL PEPPER, RED ONION + PINEAPPLE WITH BBQ DUCK SAUCE GLAZE

MOROCCAN VEGGIE (VG)

ZUCCHINI, MUSHROOM, TOMATO, BELL PEPPER + RED ONION MARINATED IN FRESH HERBS

"ASHKENAZI" CHOLENT | ORIGINS: GLOBAL

MEAT, POTATO, BONE MARROW, BARLEY, BEANS, ONION + SPICES

CHICKEN + "DUMPLINGS" | ORIGINS: GDM

CHICKEN MEATBALLS WITH MATZO BALLS SIMMERED IN ONION SOUP

DESSERT

ASSORTED COOKIES, PASTRIES, SWEETS + FRUIT