



PASSOVER MENU



Dinner for 6 - \$350

- 2L Matza Ball soup
- Gefilte Fish, pickled salmon, chopped liver, zacusca
- Braised Brisket, roasted lamb shoulder with olives,
- Carrot Tsimmis and latklahs
- Matza Crack (chocolate and caramel)



- **Chopped Liver \$16**
Caramelized-pickled-fresh onions & gribenes

- **Smoked Eggplant \$16**
Marinated, roasted peppers and seasoned tomatoes



- **Gefilte Fish \$19**
White fish "mousse", poached in a carrot-sweetened broth. Served with chraine-beet horseradish



- **Pickled Salmon \$16**
- **1L Matza Ball Soup**
matza balls, K4P croutons
\$18/L (comes with 2 ball)

A LA CARTE:

- **½ pound Onion Brisket \$35**
Beef brisket braised with a lot of onions and garlic. Caramelized onions & braising sauce.
- **¾ Roasted Lamb Shoulder \$55**
Lamb shoulder roasted with preserved lemon, olives, rosemary, white wine, tomato finished with garlic and parsley.
- **Latka's \$6** each
- **Carrot Tsimmis \$12** 1L container
Roasted carrots, honey/raisin glaze.
- **Matza Crack \$18** 2.5ish pieces
Matza crack - matza covered in chocolate and butterscotch, sprinkled with skor pieces



ADDITIONS:

- **Chicken Cutlets \$12** each
Breaded in matza meal
- **Meatballs 6/\$24**
Cooked in a garlicky tomato sauce

Our menu items are not certified kosher for Passover, they are made with kosher for Passover ingredients and follow the rules of Passover cooking.

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