

The
GRILL

Friday
CHEF MENU
by RSVP



Glatt Kosher

Grape Juice ~ Upon Request

(Choose One)

Challah Roll or Italian Focaccia



**DIPS & SALADS
TO INCLUDE**

Tomato dip, jalapeno aioli, olive dip, egg plant dip, matbucha dip
Cabbage slaw, cucumber salad
Mix green salad with citrus vinaigrette

APPETIZER

(Choose One)

Salmon with passion fruit sauce

or

Classic Caesar salad: Toasted herb crostini, romaine hearts, heirloom tomatoes, red onion rings, pesto aioli, panko crisp and caesar dressing

SOUP

(Choose One)

Chicken matzo ball consommé

Or

Vegetable soup

MAIN COURSE

(Duet)

Boneless Short Rib & chicken stuffed with quinoa and dried fruit with sides of mashed potatoes & roasted grilled vegetables

DESSERT

Apple Crumble: Almond, caramelized walnut, vanilla ice cream

or

Ice Cream & Sorbet

**KIDS
MENU**

Challah roll & mini house salad
Schnitzel & chips with ketchup
Fruit sorbet



Vegan



Vegetarian



Gluten Free



With Nuts



Glatt Kosher

Prices in Mexican pesos, 16% tax included. Extra charge for additional ingredients. Consuming raw or undercooked products in under responsibility of those who consume it.

OUR SHABBAT LUNCH MENU...

**DIPS & SALADS
TO INCLUDE**

Challah roll served with:
Eggplant dip, tomato dip, olive dip, jalapeño dip,
matbucha dip
Cole slaw, potato salad, cucumber salad
Mix green salad with citrus vinaigrette

APPETIZER

Fish appetizer
Moroccan salmon

MAIN COURSE

Dark meat chicken marinated with chili lime
BBQ beef ribs
Grilled vegetables
Carrot puree
Potato kugel

DESSERT

Sliced chocolate babka
Sliced fruit



Grape Juice - Upon Request. Available only on Shabbat, must be ordered in advance no later than Thursday 5:00 pm.