

PASSEOVER MENU

Monday, April 22nd & Tuesday, April 23rd

Kosher Style - Chometz and Dairy Free

TO START

SEDER PLATE - symbolic foods for the table

Matzo // Romaine Lettuce // Hard-Boiled Egg // Persian Charoset // Lamb Shank // Horseradish // Parsley

APPETIZER

MATZO BALL SOUP chicken broth, zucchini, carrot & dill

Massaya Rosé, 2021, Beqaa Valley, Lebanon (Rosé)

MEZES

MARKET SALAD arugula, fennel, beet, hearts of palm, dill, parsley, mint, radish, almond, mustard vinaigrette (v) (gf)

SYRIAN MATZO SHELL KIBBEH filled with ground lamb, mint & pomegranate

SYRIAN MATZO SHELL KIBBEH filled with spinach, potato, cilantro (v)

Great Mother, Stilianou, 2020, Crete, Greece*Δ (chilled)

MAINS

choice of:

POMEGRANATE WALNUT BRISKET cranberry basmati rice (gf)

Syrocco, Syrah, 2021, Zenata, Morocco *

SALMON vegetable broth, lemon, olive, tomato, brussel sprout (gf)

Douro Red, Broadbent, 2020, Douro, Portugal

STUFFED EGGPLANT zucchini, lentil, carrot, with tamarind sauce and pine nut served with chickpea basmati rice (v) (gf)

Merlot, Kadesh Barnea, 2020, Negev, Israel * K

CHICKEN SCHNITZEL matzo sesame breading, sweet potato puree

Syrocco, Syrah, 2021, Zenata, Morocco *

ZAHTAR ROASTED CHICKEN lemon, onion, chickpea basmati rice (gf)

Merlot, Kadesh Barnea, 2020, Negev, Israel * K

DESSERT

FRUIT AND HALVAH seasonal fruit, passionfruit syrup, mint and hredded halvah (v) (gf)

COCONUT MACAROONS warm chocolate ganache (veg) (gf)

Pinot Noir, Land of Saints, 2022, Central Coast, California *

\$90 / PERSON

4 CUPS WINE PAIRING - \$40 / PERSON

(v) Vegan / (veg) Vegetarian / (gf) Gluten Free

RECOMMENDED WINE BY THE BOTTLE

Cabernet Franc Ramon, 2020, Negev, Israel *Kosher - 113

20 % Gratuity added to parties of 6 or more

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SPARKLING

	GLASS	CARAFE	BOTTLE
Prosecco, Vignale di Cecilia, Veneto, Italy*	17	...	54
Champagne Brut, Premier Cru, R. Geoffroy, Champagne, France Š	82
Champagne Brut Green Label, Lanson, Champagne, France *	128
Champagne, Lanson, Brut Black Label (1/2 Bottle)	58

WHITE

Sancerre, Domaine Raffaitin-Planchon, 2022, Loire Valley, France *	78
Pouilly-Fumé Les Cris, Domaine Alain Cailbourdin, 2021, Loire Valley, France * Š	17	37	60
Grüner Veltliner, Stadt Krems, 2022, Niederosterreich, Austria Š	15	35	52
Pinot Grigio, Marco Felluga, 2021, Friuli-Venezia Giulia, Italy Š *	16	37	56
Dabouki, Cremisan, 2019, Bethlehem, West Bank *	16	37	56
Chardonnay, Les Peyrarols, Boyer-De Bar, 2021, Languedoc, France *	17	37	60
Albariño Vista Luna, Ferdinand, 2021, Borden Ranch, California * Δ	17	37	60
Voski, Zorah, 2018, Ararat Valley, Armenia *	109

SKIN CONTACT

Sant'Or, Roditis Amphora, 2022, Achaia, Greece (Orange) * Δ	17	37	60
Mrs. Poulia, Kalogris, 2021, Peloponnesse Greece (Orange) *	17	37	60
Massaya Rosé, 2021, Beqaa Valley, Lebanon (Rosé)	16	37	56

RED

Great Mother, Stilianou, 2020, Crete, Greece*Δ (chilled)	17	37	60
Pinot Noir, Land of Saints, 2022, Central Coast, California *	17	37	60
Cabernet Franc Ramon, Ramat Negev, 2020, Negev, Israel *K	113
Barolo Albe, G.D. Vajra, 2019, Piedmont, Italy *	89
Farnio Rosso Piceno, Montepulciano, Garofoli, 2022, Marche, Italy *	15	35	52
Langhe Nebbiolo, La Spinetta, 2021, Piemonte, Italy Š	75
Merlot, Kadesh Barnea, 2020, Negev, Israel * K	17	37	60
Syrocco, Syrah, 2021, Zenata, Morocco *	16	37	56
Bandol Rouge, Château de Pibarnon, 2018, Provence, France *	135

* - Organic Practicing, Organic, or Biodynamic // Δ - Natural // Š - Sustainable // K - Kosher

COCKTAILS

TORSHI-TINI dirty befeater gin martini made with persian pickle brine, torshi garnish - 18
PASSION IN CHIOS vodka, verino antica masthia, passion fruit, aperol, lime, rosemary - 16
THE ALCHEMIST del maguey mezcal, spicy honey, averna, drambuie scotch, lemon - 17
ARAK THE CASBAH massaya arak, del maguey mezcal, tequila, pomegranate, honey - 18
BARBERRY SOUR tequila, verino antica masthia, barberry, lime, sumac - 18
CALL YOUR MUTHA gin, strawberry, rosemary syrup, egg white, lemon - 18
SAFFRON NEGRONI saffron infused gin, sweet vermouth, orange bitters - 17
SPIKED LEMONADE rosewater mint lemonade with gin or vodka - 17
THE PERSIAN gin, persian cucumber, lemon, zahtar - 17
WALNUT MANHATTAN apricot infused bourbon, walnut liqueur, sweet vermouth - 17
TURKISH COFFEE MARTINI vodka, espresso, kahlua, bailey's, cardamom - 17
SOOTHSAYER hendrick's gin, london fog tea, lavender, oat milk - 17

ZERO PROOF COCKTAILS

FEISTY SUNRISE pineapple, spicy honey, passion fruit, soda, rosemary - 13
RIMONA pomegranate, sage, grapefruit, lime, mediterranean tonic - 13
PERSIAN VIRGIN Persian cucumber juice, kombucha, lemon, zahtar - 13

BEER

GOLDSTAR, DARK LAGER Netanya, Israel (4.9% abv) - 9
SCHNITT, JAFFA IPA Tel Aviv, Israel (5% abv) - 9
BACK HOME BEER, PERSIAN LAGER Born in Iran, brewed in NY (4.9% abv) -10
BACK HOME BEER, NEW DAY IPA Born in Iran, brewed in New York (6.5% abv) - 12
BACK HOME BEER, SUMAC GOSE Born in Iran, brewed in NY (4.6% abv) - 12

HOUSE CARAFES

Carafe = 15 ounces

\$25

SAUVIGNON BLANC

Terranoble, '22, Chile

DOURO RED

Broadbent, '20, Portugal

ARAK

A Middle Eastern spirit famous for its strength and anise flavor. Traditionally served 1/3 arak to 2/3 water

El Massaya Arak, Lebanon - 15

Kafroun, Israel - 15

Carafe of El Massaya Arak - 50
(12 oz with mixers)

SOFT DRINKS

Rose Water Mint Lemonade - 7

Iced Bedouin Tea // Iced Green Tea - 7

Assorted Sodas - 4