



# Deli Per 100 Grams

## Marbled Pastrami

24 NIS

One week brined, whole beef brisket (not lean), rolled in a punchy pastrami crust

## Smoked Corned Beef

22 NIS

Pickled and smoked beef shoulder, tradition!

# Classic Corned Beef

22 NIS

Pickled brisket sliced thin, as it should be

## Honey Roasted Turkey Breast

14 NIS

Thin sliced roasted turkey breast. We don't mess with classics

#### Classic Garlic Salami

16 NIS

Its garlicy salami, its yummy, thats all

Sirloin Roast Beef (Medium) 100 Grams 28 NIS

# Cured Lamb Breast For Chulent & Crisping

29 NIS

# South African style Biltong

36 NIS

South African Jews, like Jews anywhere, will disagree on one thing or another. but the general consensus by some is this is pretty authenito biltong. Eat it straight

### Smoked & Dried American Beef Jerky so Grams

**29 NIS** 

Sweet, smoky, spicy, & addictive. chew it, love it. with a cold beer, or on a long drive or hike. don't drink and drive!

# Chopped Liver Pate 250 Grams

**38 NIS** 

A smooth puree of chicken liver, carmelized onions, chestnuts,& honey



# Cured Fish

## Honey-Mustard Herring

30 NIS

Gateway herring. Welcome to the world of cured fish. Welcome home

#### Lox Schmear .

**37 NIS** 

Creamy (parve) lox spread

#### **Dutch Schmaltz Herring**

37 NIS

Classic Amsterdam-style Schmaltz herring with chopped onions & pickles, finished with roasted garlic and cracked black pepper

#### "Not White-fish"

37 NIS

Prepared with hot-smoked Mackeral, herring's fatter cousin. far more luxurious than the whitefish you grew up on

## **Kitoret Schmaltz Herring**

**37 NIS** 

An obscure interpretation of Sacratmenal spicy Temple herring that works really well, especially with a shot of whisky

#### Smoky Maple-Bourbon Herring

30 NI

Brine-cured white herring in a Maple-bourbon sauce. This is for all of you "i don't eat herring" people

# Segula

37 NIS

White salt-cured herring and smoked anchovies in a creamy garlic dill mayonaise sauce

#### Herring of the week

250 Grams



# Dry Goods

Cracker Zanav	 O MIS
Sweet Kichel	 16 NIS
Classic Kichel	 16 NIS

(Pat Bamelach Bakery)





# Pickles soo Grams

Full Sour Pickles 36 NIS

Lacto-fermented "kosher dill" pickles

Half Sour Pickles 36 NIS

Half sours are the crisp & fresh snackable pickle \*best enjoyed with in a week of purchase

Prohibition Sweet Gin Pickle 46 NIS

crunchy cucumbers pickled in a sweet cocktail of gin, wine vinegar, lime, & herbs

Bread & butter pickled zucchini 42 NIS

Pickled zucchini coins for stacking in sandwiches & snacking

House Kraut 36 NIS

Lacto-Fermented chunks of cabbage & carrots with loads of garlic, and a touch of ginger & chili

Kimchi Ashkenazi 40 NIS

A local interpretation of a Korean classic. Lively and funky, all the cabbage, minus the shrimp "contains fish

Deli Kraut 40 NIS

Purple deli style sauerkraut with obligatory toasted caraway seed

Marinated Olives 300 Grams 24 NIS

A blend of black & green olives cured in different methods, marinated with preserved lemons & aromatics

Pickled Onions 12 NIS

250 Grams



# Condiments

Sweet & Spicy pickle relish 370 ml 24 NIS

Crunchy, sweet & savory pickle-onion relish that finishes with a bite

G'henom 100 ml

28 NIS

Aged hot sauce produced with a blend of red chili peppers, and hibiscus flowers

Dude Shemesh 100 ml

26 NIS

Mild green chili pepper sauce for every-day meal enhancement

Awesome Mustard 212 ml

ZZ NIS

It's really awesome American style deli mustard!

Stellar Earth 370 ml

18 NIS

Truffled garlic confit! some flavors are so dangerously savory that they are meant to be savored only on special occasions. Bring a wedge of gooey Brie and sweet warm Challah.

Sweet & Spicy Amarena Cherry Jam

19 NIS

This sweet, spicy, savory, funky jam should be paired with stinky cheese and liver pate... just not together because that ain't kosher

"Liger Sauce" 370 ml

24 NIS

white horseradish gartic-mayo



# Shabbos special of the week

Whole Smoked Chicken

as NIS

Brined & smoked chicken, finished with an olive oil-garlic baste

Short Rib Yapchik

78 NIS

Soft-Braised Fatty Short Rib Potato Kugel – Serves two

Potato Kugel (English Cake Pan)

TE NIS

Set it on the blech and let it get shabbosdik



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