

Starters

Starters to whet your appetite

Birria empanadas

Tender beef roast simmered in a flavorful broth and baked into a flaky, savory crust. Served with birria sopa and chimichurri

Beef carpaccio

Slivered filet of beef, wasabi crema, jamaica sauce, sea salt, seasonal greens

Shortrib profiteroles

Savory puffs filled with BBQ short rib, pickled onion, seasonal greens

Whitefish stuffed mushrooms

Grilled whitefish flaked with a citrus dressing, served in large grilled mushroom caps, panko crumble, spicy mango puree

Smoked brisket croquettes

Slow smoked brisket surrounded by creamy mashed potatoes and panko crust, fried until crisp, chipotle sauce, avocado crema

Burnt ends lollipops

Brisket tips coated in sweet and tangy house honey mustard and bacon "sprinkles"

Salads

Side salads that are as delicious as they are beautiful

House salad

Lettuce, spinach, cherry tomatoes, pickled red onion, crispy carrots and toasted almonds. Served with hibiscus sauce

Summer tomato

Heirloom tomato, seasonal melon, red onion, citrus vinaigrette, jamaica sauce

Caribbean

Lettuce, mango, grapefruit, jicama, cherry tomatoes, caramelized pecans, strawberry mint dressing

Caesar

Romaine, house caesar*, croute

Israeli

Main dishes

Crave-worthy fully composed dishes for everyone

Grilled chicken breast

250g. Citrus marinade, haricot verts

Short ribs

600g. French onion glaze, grilled veg

Smoked brisket

400g. Texas style barbecue, mashed potatoes

Grilled vegetable polenta

Corn, sweet potato, carrot polenta. Grilled vegetables,
white beans

Spatchcock chicken

875g. 1/2 marinated and grilled chimichurri chicken,
roasted potatoes

Fish

Grilled fish filets for a lighter meal

Salmon

Cajun rub, house rice

Tilapia

Lemon rosemary glaze, cilantro citrus rice

Tuna

Marinated and grilled, white rice with onion
and wasabi crema

Steaks

Ribeye

450g. Caesar salad

Tennessee Ribs

1200g. (polenta and white beans)

Picania

350g. Caribbean salad

Cowboy

900g. Caesar

Tomahawk

1600g. Caesar

Skirt steak

350g. Grilled Veg

Filet

300g. Bacon-wrapped, red wine base, sliced portobello

Sides

Side dishes to complement your entrees

Haricot verts

fresh sauteed green beans

Mashed potatoes

White rice

House rice

Flavorful rice seasoned with Caribbean flavors

Sauteed mushrooms

Sliced, in a red wine reduction

Roasted potatoes

Fingerling potatoes roasted in our house blend seasoning



Desserts

House-made desserts for any taste preference

Chocolate Parfait

Sugar cookies layered with chocolate mousse, almond, strawberry compote, and vanilla cream

Fruit Parfait

Sugar cookies layered with vanilla cream, mango puree, strawberry puree and lemon curd

Chocolate Profiterole Tower

Profiteroles filled with vanilla custard cream, built up with chocolate syrup and sprinkled with almonds

Chocolate tart

Gorgeous, smooth chocolate in a flaky shell, served with cookie crumble and chocolate sauce

Bananas Foster Upside Down Cake

Yellow cake baked with sliced banana and spiced rum brown sugar, topped with a vanilla cream

Strawberry Mint Granita

Icy, cool frozen strawberry mint dessert

Lady Fingers

Fried filo rolls filled with halva cream, served with vanilla dip

LET'S  MEAT
Kosher Steak House