



LEHRHAUS

A Jewish Tavern & House of Learning



Mitz Petel, which translates to "raspberry juice" in Hebrew, is a popular drink amongst children in Israel made of a thick raspberry syrup mixed with cold water. The **Spritz Petel** combines this favorite with a more adult one using a kosher aperitivo akin to Aperol.

There are many opinions as to which fruit Adam and Eve ate from the **Tree of Knowledge**. The prominence of the apple in Western European depictions is likely due to either a mistranslation or pun as the words for "evil" and "apple" in Latin are very similar. Many say the fruit was likely a pomegranate, fig, etrog, or even grapes.

Shabbat, the Jewish **Day of Rest**, begins Friday night at sundown. Shabbat dinner opens with blessings for wine and challah followed by a festive meal. For Ashkenazi Jews there is nothing more traditional than a simple roast chicken.

Jews forced to convert to Catholicism during the Inquisition often continued to practice Judaism in secret, keeping traditions, foodways, and language alive. Referred to as **Conversos**, some escaped the Inquisition's reach by joining Spanish expeditions and establishing Jewish communities in South and Central America as well as the Caribbean including Cuba.

Jewish communities around the world have a unique Sabbath stew prepared on Friday prior to sundown (the start of Sabbath), cooked low and slow, and eaten on Saturday for lunch. In Morocco, this dish is called **Dafina**, meaning "covered", named for the sealed pot in which it is cooked.

MIXED DRINKS

SPRITZ PETEL.....16
israeli childhood favorite meets aperitivo hour
arancia aperitivo, raspberry, lime, bubbles

IT'S MY SEDER.....14
and I'll cry if I want to
gin, parsley, lemon, cel-ray, salt

SOME LIKE IT HARIF.....14
spicy margarita re-imagined
tequila, s'chug, lime, orange blossom, sumac salt

ROMAN HOLIDAY.....15
carciofi alla giudia alla negroni
olive oil gin, artichoke vermouth, bitter bianco

TREE OF KNOWLEDGE.....9
spirit-free temptation
fig leaf, pomegranate, lemon, pineapple

DAY OF REST.....14
shabbat, but as a new york sour
challah bourbon, roasting herbs, lemon, red wine

TRES CONVERSOS.....14
crypto-jewish daiquiri
rums, coconut, maraschino, grapefruit, cacao

COLONIA ROMA16
syrian-mexican highball
mezcal, ancho chili, apricot, tamarind, lime, soda

NANA NANA.....9
spirit-free maghrebi old fashioned
mint + black teas, date, spiced bitters

KOSHERSOUL.....15
read the book!
berbere oil scotch, peach tea, habanero bitters

DAFINA SO FINE.....13
stewed and savory old-fashioned
raisin rum, sweet potato, ras el hanout, bitters

YEMENI ESPRESSO MARTINI.....13
black + spiced
vodka, cold brew, hawaij

The first of many symbolic foods eaten during the Passover **Seder**, karpas is a fresh green (usually parsley or celery) that represents Spring and renewal. It is dipped into salt water before being eaten to remind us of the tears our ancestors shed when they were not free.

S'chug (or zhug or Skug) is a Yemenite hot pepper and herb condiment consisting of parsley, cilantro, jalepeño, cumin and coriander. In Israel, it is sometimes referred to as **Harif** which simply means "hot or "spicy".

Carciofi alla Giudia (Jewish-style artichokes) is arguably the most famous dish from Roman Jewish cuisine. Created in the Jewish ghetto, which existed from 1555 to 1870, Jews turned from butter to deep frying in oil due to Kosher laws forbidding the mixing of meat and milk. Today, this dish still abounds each spring with the harvest of Romanesco artichokes.

Colonia Roma is a neighborhood in Mexico City known for its Syrian-Jewish population.

Nana is a cognate meaning "mint" in both Hebrew and Arabic. Mint tea is especially popular in the Maghreb region of Northwest Africa.

Michael Twitty's book **Koshersoul: The Faith and Food Journey of an African American Jew** is a profound exploration of the intersection between African and Jewish diasporas through the lens of food and traditions.

Hawaij is a Yemeni spice blend including black pepper, turmeric, cinnamon & cardamom. There is both a savory version as well as one for coffee and desserts.

SOFT DRINKS

SELTZER.....3
the "jewish champagne"

DR BROWN'S4
choice of cel-ray or black cherry

LIMONANA6
housemade minty lemonade

SODAS3
choice of q ginger ale, coke, diet coke or q grapefruit

TÖST7 GL...24BTL
dry sparkling white tea with cranberry and ginger

EGG CREAM7
choice of chocolate cinnamon or vanilla raspberry

please inform your server of any allergies in your party a 20% gratuity is automatically added to all checks to best serve all our guests, we only accept up to two forms of payment per party



FOOD MENU



Chakla Bakla is a mixed pickle coming from the Baghdadi Jews that migrated to Western India. They brought the tradition from their original home while also embracing the flavors of their new home by adding ginger, turmeric, and fenugreek to the pickling liquid.

Seder is the ceremonial meal eaten on the first two nights of Passover. It involves a number of symbolic foods including eggs, bitter herbs and haroset.

Herring was first brought to Jewish markets by the Dutch in the 15th century. They salted the fresh fish to preserve it for the long trek across Europe. Soon, Jewish fishmongers became prominent herring traders, transporting the fish in barrels to Germany, Poland, and Russia, then selling this excellent source of kosher protein in shops and from pushcarts.

Kugel is a Jewish staple that is a casserole made of noodles or potatoes. Lokshen kugel (noodle) tends to be sweet with a custard-like consistency.

Described by Bereshit Rabbah as the "the best of Egypt," **fava** beans (or ful in both Arabic and Hebrew) are a traditional Passover delicacy for Moroccan Jews. They have been enjoyed for centuries throughout the Maghrib for their flavor and medicinal values, as a fragment from the Cairo Geniza declares, "if you pop these beans in your mouth, you'll be perfumed with fragrance and freshness."

A staple of East European cuisine, **kasha** can refer to any kind of cooked grains, though in English it is generally understood to be specifically buckwheat. Ashkenazi Jews brought their love of kasha with them as they immigrated to the US where it features in classic Jewish dishes like kasha varnishkas.

A signature dish of the Bene Israel community in India, fish **Alberas** is a fragrant and herbal curry dish. Fish is often portrayed on ornamental signs displayed in their homes as a symbol of protection.

NOSH

MARINATED OLIVES..... 8⁰⁰

berbere spice, citrus, garlic

PICKLE PLATE..... 9⁰⁰

half-sour cucumber, turnip + beet, chakla bakla

SEDER SALAD..... 14⁰⁰

horseradish vinaigrette, charoset, cured yolk

CHOPPED NOT-LIVER..... 13⁰⁰

eggplant + nuts, crispy onions, warm pita

WHIPPED BACCALA..... 13⁰⁰

salt fish, swiss chard, green garlic, fennel crisps

HAUS CONSERVA..... 15⁰⁰

poached fish, gigante bean, sofrito, focaccia

JEW-TINE..... 14⁰⁰

pastrami spice fries, mushroom gravy, cheese

GARDENER'S PIE BOUREKA..... 14⁰⁰

root vegetables, parsnip purée, herb salad

HAUS HERRING TARTINE*..... 15⁵⁰

cultured butter, labneh, pickled peppers

EAT SOMETHING

MAC + CHEESE KUGEL 19⁰⁰

carrot "tzimmes" slaw

EGYPTIAN FAVA BEAN SOUP..... 19⁰⁰

spiced tofu, sesame seeds

BEEF "PASTRAMI" REUBEN..... 22⁰⁰

haus rye, russian dressing, fries, half sour

FISH + CHIPS..... 24⁰⁰

amba vinegar, s'chug aioli, old bay fries

MISO TAHINI EGGPLANT..... 23⁰⁰

kasha, mushroom, pomegranate molasses

ARCTIC CHAR ALBERAS*..... 28⁰⁰

saffron rice, curry, beets, cilantro chutney

One of the seven species of produce the Torah associates with the Land of Israel, **Olives** and olive oil play a key role in many Jewish stories from Noah's Ark to Hanukkah. **Berbere** is an Ethiopian spice blend that includes chili peppers, baking spice, coriander, pepper and fenugreek.

"What am I, **chopped liver?**" We're taking this traditional side dish and make it the star of the show. One of the most ubiquitous Ashkenazi Jewish foods, it was popularized in the early 20th century with the advent of the Jewish deli in the United States. A vegetarian version became a fixture of the meat-free cousin of the deli, the kosher "dairy restaurant."

Sephardic Jews have had a love affair with filled pastries since before their expulsion from Spain in 1492. **Bourekas** are what happened when that love encountered the Turkish borek in the fifteenth century leading to the flourishing of Jewish savory pastry decadence lasting over 500 years.

The **Reuben** sandwich is associated with kosher-style delis but is decidedly not kosher as it combines meat and cheese. The first documented instance is found on a menu of the Cornhusker Hotel in Lincoln, Nebraska. It is said that a Lithuanian-Jewish grocer, Reuben Kulakofsky, asked for the sandwich of corned beef and sauerkraut at the Blackstone Hotel in Omaha and it spread in popularity from there. In Omaha, March 14th is celebrated as Reuben Sandwich Day.

It is believed that Sephardic Jews fleeing the Inquisition first brought **fried fish** to England. In the 18th century, the now iconic British national dish was referred to as "fish in the Jewish fashion." Today, matzoh meal remains a popular batter of choice in many British fish and chip shops. **Amba**, derived from the Marathi for mango, is a tangy sauce first introduced to the Jewish world by Baghdadi Jews trading with India.

...AND SAVE ROOM FOR SOMETHING SWEET

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*consuming raw or undercooked seafood, shellfish or eggs may increase your risk of foodborne illness