

TALIA'S STEAKHOUSE & BAR

Est. 2002

212-580-3770 | TALIASSTEAKHOUSE.COM | 668 AMSTERDAM AVE

CHOL HAMOED MENU

STARTERS

MATZO BALL SOUP 14
chicken, carrot, parsnip, onion, dill

POTATO LEEK SOUP 14
pomegranate, crispy leeks, herb oil

CRISPY CHICKEN FINGERS 24
5 pieces served with honey mustard

CRISPY CAULIFLOWER 19
Passover breading, served with sweet chili sauce

CHICKEN WINGS 19
tossed in homemade bbq or buffalo sauce

POTATO LATKES 24
4 pieces crispy fried potato and onion latkes made with matzo meal

GARDEN GREEN SALAD 19
mixed greens, cherry tomatoes, persian cucumbers, red onion, mushrooms, carrot, balsamic vinaigrette

MAINS

PRIME BEEF BURGER 34
two 4.5 oz burgers in a passover potato bun, with butter lettuce, tomato, caramelized onions and pickles, served with fries

BBQ SPARE RIBS 53
smothered in our homemade bbq sauce and served with fries

PRIME BEEF BRISKET 53
served with mashed potatoes and sautéed vegetables

SLOW COOKED LAMB STEW 49
served with mashed potatoes & sauteed vegetables

CRISPY CHICKEN SCHNITZEL 36
Passover breaded chicken breast served with fries

AMERICAN GRILLED SALMON 39
served with quinoa & sauteed spinach

MOROCCAN FISH 41
filet of salmon poached in spicy tomato-pepper sauce, smoky cumin, and cilantro, served over mashed potatoes

YEMENITE CHICKEN 36
Dark meat (on the bone), Yemenite herbs, and spices served with quinoa and sautéed spinach

ROASTED CAULIFLOWER STEAK 29
served on a bed of quinoa and steamed vegetables

STEAKS

GRILLED RIBEYE (12 OZ) 57
served with choice of side

GRILLED PRIME RIB (22 OZ) 92
served with choice of side

SIDES

FRENCH FRIES 12

MASHED POTATOES 12

SAUTÉED BABY SPINACH 13

SEARED WILD MUSHROOMS 14

SEASONAL VEGETABLES 12

GREEN SALAD 12

DESSERT

CHOCOLATE MOUSSE 12

CAKE OF THE DAY 12

SEASONAL FRUIT SALAD 12