

SALATIM

SMALL | LARGE

Spicy Jalapeño Salad v	8 14
Cauliflower Dill Aioli Salad VG,GF	8 14
White Cabbage Salad & Cranberries	8 12
Mexican Street Corn VG,GF	8 14
Baba Ganoush VG,GF	8 14
Matbucha V,GF	8 14
Roasted Red Bell Pepper Salad V,GF	8 14
Tabbouleh v	8 14
Hummus V,GF	8 14
Tahini V,GF**	8 14
Beet Salad V,GF	8 12
Jerusalem Eggplant V,GF	8 14
Egg Salad VG,GF	8 14
Carrot Salad V,GF	8 14
Duck Pâté-Mousse GF	18
Red Slaw Cole Slaw Salad	8 14

KTANOT

Beef Wellington Burekas 30/lb

Puff pastry filled with shredded short rib ragu, tomato, eggplant

Truffle Mushroom Burekas 7/pc

Puff pastry filled with mix of roasted wild mushrooms and truffle

Moroccan Beef Cigar 4/pc

Slow cooked ground beef with house made harissa

Franks in a Blanket 3/pc

House frank wrapped in puff pastry

Schnitzel 24/lb

Chicken breast, breaded and fried

MEMULAIM

Stuffed Cabbage GF 22/lb

Pearl rice, mixed herbs and date reduction

Stuffed Red Bell Pepper GF 12/pc

Pearl rice and beef with mixed herbs. in tomato reduction

SAFTA'S KUBBEH

Beet Kubbeh 6

Ground beef ragu, baharat, sauted onion stuffed in bulgur wheat, in a beet stew

Hamusta Kubbeh 7

Shredded beef, leaks & onion ragu stuffed in bulgur wheat, cooked in a vegetable stew

Fried Kubbeh 6 v

FISH

Moroccan Fish Balls 8/pc

Chickpeas, roasted bell peppers with moroccan spices

Branzino 16/pc GF

Fried Jalapeño with artichoke and lemon sauce

Salmon 16/pc

Glazed with miso teriyaki ginger sauce

SIGNATURE DISHES

Short Ribs 40/lb GF

BBQ wine sauce and baby mixed carrots

Minute Steak 37/lb GF

Mixed mushrooms, chestnuts and pearl onions

Whole Leg Chicken 13/pc GF

Marinated in harissa, lemon preserve, olives and peppers

Grilled Chicken Thigh 24/lb

Marinated chicken in honey sriracha soy glaze

Meatballs 19/lb

Handmade ground beef in tomato stew

ON THE SIDE

White Rice with Fine Noodles v 12/lb

Yellow Mujadara w/ Almonds V,GF** 12/lb

Bucatini Tomato Pasta v 13/lb

Crispy Golden Potatoes V,GF 13/lb

Roasted Sweet Potatoes 13/lb

Mix Green Vegetables V,GF 18/lb

HAMOTZI

Jerusalem Challah square sesame 12 VG

Shabbat Challah traditional braided 12 VG

Kiddush Challah two mini challah 8 VG

Mini Flowers Challah (4pc) 12 VG

Frena 5/pc VG

DESSERTS

Pistachio Tart ** 58

Chocolate Tart ** 58

Saint Honoré 78

Tiramisu 14

Biscuit Cheesecake 16

Date Pudding Cake ** 20

Orange Semolina Cake 20

Napoleon 28

Chocolate Babka 18

Pull-a-part Rugelach 14

Brownies GF 12

Pistachio Cookies ** 18

XL Chocolate Chip Cookie 28

Gluten Free (GF) | Vegan (V) | Vegetarian (VG) | Contains Nuts (**)

8474 W 3RD ST #108, LOS ANGELES, CA 90048. | TO ORDER: MAYA@SALAM-TAK.COM OR CALL: 747-389-6188

SHABBAT PACKAGES

4+ minimum people | Orders must be placed by Thursday, by 1pm.

Named after the famous markets of Israel, we give you our signature Shabbat Packages. Each package comes with a small kiddush wine. Please use the next page of the menu to choose your salads, sides, choice of fish, chicken, and meat.

Please Circle Your Package.

You may order more items al-a-carte.

CARMEL #1

\$55 per person

Challah | Choose 4 Salads | Choose 2 Sides

Fish of your Choice | Chicken of Choice

LEVINSKY #2

\$70 per person

Challah | Choose 6 Salads | Choose 2 Sides

Fish of your Choice | Chicken of Choice | Minute Steak or Meatballs

MACHNE #3

\$80 per person

Challah | Choose 7 Salads | Choose 3 Sides

Fish of your Choice | Ktanut of Choice | Chicken of Choice | Short Rib

HOW MANY PEOPLE: _____

EACH ORDER IS CAREFULLY PACKED TO MATCH THE NUMBER OF PEOPLE IN YOUR PACKAGE.

PLEASE FLIP TO THE NEXT PAGE TO VIEW OUR FULL MENU.

FROM THERE, YOU CAN BUILD YOUR PACKAGE SELECTIONS AND ADD ANY À LA CARTE ITEMS TO YOUR ORDER.

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סלם טק