

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

PARSNIP & LEEK SOUP 14

pomegranate, crispy shallots, herb oil

POPCORN CHICKEN 21

gluten-free battered with spicy aioli

CRISPY CAULIFLOWER 16

gluten-free battered with sweet chili sauce

CHICKEN WINGS 16

tossed in homemade bbq or buffalo sauce

TALIA'S SALAD 19

baby arugula, pears, fennel, red onion, candied pecans, lemon vinaigrette

CHOPPED ISRAELI SALAD 19

cherry tomatoes, persian cucumbers, red onion, scallion, radish, bell pepper, olives, mint, sumac, lemon, evoo

GARDEN GREEN SALAD 18

mixed greens, cherry tomatoes, persian cucumbers, red onion, mushrooms, carrot, balsamic vinaigrette

MAINS

PRIME BEEF BURGER 31

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

BBQ SPARE RIBS 49

smothered in our homemade bbq sauce and served with fries

PRIME BEEF BRISKET 49

topped with huckleberry peppercorn sauce, served with creamy mashed potatoes & seasonal vegetables

BRAISED LAMB SHANK 52

slow-cooked in herbs, served with creamy mashed potatoes & seasonal vegetables

CRISPY CHICKEN SCHNITZEL 34

gluten-free battered chicken breast served with creamy mashed potatoes

FAROE ISLAND SALMON 39

served with sautéed baby spinach and finished with lemon & capers

MOROCCAN FISH 41

filet of branzino poached in spicy tomato-pepper sauce, smoky cumin, cilantro, served over creamy mashed potatoes

YEMENITE CHICKEN 34

roasted "pargit", pomegranate garlic sauce, sumac, cilantro, served with sautéed baby spinach

ROASTED CAULIFLOWER STEAK 29

served on a bed of quinoa salad with roasted garlic, pine nuts and pesto sauce

STEAKS

GRILLED RIBEYE (12 OZ) 54

served with choice of side

GRILLED PRIME RIB (22 OZ) 85

served with choice of side

LAMB CHOPS (1/2 RACK) 88

served with choice of side

SIDES

FRENCH FRIES 10

MASHED POTATOES 10

SAUTÉED BABY SPINACH 11

SEARED WILD MUSHROOMS 11

SEASONAL VEGETABLES 10

GREEN SALAD 10

DESSERT

CHOCOLATE MOUSSE 11

ICE CREAM CAKE 12

SEASONAL FRUIT SALAD 9