

TALIA'S STEAKHOUSE & BAR

Est. 2002

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

CHOL HAMOED MENU

ALL MENU ITEMS ARE NON-GE BROKTZ / GLUTEN-FREE

STARTERS

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

PARSNIP & LEEK SOUP 14
pomegranate, crispy leeks, 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

BEETROOT CAKE 18
carrot, squash, zucchini, topped with avocado mousse

TALIA'S SALAD 21
baby arugula, pears, shaved fennel, baby zucchini, red onion, cherry tomatoes, candied pecans, citrus pomegranate vinaigrette

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

LEBANESE LAMB RAGU 48
turmeric, ginger, coriander, aleppo pepper, spinach served over creamy mashed potatoes

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
sweet chili honey glaze, cilantro ginger lime sauce, served over braised cabbage

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 glaze, sumac, cilantro, with sautéed spinach

ROASTED CAULIFLOWER STEAK 29
served on a bed of quinoa salad with pesto sauce

STEAKS

GRILLED RIBEYE (12 OZ) 54
served with choice of side

GRILLED PRIME RIB (22 OZ) 85
served with choice of side

SIDES

FRENCH FRIES 10

MASHED POTATOES 10

SAUTÉED BABY SPINACH 11

SEARED WILD MUSHROOMS 12

SEASONAL VEGETABLES 10

GREEN SALAD 10

DESSERT

CHOCOLATE MOUSSE 11

CAKE OF THE DAY 12

SEASONAL FRUIT SALAD 9