

# 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

<b>MATZO BALL SOUP</b>	<b>14</b>
<i>chicken, carrot, parsnip, onion, dill</i>	
<b>PARSNIP &amp; LEEK SOUP</b>	<b>14</b>
<i>pomegranate, crispy shallots, herb oil</i>	
<b>POPCORN CHICKEN</b>	<b>21</b>
<i>gluten-free battered with spicy aioli</i>	
<b>CRISPY CAULIFLOWER</b>	<b>16</b>
<i>gluten-free battered with sweet chili sauce</i>	
<b>CHICKEN WINGS</b>	<b>16</b>
<i>tossed in homemade bbq or buffalo sauce</i>	
<b>TALIA'S SALAD</b>	<b>19</b>
<i>baby arugula, pears, fennel, red onion, candied pecans, lemon vinaigrette</i>	
<b>CHOPPED ISRAELI SALAD</b>	<b>19</b>
<i>cherry tomatoes, persian cucumbers, red onion, radish, bell pepper, mint, sumac, lemon, evoo</i>	
<b>GARDEN GREEN SALAD</b>	<b>18</b>
<i>mixed greens, cherry tomatoes, persian cucumbers, red onion, mushrooms, carrot, balsamic vinaigrette</i>	

### MAINS

<b>PRIME BEEF BURGER</b>	<b>31</b>
<i>two 4.5 oz burgers in a passover potato bun, with butter lettuce, tomato, caramelized onions and pickles, served with fries</i>	
<b>BBQ SPARE RIBS</b>	<b>49</b>
<i>smothered in our homemade bbq sauce and served with fries</i>	
<b>PRIME BEEF BRISKET</b>	<b>49</b>
<i>topped with huckleberry peppercorn sauce, served with creamy mashed potatoes &amp; seasonal vegetables</i>	
<b>BRAISED LAMB SHANK</b>	<b>52</b>
<i>slow-cooked in herbs, served with creamy mashed potatoes &amp; seasonal vegetables</i>	
<b>CRISPY CHICKEN SCHNITZEL</b>	<b>34</b>
<i>gluten-free battered chicken breast served with creamy mashed potatoes</i>	
<b>FAROE ISLAND SALMON</b>	<b>39</b>
<i>served with sautéed baby spinach and finished with lemon &amp; capers</i>	
<b>MOROCCAN FISH</b>	<b>41</b>
<i>filet of branzino poached in spicy tomato-pepper sauce, smoky cumin, cilantro, served over creamy mashed potatoes</i>	
<b>YEMENITE CHICKEN</b>	<b>34</b>
<i>roasted "pargit", pomegranate garlic glaze, sumac, cilantro, served with sautéed baby spinach</i>	
<b>ROASTED CAULIFLOWER STEAK</b>	<b>29</b>
<i>served on a bed of quinoa salad with roasted garlic, pine nuts and pesto sauce</i>	

### STEAKS

<b>GRILLED RIBEYE (12 OZ)</b>	<b>54</b>
<i>served with choice of side</i>	
<b>GRILLED PRIME RIB (22 OZ)</b>	<b>85</b>
<i>served with choice of side</i>	
<b>LAMB CHOPS (1/2 RACK)</b>	<b>88</b>
<i>served with choice of side</i>	

### SIDES

<b>FRENCH FRIES</b>	<b>10</b>
<b>MASHED POTATOES</b>	<b>10</b>
<b>SAUTÉED BABY SPINACH</b>	<b>11</b>
<b>SEARED WILD MUSHROOMS</b>	<b>11</b>
<b>SEASONAL VEGETABLES</b>	<b>10</b>
<b>GREEN SALAD</b>	<b>10</b>

### DESSERT

<b>CHOCOLATE MOUSSE</b>	<b>11</b>
<b>ICE CREAM CAKE</b>	<b>12</b>
<b>SEASONAL FRUIT SALAD</b>	<b>9</b>