

בס"ד



Menu

Shabbat

Classic-Premium



Catering by "LA CARTE"

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Friday Night Dinner:

Select 8 salads from the following list for all of Shabbat

- 🌿 Fried hot peppers with lemon and garlic cubes
- 🌿 Cooked beets with onions and parsley, sweet and sour
- 🌿 Spicy matboucha
- 🌿 Green lentil salad
- 🌿 Greek eggplant: fried eggplant strips in a marinade of onions, colorful peppers, pickles and parsley
- 🌿 Green salad with vegetables
- 🌿 Arabic salad: cherry tomatoes, fresh garlic, coriander, and hot pepper
- 🌿 White cabbage with dill and cranberries
- 🌿 Tabouli with cucumbers and chopped fresh herbs
- 🌿 White quinoa with sweet and sour vinaigrette, mint and vegetables
- 🌿 Hummus
- 🌿 Tehina
- 🌿 Carrots Moroccan style
- 🌿 Cherry tomatoes with basil, purple onion, and fresh garlic
- 🌿 Carrot salad with coriander, hot pepper, lemon and cumin
- 🌿 Eggplant in mayonnaise
- 🌿 Romanian eggplant with red pepper cubes, pickles, garlic and parsley
- 🌿 Turkish salad with three types of onions
- 🌿 Coleslaw: cabbage, and carrots with mayonnaise
- 🌿 Raw beets in sweet chili

Appetizer (select 2)

Fish

- 🌿 Middle Eastern Nile with tomatoes, garlic, coriander, and chickpeas
- 🌿 French-style tilapia fillet with fresh herbs and white wine
- 🌿 Salmon wrapped in chard leaves with herbs, sliced lemon and white wine
- 🌿 Salmon with citrus sauce, sweet chili, colorful pepper cubes, sliced oranges, celery and onion

Pastries

- 🌿 "Meorav Yerushalmi" in filo pastry with mushroom sauce
- 🌿 Potatoes in puff pastry with mushroom sauce

Main course (Select 2)

Chicken

- 🌿 Chicken thighs in plum sauce
- 🌿 Chicken thighs in "chicken grill" marinade
- 🌿 Spring chicken in chajun marinade
- 🌿 Spring chicken with teriyaki sauce chili and sesame seeds
- 🌿 Chicken breast with curry in fresh celery marinade
- 🌿 Grilled chicken breast
- 🌿 "Poppyett": schnitzel coated in breadcrumbs, stuffed with chopped vegetables
- 🌿 Fried schnitzel coated in breadcrumbs

Meat

- 🌿 Beef stew with seasonings, olive oil, mushrooms, and onions
- 🌿 Brisket: sliced beef breast cooked in a delicate barbecue sauce
- 🌿 Asado veal in a exquisite red wine sauce

Side dishes (select 3)

Rice

- 🌿 White rice with raisins, roasted almonds and herbs
- 🌿 Yellow rice with carrots, onions, celery, chickpeas and cinnamon
- 🌿 Chinese rice with peas, carrots, onion and ginger

Potatoes

- 🌿 Small white potatoes with date syrup and dijon mustard
- 🌿 White and sweet potatoes with olive oil, fresh garlic, thyme and rosemary
- 🌿 "Anna style": potatoes sliced thin with yellow sauce

Hot Vegetable

- 🌿 Thin string beans stir-fried with red peppers, onions, garlic and coarse salt
- 🌿 Oriental style string beans with teriyaki sauce and roasted sesame seeds
- 🌿 Olives cooked with mushrooms, onions and tomato sauce
- 🌿 Antipasti: eggplant, zucchini, sweet potato, garlic and colored peppers roasted in the oven

Shabbos lunch:

Main courses:

- 🌿 Cholent: meat, potatoes, beans, chickpeas, barley, wheat, eggs
(Select 1)
- 🌿 Stuffed chicken with rice, raisin and fresh herbs.
- 🌿 Small baked schnitzel pieces
- 🌿 Puff pastry filled with ground meat

Shaleshudes:

- 🌿 Fried fish
- 🌿 Kugels (select 2):
- 🌿 Potato kugel
- 🌿 Yerushalmi kugel with pickles
- 🌿 Eastern style vegetable quiche

Dessert (Select 2)

- 🌿 Seasonal fruit platters
- 🌿 Fruit salad
- 🌿 Hot chocolate souffle with vanilla ice cream
- 🌿 Hot apple pie with vanilla ice cream
- 🌿 Petit four (coisine)

Various:

Soft drinks | challah rolls | paper goods service | delivery

Not included: VAT