

**AVIV** RESTAURANT

**M E N U**

# AVIV RESTAURANT

Opening with only 50 seats in 1985, Aviv Restaurant is the U.K.'s longest established kosher restaurant. Gradually extended, it's most recent refurbishment seats up to 170, making it the largest kosher restaurant in the whole of Europe.

The formula of Aviv Restaurant's success, though, has remained constant — carefully sourced quality ingredients, comfortable and modern surroundings, and a welcoming atmosphere. It's why many of our regulars are now families spanning up to four generations!

Aviv Restaurant continues to offer our ever popular Set Menus, and full a la carte menu. Please ask your server for either our Kids menu or our Business Lunch menu (Mon–Thurs excluding public holidays).

## Events

Aviv is available for Weddings, Engagements, Bar/Bat Mitzvahs, Birthdays, Sheva Brachot, and other celebrations. Parties of between 40 and 170 guests can be accommodated either in a private section or by exclusive hire of the entire venue.

## Shabbat

Aviv is available for Friday night and Saturday Shabbat events. Within walking distance of Edgware's many synagogues, Aviv is the ideal place to celebrate Bar / Bat mitzvahs, Engagements, Aufrufs and the like. Please contact our events team for details of our Shabbat menu.

Aviv Shabbat Delivered offers weekly and bespoke menus to be enjoyed at home.

# Set Menu A

**£32.95** Choose one starter, one main & one dessert

## STARTER

**Soup of the Day**

**Hummus** ✓

**Hummus & Hot Mushrooms** ✓

**Tahina** ✓

**Falafel** ✓

**Chopped Liver**

**Mushroom Salad** ✓

**Avocado Salad** ✓

**Egg Salad** ✓

**Aubergine Tahina Salad** ✓

**Tabuleh Salad** – crushed bulgar wheat, parsley, tomato, cucumber & red onion ✓

**Vegetable Spring Rolls** – served with sweet & sour dipping sauce ✓

**Grilled Aubergine with Tahina & Toasted Pine Nuts** ✓ 🥜

**Melon** ✓

## MAINS

**Served with any two sides**

**Lamb Shishleek** – skewer of marinated lamb fillet with peppers & onion

**Chicken Kebab** – skewer of marinated chicken thigh with peppers & onion

**Kofta Kebab** – lean beef & lamb mince

**Mixed Kebab** – lamb shishleek, chicken kebab & kofta

**Grilled Marinated Breast of Chicken**

**Escalope of Chicken** – breast of chicken in golden breadcrumbs

**Mediterranean Breast of Chicken** – roasted with saffron infused marinade & vegetables

**Hungarian Beef Goulash**

**Beef Burger** – lettuce, tomato, pickled cucumber & house dressing in toasted bun

**Grilled Breast of Chicken Burger** – served with salad & mayo in toasted bun

**Thai Green Chicken Curry** – with coconut milk, lemongrass, ginger & chilli

**Cod Goujons** – served with tartare sauce

**Sweet Potato & Black Bean Burger** – served with salad & mayo in a toasted bun ✓

**Grilled Breast of Chicken & Avocado Salad** – mixed leaf salad, chickpeas, croutons & zaatar, served with any one side

## DESSERT

**Selection of Home Made Desserts & Hot Beverage**

# Set Menu B

**£39.95** Choose one starter, one main & one dessert

## STARTER

**Soup of the Day**

**Chopped Liver**

**Mixed Hors D'Oeuvres (selection of cold Israeli salads)**

**Hummus & Falafel** 

**Hummus served with Deep Fried Lamb & Pine Nuts** 

**Hummus & Hot Mushrooms** 

**Hummus served with Zaatar Chicken & Chickpeas**

**Chicken Liver Paté served with Red Onion Jam**

**Grilled Aubergine with Tahina & Toasted Pine Nuts**  

**Cigars** – lean minced lamb & pine nuts in filo pastry 

**Chicken Satay** – grilled chicken breast served with peanut sauce 

**Stuffed Mushrooms** – spinach, garlic & herbs in golden breadcrumbs 

**BBQ Lamb Ribs**

**Aromatic Duck Spring Rolls** – served with hoisin sauce

**Cod Goujons** – served with tartare sauce

## MAINS

**Served with any two sides**

**Dry Aged Rib-Eye Steak (300g)**

**Dry Aged Rib-Eye Steak (300g) in Wine & Mushroom / Peppercorn Sauce**

**28 Day Dry Aged Bone in Rib-Eye Steak (550g)** – £20.00 supplement

**Mixed Grill** – lamb shishleek, chicken kebab, lamb cutlet, kofta, marinated chicken breast

**Fillet of Lamb Skewer** – marinated in olive oil & rosemary, served with mint sauce

**Slow Roasted Beef in Red Wine Sauce**

**Lamb Cutlets**

**Half BBQ Chicken**

**BBQ Rack of Lamb Ribs**

**Kevas Batanur** – slow roasted shoulder of lamb in tomato & mixed herb sauce

**Asado Beef Short Ribs**

**Roast Fillet of Duck in Plum Sauce**

**Grilled Sea Bass Fillet**

**Grilled Fillet of Salmon**

## DESSERT

**Selection of Home Made Desserts & Hot Beverage**

**SYMBOL KEY:**  = vegetarian  = contains nuts

All dishes are prepared in an environment that contains nuts, gluten, soya & other food allergens.  
Detailed allergy information for individual dishes is available on request.

# Mezze

**£39.95 per person**  
(minimum 2 persons)

**Selection of Israeli salads served with Falafel, Cigars & Stuffed Mushrooms**

**Mixed Grill – Lamb Shishleek, Chicken Kebab, Lamb Cutlet, Kofta & Marinated Chicken Breast served with French Fries, Rice, Salad & Coleslaw**

**Choice of Home Made Desserts**

**Tea or Coffee**

# Dry Aged

**served with any two sides**

**Dry Aged Rib-Eye Steak (300g)** £28.00

**Dry Aged Rib-Eye Steak (300g)  
in Wine & Mushroom / Peppercorn Sauce** £29.00

**28 Day Dry Aged Bone in Rib-Eye Steaks (550g)** £50.00

*Our Dry Aged Rib-Eye Steaks are dry aged on site in a temperature controlled, dehumidified environment alongside pink Himalayan sea salt blocks. This unique process significantly improves both flavour and texture.*

# Appetisers

<b>Soup of the Day</b>	£6.50
<b>Chopped Liver</b>	£7.50
<b>Egg Salad</b> 🌿	£6.50
<b>Hummus</b> 🌿	£6.50
<b>Hummus &amp; Falafel</b> 🌿	£7.75
<b>Hummus with Deep Fried Lamb &amp; Pine Nuts</b> 🥜	£8.50
<b>Hummus &amp; Hot Mushrooms</b> 🌿	£7.75
<b>Hummus served with Zaatar Chicken &amp; Chickpeas</b>	£8.50
<b>Tahina</b> 🌿	£6.50
<b>Falafel</b> 🌿	£6.50
<b>Turkish Salad</b> – tomato, onion, coriander 🌿	£6.50
<b>Mushroom Salad</b> 🌿	£6.50
<b>Avocado Salad</b> 🌿	£6.50
<b>Aubergine Tahina Salad</b> 🌿	£6.50
<b>Tabuleh Salad</b> – bulgar wheat, parsley, tomato, cucumber & red onion 🌿	£6.50
<b>Melon</b> 🌿	£6.50
<b>Vegetable Spring Rolls</b> – served with sweet & sour dipping sauce 🌿	£7.75
<b>Grilled Aubergine with Tahina &amp; Toasted Pine Nuts</b> 🌿 🥜	£7.75
<b>Mixed Hors D’Oeuvres</b> – selection of cold Israeli salads	£7.75
<b>Aromatic Duck Spring Rolls</b> – served with hoisin sauce	£8.00
<b>Chicken Liver Paté</b> – served with Red Onion Jam	£8.00
<b>Cigars</b> – minced lamb & pine nuts in filo pastry 🥜	£8.00
<b>Chicken Satay</b> – grilled chicken breast served with peanut sauce 🥜	£8.00
<b>Stuffed Mushrooms</b> – spinach, garlic & herbs in golden breadcrumbs 🌿	£8.00
<b>BBQ Lamb Ribs</b>	£9.50
<b>Cod Goujons</b> – served with tartare sauce	£8.00

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# Grills

served with any two sides

<b>Lamb Shishleek</b> – skewer of marinated lamb fillet with peppers & onion	£24.00
<b>Chicken Kebab</b> – skewer of marinated chicken thigh with peppers & onion	£19.50
<b>Kofta Kebab</b> – lean beef & lamb mince	£19.50
<b>Mixed Kebab</b> – lamb shishleek, chicken kebab & kofta	£21.50
<b>Grilled Marinated Breast of Chicken</b>	£19.50
<b>Beef Burger</b> – lettuce, tomato, pickled cucumber & house dressing in toasted bun	£19.50
<b>Grilled Breast of Chicken Burger</b> – served with salad & mayo in toasted bun	£19.50
<b>Dry Aged Rib-Eye Steak (300g)</b>	£28.00
<b>Dry Aged Rib-Eye Steak (300g) in Wine &amp; Mushroom / Peppercorn Sauce</b>	£29.00
<b>28 Day Dry Aged Bone in Rib-Eye Steak (550g)</b>	£50.00
<b>Mixed Grill</b> lamb shishleek, chicken kebab, lamb cutlet, kofta & marinated chicken breast	£26.50
<b>Fillet of Lamb Skewer</b> marinated in olive oil & rosemary, served with mint sauce	£26.50
<b>Lamb Cutlets</b>	£26.50
<b>Half BBQ Chicken</b> – oven roasted then flame grilled in BBQ sauce	£25.50
<b>Asado Beef Short Ribs</b>	£26.50
<b>Grilled Breast of Chicken &amp; Avocado Salad</b> mixed leaf salad, chickpeas, croutons & zaatar – served with any one side	£19.50

# Entrees

served with any two sides

<b>Escalope of Chicken</b> – breast of chicken in golden breadcrumbs	£19.50
<b>Mediterranean Breast of Chicken</b> roasted with saffron infused marinade & vegetables	£19.50
<b>Hungarian Beef Goulash</b>	£19.50
<b>Thai Green Chicken Curry</b> – with coconut milk, lemongrass, ginger & chilli	£19.50
<b>Slow Roasted Beef &amp; Shallots in Red Wine Sauce</b>	£25.50
<b>BBQ Rack of Lamb Ribs</b>	£28.00
<b>Kevas Batanur</b> – slow roasted shoulder of lamb in tomato & mixed herb sauce	£26.00
<b>Roast Fillet of Duck in Plum Sauce</b>	£26.50
<b>Sweet Potato &amp; Black Bean Burger</b>  served with salad & mayo in a toasted bun	£19.00

VAT included | Discretionary 12.5% service charge to be added

# Fish

served with tartare sauce & any two sides

<b>Cod Goujons</b>	£19.50
<b>Grilled Fillet of Salmon</b>	£22.50
<b>Grilled Fillet of Plaice</b>	£19.50
<b>Grilled Fillet of Sea Bass</b>	£26.50

# Sides

<b>French Fries</b>	£4.50
<b>Roasted Potatoes</b>	£4.50
<b>Rice</b>	£4.50
<b>Roasted Vegetables</b>	£4.50
<b>Israeli Salad</b>	£4.50
<b>Mixed Leaf Salad</b>	£4.50
<b>Coleslaw</b>	£4.50

# Extras

<b>Fried Onions</b>	£4.50
<b>Pickled Cucumber</b>	£4.50
<b>Mixed Pickles</b>	£4.50
<b>Grilled Tomatoes</b>	£4.50
<b>Pitta</b>	£0.60

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# White Wine

<b>Barkan Classic Sauvignon Blanc</b> ISRAEL	£23.00
Passion fruit and green apples, light and refreshing, crisp long finish	£6.00 Glass
<b>Dalton Canaan White</b> ISRAEL	£27.00
Citrus, melon and apple notes	
<b>Baron Herzog Pinot Grigio</b> CALIFORNIA	£29.00
Light body, ripe pear, apple & tropical notes. Clean & elegant finish	
<b>Bordeaux Chateau Les Riganes</b> FRANCE	£33.00
Citrus fruit, green pear & herbal notes	£18.50 Half
<b>Goose Bay Sauvignon Blanc</b> NEW ZEALAND	£42.00
Crisp, oak accents, bursting with citrus & gooseberry	
<b>Chablis Las Marroniers</b> FRANCE	£57.00
Green, flinty, with citrus aromas	

# Sparkling

<b>Champagne Brut Laurent Perrier Blanc</b> FRANCE	£115.00
Outstanding and distinct	
<b>Bartenura Moscata D'asti</b> ITALY	£22.00
Sweet, slightly effervescent	
<b>Deccolio Prosecco</b> ITALY	£29.00
Apple, white peach & floral notes	

# Red Wine

<b>Barkan Classic Cabernet Sauvignon</b> ISRAEL	£23.00
Wild berries and cherries with hints of vanilla and tobacco	£6.00 Glass
<b>Dalton Canaan Red</b> ISRAEL	£27.00
Black pepper, cherries & plums	
<b>Ramon Cardova Rioja</b> SPAIN	£34.00
Distinctive Tempranillo flavours, softly rich	
<b>Carmel Appellation Cabernet Sauvignon</b> ISRAEL	£40.00
Blackberry, cassis & eucalyptus	
<b>Psagot Sinai</b> ISRAEL	£44.00
Cabernet Sauvignon and Shiraz, refreshing and beautifully balanced	
<b>Rothschild Haut Medoc</b> FRANCE	£52.00
Classic Bordeaux blend, hints of cassis and cedar	£28.00 Half
<b>Rothschild Flechas De Los Andes Gran Malbec</b> ARGENTINA	£57.50
Raspberry, chocolate, & dark liquorice	
<b>Grand Vin du Castel</b> ISRAEL	£115.00
From Israel's premiere boutique winery, rich, complex, voluminous aromas, hint of dark berries and chocolate	

# Rose Wine

<b>Bordeaux Chateau Les Riganes Rose</b> FRANCE	£19 Half
Cherry, strawberry & minerals	
<b>Baron Herzog White Zinfandel</b> CALIFORNIA	£27
Redcurrants, cotton candy, & strawberry	

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## Beers

<b>Maccabi</b> 330ml	£5.00
<b>Peroni</b> 330ml	£5.00
<b>Gold Star Unfiltered</b> 330ml	£5.50
<b>Shandy</b>	£4.00
<b>Malt Beer</b> 330ml (non alcoholic)	£4.00

## Spirits

<b>Bell's Scotch Whisky</b>	£5.00
<b>Single Malt Whisky House Selection</b>	£7.00
<b>Gordon's Gin</b>	£5.00
<b>Smirnoff Vodka</b>	£5.00
<b>Bacardi Rum</b>	£5.00
<b>Cointreau</b>	£5.00
<b>Drambuie</b>	£5.00
<b>Malibu</b>	£5.00

## Soft Drinks

<b>Appletiser</b> 275ml	£4.00
<b>Still / Sparkling Mineral Water</b> 330ml	£3.50
<b>Still / Sparkling Mineral Water</b> 750ml	£5.00
<b>Coca Cola / Diet Coke / Coke Zero</b> 330ml	£3.50
<b>Fanta / Sprite / 7up Free</b> 330ml	£3.50
<b>Bitter Lemon / Tonic Water / Tomato Juice</b> 200ml	£3.25
<b>Frobishers Pressed Orange Juice</b> 250ml	£3.50
<b>Frobishers Pressed Apple Juice</b> 250ml	£3.50
<b>Frobishers Pressed Pineapple Juice</b> 250ml	£3.50

## Hot Drinks

<b>Nespresso Grand Crus Lungo</b>	£3.50
<b>Nespresso Grand Crus Espresso</b>	£3.50
<b>Nespresso Grand Crus Lungo Decaffeinated</b>	£3.50
<b>Nespresso Grand Crus Espresso Decaffeinated</b>	£3.50
<b>Chamomile Tea</b>	£3.50
<b>Lemon Tea</b>	£3.50
<b>Mint Tea</b>	£3.50

# Desserts

<b>Hot Chocolate Volcano</b>	£7.00
<b>Plum Crumble</b>	£7.00
<b>Apple Tarte Tatin</b>	£7.00
<b>Mango Mousse Pavlova</b> served with fresh strawberries	£7.00
<b>Sticky Toffee Pudding</b>	£7.00
<b>Chocolate Mousse Rocky Road</b> served with forest fruit compote	£7.00
<b>Banoffee Hazlenut Parfait</b> 🍪 served with praline & hot toffee sauce	£7.00
<b>Halva Sundae</b> vanilla ice cream, raw tahini, shredded halva & date syrup	£7.00
<b>Fresh Fruit Salad</b>	£7.00
<b>Ice Cream</b> Three scoops: vanilla, chocolate or strawberry	£6.00

**Aviv Restaurant**

87/89 High Street  
Edgware HA8 7DB

**Telephone**

020 8952 2484 / 020 8381 1722

**Website**

[avivrestaurant.com](http://avivrestaurant.com)

**Email**

[info@avivrestaurant.com](mailto:info@avivrestaurant.com)

**Opening Times**

Sunday to Thursday 12:00–14:30 / 17:30–22:30 & Saturday evenings October to April



**Glatt Kosher under the supervision of the Federation of Synagogues**