

AVIV RESTAURANT

**BESPOKE
CATERING
DELIVERED**

MENU

Bespoke Catering Shabbat & Special Occasions

- 4 courses, including Challah Roll @ £25 per person
- Orders for a minimum of 10 guests
- Last orders for Shabbat Wednesday 2.30pm, delivered Friday AM
- 48hrs notice required for other occasions
- Please see menu suggestions below, or call to discuss individual requirements

1st Course

SOUPS

(all soups min 5 portions)

Chicken with Lockshen & Kneidlach

Bean & Barley ✓

Roasted Cherry Tomato & Basil ✓

Carrot & Lentil ✓

Vegetable Minestrone ✓

Bean & Tomato ✓

Pea & Broccoli ✓

Leek & Potato ✓

Yemenite Beef & Vegetable

Chicken and Sweetcorn Soup

2nd Course

(no minimum order)

Chopped Liver

Humus ✓

Egg & Onion ✓

Chicken Liver Pate, Red Onion Jam

Aubergine Tahina Salad ✓

Turkish Salad ✓

Avocado Guacamole ✓

Tabbouleh Salad ✓

Tahina ✓

Seared Aubergine Salad ✓

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.

3rd Course

MAINS

(all mains min 5 portions, chicken mains can be specified combination breast or leg. Vegetarian mains min 1 portion)

Chicken in Red Wine & Mushroom Sauce

Lemon & Herb Roasted Chicken

Mediterranean Roasted Chicken

Sage, Cider & Apple Roasted Chicken

BBQ Chicken

Roasted Chicken Marbella – prunes, olives & capers

Zaatar & Chickpea Roasted Chicken

Teriyaki Roasted Chicken with Roasted Sesame

Green Thai Curry Roasted Chicken

Moroccan Chicken, Apricot & Almond Tagine 🍑

Pomegranate & Fennel Roasted Chicken

Beef Bourignon – red wine & mushroom sauce

Assado Beef BBQ Short Ribs

Hungarian Beef Goulash

Braised Steak in Pepper Sauce

Balsamic Braised Beef with Carrots

Moroccan Beef, Zaatar & Chickpea Tagine

Brasied Steak, Mushroom & Guinness Sauce

Braised Beef with Five-Spice & Star Anise

Beef Chulent

Aged Roast Rib of Beef, Rosemary & Thyme Jus (£5.00 supplement per person)

Slow Roasted Mediterranean Shoulder of Lamb

Roast Fillet of Lamb with Rosemary & Thyme

Roast Shoulder of Lamb with Shallots, Thyme & Balsamic

Braised Lamb with Pearl Barley & Carrots

Braised Lamb with Pomegranate & Fennel

Moroccan Lamb, Apricot & Chickpea Tagine

Whole Roasted Shoulder of Lamb (£5.00 supplement per person)

Roast Fillet Of Duck Breast in Plum Sauce

Roast Fillet Of Duck Breast in Orange Sauce

Sage, Cider & Apple Roasted Fillet Of Duck Breast

Moroccan Vegetable & Chickpea Tagine 🌿

Thai Green Vegetable Curry 🌿

Mediterranean Stuffed Peppers, Tomato Pomodoro Sauce 🌿

3rd Course

SIDES

(all sides min 5 portions)

- Traditional Roast Potatoes ✓
- Boulangere Roast Potatoes ✓
- Potato Latkes ✓
- White Basmati Rice ✓
- Yellow Saffron Basmati Rice ✓
- Mejadra (Basmati Rice, Lentils, Fried Onions & Herbs) ✓
- Honey Roasted Carrots & Beetroot ✓
- Roasted Cauliflower & French Beans ✓
- Coleslaw ✓
- Tabbouleh Salad ✓
- Sauteed Carrots, Courgettes & Parsnips ✓
- Tenderstem Broccoli & Sweet Sesame Salad ✓
- Courgette & Hazelnut Salad ✓ 🥜
- Carrot & Orange Salad ✓
- Fennel & Olive Salad ✓
- Roasted Mediterranean Vegetable Cous Cous ✓
- Tomato, Cous Cous & Herb Salad ✓
- Baby Spinach Salad with Dates & Almonds ✓ 🥜
- Sun Dried Tomato & French Bean Pasta Salad ✓
- Israeli Salad ✓
- Mixed Baby Leaf Salad ✓
- Mediterranean Vegetable & Chickpea Tagine ✓
- Sweet Cucumber Salad ✓
- Roasted Aubergine with Lemon & Sumac ✓
- Roasted Butternut Squash, Red Onion, Zaatar & Tahina ✓

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.

4th Course

INDIVIDUAL DESSERTS

(no minimum order)

Hot Chocolate Pudding

Chocolate Mousse Rocky Road

Plum Crumble

Apple Crumble

Sticky Toffee Pudding

Mango Mousse Pavlova

Fresh Fruit Salad

FAMILY SIZE DESSERTS

(10 portions per item)

Hot Chocolate Pudding

Chocolate Mousse Rocky Road

Plum Crumble

Apple Crumble

Sticky Toffee Pudding

Mango Mousse Pavlova

Fresh Fruit Salad

Halva Chocolate Mousse

Chocolate Meringue Roulade

Strawberry Meringue Roulade

Apple Strudel

Chocolate Chip Cookie Dough Pudding

Extras

Large N.Y. Deli Style Fish Balls (200g, approx. 6 pieces)	£7
Cod Goujons (200g, approx. 6 pieces)	£7
Chicken Goujons (200g, approx. 6 pieces)	£7
Smoked Salmon (227g)	£7.5
Hummus (162ml)	£3
Tahina (162ml)	£3
Turkish Salad (162ml)	£3
Chopped Liver (162ml)	£4
Tabbouleh (162ml)	£3
Aubergine Tahina Salad (162ml)	£3
Egg & Onion (162ml)	£3
Coleslaw (250ml)	£3
Israeli Salad (250ml)	£3
Potato Salad (250ml)	£3
Pickled Cucumber (250ml)	£3
Dark Chocolate Mousse	£3.5
Strawberry Pavlova	£3.5
Fresh Fruit Salad	£3.5
Challah Roll	£0.75
Large Challah	£3.75

Aviv Restaurant

87/89 High Street
Edgware HA8 7DB

Telephone

020 8952 2484 / 020 8381 1722

Website

avivrestaurant.com

Email

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

