

AVIV RESTAURANT

MENU

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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 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

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

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Grills

served with any two sides

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

Entrees

served with any two sides

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



Cod Goujons	£19.50
Grilled Fillet of Salmon	£22.50
Grilled Fillet of Plaice	£19.50
Grilled Fillet of Sea Bass	£26.50

Sides

French Fries	£4.50
Roasted Potatoes	£4.50
Rice	£4.50
Roasted Vegetables	£4.50
Israeli Salad	£4.50
Mixed Leaf Salad	£4.50
Coleslaw	£4.50

Extras

Fried Onions	£4.50
Pickled Cucumber	£4.50
Mixed Pickles	£4.50
Grilled Tomatoes	£4.50
Pitta	£0.60

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White Wine

Barkan Classic Sauvignon Blanc ISRAEL

Passion fruit and green apples, light and refreshing, crisp long finish

£23.00

£6.00 Glass

Dalton Canaan White ISRAEL

Citrus, melon and apple notes

£27.00

Baron Herzog Pinot Grigio CALIFORNIA

Light body, ripe pear, apple & tropical notes. Clean & elegant finish

£29.00

Bordeaux Chateau Les Riganes FRANCE

Citrus fruit, green pear & herbal notes

£33.00

£18.50 Half

Goose Bay Sauvignon Blanc NEW ZEALAND

Crisp, oak accents, bursting with citrus & gooseberry

£42.00

Chablis Las Marroniers FRANCE

Green, flinty, with citrus aromas

£57.00

Sparkling

Champagne Brut Laurent Perrier Blanc FRANCE

Outstanding and distinct

£115.00

Bartenura Moscata D'asti ITALY

Sweet, slightly effervescent

£22.00

Deccolio Prosecco ITALY

Apple, white peach & floral notes

£29.00

Red Wine

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

Rose Wine

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

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Beers

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

Spirits

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

Soft Drinks

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

Hot Drinks

Nespresso Grand Crus Lungo	£3.50
Nespresso Grand Crus Espresso	£3.50
Nespresso Grand Crus Lungo Decaffeinated	£3.50
Nespresso Grand Crus Espresso Decaffeinated	£3.50
Chamomile Tea	£3.50
Lemon Tea	£3.50
Mint Tea	£3.50

Desserts

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

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