

TWO13 TO GO

FRIDAY'S

TO PLACE ORDERS, EMAIL: INFO@213KOSHER.CA

OR TELEPHONE: 647-334-4213

DEADLINE FOR ORDERS WEDNESDAY, 2PM

WWW.213KOSHER.CA

BBQ

MEAT AND CHICKEN

BBQ GRILLED CHICKEN WINGS – ½ DOZEN

CHOOSE A SAUCE – WE WILL TOSS AND SEND EXTRA FOR BASTING:

ASIAN BBQ, HONEY GARLIC | WHISKEY BBQ | CAJUN HOT SAUCE

SOUTHERN FRIED CHICKEN DRUMSTICKS – ½ DOZEN

CHOOSE A SAUCE FOR DIPPING:

ASIAN BBQ, HONEY GARLIC | WHISKEY BBQ | CAJUN HOT SAUCE

½ BBQ GRILLED CHICKEN – PARTIALLY DEBONED

CHOOSE A SAUCE – WE PRE-MARINATE AND GRILL AND SEND EXTRA FOR BASTING

ASIAN BBQ, HONEY GARLIC, WHISKEY BBQ | CAJUN HOT SAUCE

MIX GRILL KEBOBS (1 EACH PER ORDER 4 OZ EACH)

LEMON HERB CHICKEN KEBOB | ANGRY TEXAN SPICED STEAK KEBOB | MOROCCAN SPICED GROUND LAMB KEBOB

LEMON HERB MARINADE | ANGRY TEXAN BBQ SAUCE | CHERMOULA

KAHIBI STYLE GRILLED MIAMI BEEF RIBS (1 LB)

EXTRA HOISIN + SESAME + PINEAPPLE MARINADE TO BASTE

GOURMET BEEF SHORT RIB STUFFED BURGER (10 OZ)

PRE-GRILLED, READY TO FINISH ON THE BBQ.

HOUSE MADE SESAME SEED BUN, CARAMELIZED ONIONS, GARLIC HERB SAUTEED CREMINI, TRUFFLE AIOLI, FRESH TOMATO OLIVE RELISH, BABY ARUGULA

SIDES AND SAUCES (PACKAGED IN HARVEST JARS)

CARAMELIZED ONIONS (250 ML)
GARLIC + HERB SAUTEED CREMINI MUSHROOMS (250 ML)
TRUFFLE AIOLI (250 ML)
FRESH TOMATO OLIVE RELISH (250 ML)
ASIAN BBQ SAUCE (250 ML)
HONEY GARLIC SAUCE (250 ML)
WHISKEY BBQ SAUCE (250 ML)
CAJUN HOT SAUCE (250 ML)
KAHIBI (HOISIN + SESAME + PINEAPPLE) SAUCE (250 ML)
HOUSE MADE CAESAR DRESSING (250 ML)
MAPLE RHUBARB VINAIGRETTE (250 ML)
CREAMY PRAIRIE POTATO SALAD (500 ML)
SWEET AND SOUR SLAW (500 ML)
MEDITERRANEAN ORZO SALAD (500 ML)

COTTAGE DESSERTS

WALNUT + CURRANT "BUTTER" TARTS (DAIRY-FREE) (4/ORDER)
DEEP DISH 6" BING CHERRY PIE

BREAKFAST TO RE-HEAT

BELGIAN WAFFLE | MAPLE SYRUP
CORNERED BEEF LATKE'S (2/ORDER) | APPLE SAUCE
INDIVIDUAL SPINACH + MUSHROOM + TOMATO FRITTATA

A LA CARTE

HORS D'HOEUVRES (HALF DOZEN)
SHAVED BEEF SALAMI + ROASTED PEPPER SKEWERS (SERVE COLD)
SEEDED CHICKEN BALLS | SKEWERED | TOMATO ONION CHUTNEY TO DIP
BEEF WEINERS IN JACKETS | HONEY MUSTARD TO DIP
CRUNCHY CAULIFLOWER "WINGS" | SPICED TAHINI SAUCE TO DIP (V)

SOUP (375 ML PORTION)

CHICKEN MATZAH BALL SOUP
PULLED CHICKEN | CARROTS + CELERY | 3 MINI MATZAH BALLS | EGG NOODLES
CORN AND LEEK VICHYSOISE SOUP (V/GF)
GRILLED CORN + DICED TOMATO + SNIPPED CHIVE | SERVE CHILLED OR HOT

SALAD AND APPETIZER

CAESAR SALAD

READY TO MIX | CHOPPED HEARTS OF ROMAINE | HOUSEMADE CAESAR DRESSING | VEGAN PARMESAN | CHALLAH CROUTONS

HANDMADE CRISP BREADS

LEMON SPICED OLIVES | CHOOSE: GREEN PEA HUMOUS OR BABA GHANOUSH

HANDMADE ROSEMARY POTATO FOCACCIA (V)

TOMATO BASIL BRUSCHETTA ON THE SIDE (250ML) (V)

MAIN COURSE

CHICKEN SCHNITZEL

2 * 4OZ PIECES | MUSHROOM GRAVY ON THE SIDE

GRILLED SALMON FILLET (7 OZ)

FRESH TOMATO OLIVE RELISH

SIDES

SCALLION YUKON POTATO MASH

SAGE + CARAMELIZED ONION ROASTED CREAMER POTATOES

MINTED SNAP PEAS + ROASTED CARROT SPEARS

CORN ON THE COB | LIME MARGARINE SPREAD | BBQ READY – WRAPPED IN ALUMINUM FOIL

DESSERT

DARK CHOCOLATE MOLTEN CAKE | READY TO BAKE | FRESH STRAWBERRIES AND BLUEBERRIES

BAKED LEMON TART | TOASTED MERINGUE TOPPING (4")

DARK CHOCOLATE GANACHE TART | CHOCOLATE DIPPED FRESH CHERRIES

FRESH FRUIT AND BERRY SALAD

THIS WEEK'S PRIX FIXE MENU

THE FRIDAY NIGHT PRIX FIXE MENU

HERBED CHALLAH CLOVERLEAF ROLL | LEMON GARLIC EXTRA VIRGIN OLIVE OIL PIPETTE

CHICKEN MATZAH BALL SOUP | PULLED CHICKEN | EGG NOODLES | CARROTS + CELERY | 3 MINI MATZAH BALLS

BRAISED BEEF SHORTRIB (BONELESS 6 OZ PORTION)

HERB JUS | SCALLION YUKON GOLD POTATO MASH | MINTED SNAP PEAS & ROASTED CARROT SPEARS

DARK CHOCOLATE GANACHE TART

CHOCOLATE DIPPED FRESH CHERRIES

CURBSIDE PICK-UPS AT REAR DOOR OF ADATH ISRAEL
BETWEEN 12 NOON AND 2PM ON FRIDAY

DELIVERY 12-3PM ON FRIDAY