

# PASSOVER MENU



(Serves 6)

- \$35.00** Tomato & Onion Relish - Kachumbari  
(carrots, cucumber, lemon juice, horseradish, curry)
- \$35.00** Braised Artichokes Bottoms with Lemon, Olive Oil & Dill  
(6 halves)
- \$50.00** Endive & Apple Salad with Spiced Walnuts  
(red wine, nutmeg, cinnamon, shallot, arugula)
- \$95.00** Gefilte Fish Terrine  
(white wine, asparagus, matzo, onion, garlic, parsley, lemon)
- \$65.00** Spring Antipasto Platter with Poached Chicken  
& Lemon-Garlic Olive Oil Dressing  
(asparagus, spring onions, zucchini, artichokes)
- \$50.00** Herbed Matzo Ball Soup  
with Avocado, Jalapeno & Tomatoes  
(homemade chicken broth, matzo meal,  
chives, eggs, celery, cilantro, dill, lime)
- \$145.00** Moroccan Fish with Peppers, Onions  
& Preserved Lemons  
(garlic, cilantro, cumin, coriander, paprika, lime, turmeric, olives)
- \$145.00** Brisket with Horseradish Gremolata  
or Caramelized Sweet Onions  
(garlic, thyme, onions, carrots, celery, red wine, bay leaves)
- \$70.00** Flourless Chocolate Pecan Cake  
with Marinated Berries
- \$70.00** Orange & Almond Cake

**BON APPÉTIT**

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

**E-MAIL or CALL TO ORDER**

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