



SEPHARDIC SEDER FEAST

This exotic menu was created based on the rich Sephardic traditions of the Jews of southern Spain, North Africa, and the Middle East. These Mediterranean-influenced specialties are long on flavor, spice, and ingredients local to that particular part of the world, and are utilized to startling results.

Tired of the same old bland family recipes, year after year (matzo ball soup and brisket AGAIN)? Or maybe you're searching for flavors from your family's Sephardic background, but they've been difficult to find here in America. Perhaps you just want a fun, interesting Seder this year that's a little different.

This Sephardic feast insures you and your guests will have your palates awakened this Pesach.

Soup

Red pepper-harissa soup with cilantro oil

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STARTERS

Roasted eggplant with tomato sauce and tahini

Hummus

Israeli salad

Smoked flaked whitefish with fennel and grapefruit

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MAIN MEAL + SIDES

Bellahat: Egyptian fish balls with tomato, cumin, and cilantro

Lamb chops, with pears and pistachios

Sephardi-style stuffed meatballs, with celery root and pumpkin

Moroccan carrot and beet salad

Potato and olive salad with preserved lemon and sumac

Swiss chard and spinach cakes

Matzoh fattoush salad with parsley, mint, and pomegranate

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Dessert

Pomegranate sorbet

Matzoh chocolate toffee bark

Rosewater-pistachio macaroons

fabulous food

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