



## Welcome to Zeidler's Cafe

Inspired by our namesakes—food writer, cookbook author, and teacher Judy Zeidler; and restaurateur Marvin Zeidler—our menu embraces Jewish culture with hints of Mediterranean flair and a nod to the ever-evolving L.A. food scene.

### STARTERS AND SIDES

<b>Soup of the Day</b> (V) (GF)	\$9
<b>Classic French Fries or Sweet Potato Fries</b>	\$7
Choice of ketchup, truffle mayo, or creamy Sriracha dip	\$9
<b>Kosher Dill Pickle Fries</b>	\$9
Everything bagel dip	
<b>Fresh Fruit</b> (V) (GF)	\$9
<b>Spinach and Cheese Boureka</b> (Vg)	\$10
Israeli-style puffed pastry	
<b>Bagel Chips</b>	\$10
Creamy spread with dill, capers, and smoked salmon	
<b>Bagel and Lox</b>	\$15
Red onions, tomato, capers, and cream cheese	
<b>Avocado Toast</b> (V)	\$16
Sourdough toast with avocado, heirloom tomatoes, sumac, and za'atar	
Add smoked salmon	+\$5



### SALADS

Add salmon or chicken to any salad	+\$7
<b>Israeli Street Corn Salad</b> (Vg) (GF)	\$17
Mixed greens, corn, grape tomatoes, cucumber, red onion, feta cheese, and lime dressing	
<b>Caesar Salad</b>	\$17
Romaine lettuce, panko-parmesan croutons, shaved parmesan, and Caesar dressing	
<b>Chopped Salad</b> (Vg) (GF)	\$18
Romaine lettuce, chopped vegetables, avocado, burrata cheese, and lemon dressing	
<b>Grilled Salmon Salad</b> (GF)	\$21
Spinach, roasted carrots, red onions, zucchini, and cilantro dressing	
<b>Chicken Shawarma Salad</b> (GF)	\$21
Roasted and sliced chicken thighs, romaine lettuce, tomato, onion and tahini dressing, served with grilled naan	



## SANDWICHES

Choice of French fries, house chips, or mixed green salad

**Grilled Cheese and Tomato (Vg)** \$18  
Heirloom tomatoes, Gruyere cheese, grilled onions and pesto on a French baguette

**Beyond the Beyond Burger (Vg)** \$21  
Beyond ground beef mixed with sweet onion, cremini and shiitake mushrooms, and everything sauce on brioche with choice of vegan cheddar (V) or New School American cheese

**Smoked Salmon Pastrami Reuben** \$21  
Pastrami-style salmon, Swiss cheese, pickled savoy cabbage, and Russian dressing on toasted rye

**Tuna Niçoise (DF)** \$22  
Olive oil-poached albacore, tomato, cucumber, hard-boiled egg, olive tapenade, and young lettuce on a French baguette

## ENTRÉES

**Matzo Ball Ramen (Vg)** \$16  
Radish and hard-boiled egg

**Brussels Sprouts Flatbread (Vg)** \$18  
Smoky shaved Brussels sprouts, goat cheese, and roasted garlic oil

**Margherita Flatbread (Vg)** \$18  
Fresh mozzarella, sliced tomato, and basil

**Fish Tacos** \$18  
White fish, cabbage slaw, and salsa verde on corn tortillas with choice of a green salad or housemade chips

**Vegetable Gratin (Vg) (GF)** \$20  
Eggplant, spinach, squash, ricotta, and mozzarella cheese with marinara sauce and a balsamic glaze

**Wild Mushroom and Roasted Asparagus Gnocchi (Vg)** \$21  
Hot smoked paprika and crème fraiche

## KIDS

**Sunbutter and Strawberry Preserves (V)** \$6  
Sunflower seed butter and strawberry preserves on whole wheat bread

**Penne Pasta (Vg)** \$10  
Penne pasta with butter and parmesan cheese

**Chicken Tenders or Beyond Chicken Tenders (Vg)** \$12  
Choice of French fries or fresh fruit

## DESSERTS (Vg)

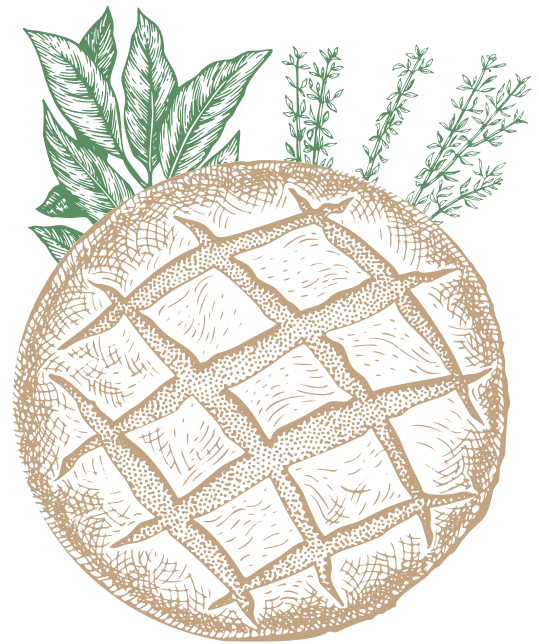
**Chocolate Chip Cookies** \$6

**Chocolate Babka Bread Pudding** \$10

**New York Cheesecake** \$10

**Flourless Chocolate Cake (GF)** \$10

**Seasonal Fruit Tart/Cobbler** \$10



## COLD BEVERAGES

**Iced Tea, Lemonade, or Arnold Palmer** \$4

**Soft Drinks** \$4

Coke, Diet Coke, Coke Zero, Sprite, Minute Maid Lemonade, Gold Peak Tea

**Milk** \$4

**Juice** \$4

**Pellegrino (500ml)** \$6

## HOT BEVERAGES

**Herbal Tea** \$3.50

**Hot Chocolate** \$4

**Starbucks Coffee** \$4

**Americano** \$4.50

**Espresso** \$4.50

**Cappuccino** \$5.50

**Latte** \$5.50

## WINE

*Please ask your server for a list of wines available by the bottle.*

**House Sparkling Wine** \$9

**Murphy-Good Rosé** \$10

**House Chardonnay** \$12

**House Cabernet Sauvignon** \$12

## BEER

**805 Blonde Ale** \$9

**Amstel Light** \$9

**Common Space IPA** \$9

**Modelo Especial** \$9

**Sierra Nevada Pale Ale** \$9

(Vg) Vegetarian (V) Vegan (GF) Gluten Free (DF) Dairy Free