



Tu Tapas bar



Catering

**MENU**

## About Us:

At TLV Tapas Bar, we bring the bold flavors and rich traditions of Israeli cuisine to the forefront of kosher catering. Our team of expert chefs craft each dish with love and care, using only the freshest ingredients and time-honored techniques. With a deep respect for kashrut and a passion for innovation, we create unforgettable culinary experiences that transport your guests to the vibrant streets of Tel Aviv and the ancient markets of Jerusalem. From intimate gatherings to grand events, we cater to discerning clients seeking an authentic taste of Israel's culinary heritage, elegantly presented and served with warmth and hospitality.





## Service Options:

We know every event is unique. TLV offers a diverse range of options to suit any event style. For those seeking a dynamic and interactive dining experience, our buffet stations showcase an array of delicious dishes, allowing guests to serve themselves and customize their plates to their liking. Family style dining fosters a sense of communal enjoyment as platters of delectable cuisine are passed around the table, encouraging guests to share and connect over their meal. For a more formal affair, our individually plated service delivers elegance and precision, presenting each guest with meticulously arranged dishes tailored to their preferences. Whatever the occasion, our catering options ensure a memorable culinary experience for all.

Catering  
**MENU**

## Appetizers & More:

### Yakitori

Atlantic Salmon or Chilean Sea Bass grilled to perfection and glazed with soy sauce.

### Cauliflower Shawarma

Roasted cauliflower with our signature shawarma spice topped with tahini.

### Short Rib Cigars

Crispy filo dough filled with braised short ribs and herbs.

### Yellowtail Tartar

Fresh mint, cilantro, chilli oil, and watercress. Served with grain cracker.

### Wagyu Rib Eye Bites

American wagyu seared to perfection over mesquite charcoal.



## Appetizers & More:

### **Bishbash Toro Tuna**

Fennel, dill, ponzu, sesame and pistachios.

### **Intias Sashimi**

Yellowtail, cucumber, serrano, sumac, zaa'tar, tomato pulp and pine nuts.

### **Baladi Eggplant**

Charcoal roasted eggplant with tahini, pomogranate and gresh herbs.

### **Hummus Masbaha**

Creamy garbanzo bean puree with tahini, garlic and extra virgin olive oil.

### **Oyster Mushrooms**

Fresh herb gremolata, citrus and sumac.

### **Arais**

Grilled tortilla with ground beef, pine nuts and amba.



## Taco Station:

### Short Rib Taco

Short ribs braised in our special spice blend.  
Topped with raddish and fresh herbs.

### Cauliflower Shawarma

Roasted cauliflower with our signature shawarma spice topped with tahini.

### Musakhan

Chicken thighs slow roasted with onions, baharat and sumac.

## Sushi Station:

A selection of cut rolls, hand rolls and nigiri featuring the freshest and most saught after cuts includin Toro tuna, hamachi and more!

Vegetarian rolls available.

## Carving Station:

Treat your guests to an unforgettable dining experience with our premium carving station. Our skilled chefs expertly slice and serve succulent meats, providing a delicious focal point for any event. From tender beef to savory poultry, our carving station promises to impress with every slice.



## Salad Option:

### Salat Hashuk

Cucumber, tomato, radish, parsley, scallions, cilantro and mint with a citrus vinaigrette.

### Beet Salad

Red and golden beets in a vibrant blend of spices and citrus.

### Celery & Pomegranate Salad

Shaved celery, dill, pomegranate finished with extra virgin olive oil and lemon.

### Frisee Salad

Beefsteak tomato, frisee and a robust sumac vinaigrette.

### Cauliflower Tabouli

Roasted almonds, fresh herbs and pomegranate.

### Little Gem Salad

Little gem lettuce, roasted mixed nuts, shallots and a shallot vinaigrette.



## Entrees:

### Striped Bass

Charcoal roasted and served with a lemon sauce.

### Rib Eye Skewers

Mesquite fired American rib eye skewers.  
Served with a fresh herb gremolata.

### 16oz Rib Eye Steaks

Mesquite fired American rib eye.  
Served with a fresh herb gremolata.

### Pargiyot

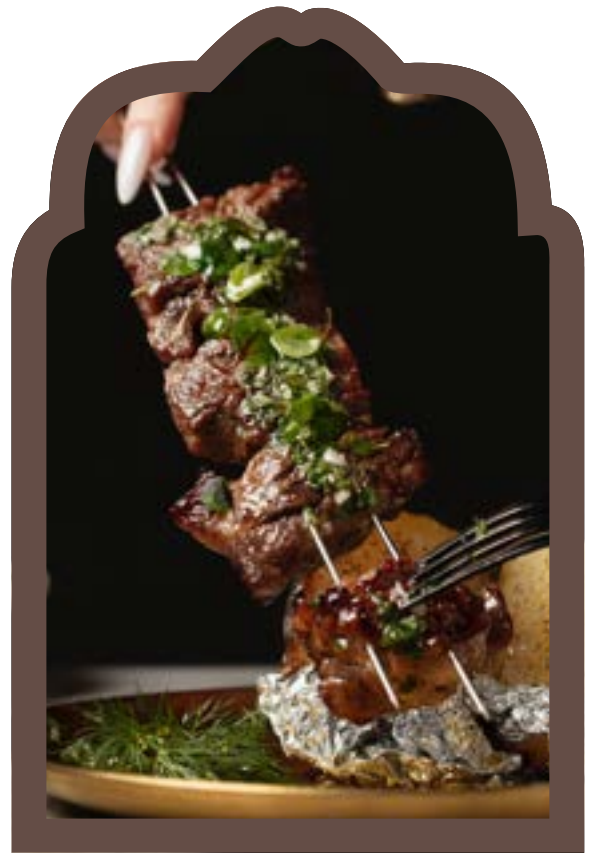
Chicken thigh skewers with our  
signature spice blend.

### Roasted Lamb

Slow roasted lamb with nuts and dried  
apricots and plums.

### Asado

Slow cooked beef and garbanzo beans in  
a traditional moroccan marinade.





## Junior Menu:

### Schnitzel Strips

Chicken breast strips fried to perfection.

### Hamburger Sliders

Lettuce, tomato and pickles.

### Penne Pasta

Penne pasta with marinera sauce.

### French Fries



OUR FAMOUS

DESSERT  
TABLE

Experience a lavish dessert tableau that epitomizes indulgence and elegance, expertly crafted by our catering team.

As the dessert table makes its grand entrance, sparklers cast a mesmerizing glow, setting the stage for a sumptuous feast. Delight in the intricate layers of baklava, the airy lightness of sfinge, and the freshness of a colorful assortment of fruits. Each dessert cup is a miniature marvel, offering a symphony of flavors and textures, from velvety mousses to creamy custards. This opulent display promises a sensory journey, a decadent celebration that will leave a lasting impression on your guests.



*Mobile*  
Tü Tapas Bar

Bar  
Services



**Introducing TLV Tapas Mobile Bar, where professionalism, quality, and exquisite cocktails converge to elevate your event experience.**

**Our seasoned bartenders are masters of their craft, ensuring every drink is mixed with precision and flair. From classic cocktails to our signature creations, each sip is a testament to our commitment to excellence. Let us bring the bar to you, delivering unparalleled service and a taste of luxury that will leave a lasting impression on your guests.**



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## The Basics:

### Spirits:

Ketel One Vodka  
Ford's Gin  
Bacardi Rum  
Casamigos Blanco  
Jack Daniel's  
Johnnie Walker Black Label

### Wine:

Binyamina Moshava Caberent Sauvignon  
Binyamina Moshava Chardonnay

### Beer: Pick 1

Corona / Stella Artios  
Heineken / Stone Delicious IPA

## Premium:

### Spirits:

Grey Goose  
Bombay Sapphire  
Bacardi Rum  
Casamigos Blanco  
Casamigos Reposado  
Jack Daniel's  
Johnnie Walker Black Label  
Glenlivet 12



## Two Signature Cocktails

### Wine:

Herzog Variations Cabernet Sauvignon  
Herzog Lineage Chardonnay / Goose Bay Sauvignon Blanc  
Vera Wang Prosecco Brut

### Beer: Pick 2

Corona / Stella Artios  
Heineken / Stone Delicious IPA

## The Works :

### Spirits:

Ketel One Vodka  
Grey Goose Vodka  
Empress Gin  
Bombay Sapphire  
Bacardi Rum  
Casamigos Blanco  
Casamigos Reposado  
Jack Daniel's  
Johnnie Walker Black Label  
Glenlivet 12  
Glenlivet 15

### Premium Spirits:

Clase Azul Reposado/Dos Artes Reserva  
Johnnie Walker Blue Label

### Two Signature Cocktails

### Wine:

Herzog Variations Cabernet Sauvignon  
Chateau De Greysac Red Blend  
Herzog Lineage Chardonnay  
Instant B Rosé  
Goose Bay Sauvignon Blanc  
Vera Wang Prosecco Brut

### Beer: Pick 3

Corona / Stella Artios  
Heineken / Stone Delicious IPA



\*All bar packages include premium plastic cups, cocktail napkins and straws.  
All bar packages include: still water, sparkling water, coke, diet coke, coke zero, sprite, cranberry, lemonade, tonic water, orange juice and pineapple juice.



*Thank You  
for choosing*

*Tu Tapas bar*

*for your next event.*