



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

Soup of the Day (V) (GF)	\$9
Classic French Fries	\$7
or Sweet Potato Fries (V)	\$9
Choice of ketchup, truffle mayo, or creamy Sriracha dip	
Kosher Dill Pickle Fries	\$9
Everything bagel dip	
Fresh Fruit	\$10
Spinach and Cheese Boureka (Vg)	\$12
Israeli-style puffed pastry	
Bagel and Lox	\$16
Cured salmon, red onions, tomato, capers, and cream cheese	
Avocado Toast (V)	\$16
Sourdough toast with avocado, heirloom tomatoes, sumac, and za'atar	
Add smoked salmon	+\$5

SALADS

Add salmon, chicken, or jackfruit cake (V) (GF) to any salad	+\$6
Israeli Street Corn Salad (Vg) (GF)	\$20
Mixed greens, corn, grape tomatoes, cucumber, red onion, feta cheese, and lime dressing	
Chopped Salad (Vg) (GF)	\$20
Romaine lettuce, chopped vegetables, avocado, burrata cheese, and honey-lemon herb dressing	
Grilled Salmon Salad (GF) (DF)	\$25
Spinach, roasted carrots, red onions, zucchini, and cilantro dressing	
Chicken Shawarma Salad (GF)	\$25
Roasted and sliced chicken thighs, romaine lettuce, tomato, cucumber, onion, and tahini dressing, served with grilled naan	



SANDWICHES

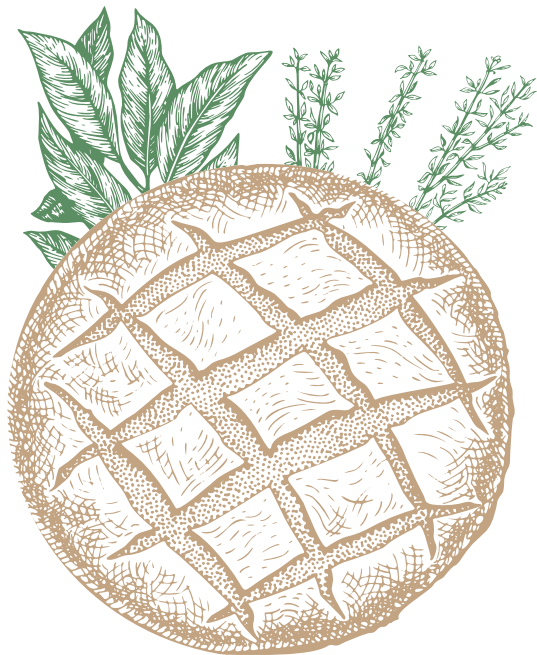
Choice of French fries, house chips, or mixed green salad

Grilled Cheese and Tomato (Vg) \$21
Heirloom tomatoes, Gruyere cheese, grilled onions and pesto on a French baguette

Tuna Melt \$21
Tuna salad, arugula, tomato, and provolone cheese on a ciabatta roll

Smoked Salmon Pastrami Reuben \$24
Pastrami-style salmon, Swiss cheese, pickled savoy cabbage, and Russian dressing on toasted rye

Lamb Burger (DF) (Cooked to order)* \$25
Beef and lamb blend, green zhug, mayo, red onion, and tomato on a charcoal brioche bun



ENTRÉES

Matzo Ball Ramen (Vg) \$18
Carrot, radish, shitake mushrooms, hard-boiled eggs, and green onions

Fish Tacos \$20
White fish, cabbage slaw, and salsa verde on corn tortillas with choice of a green salad or housemade chips

Cavatappi Pasta (V) \$20
Spiral macaroni, roasted tomato, arugula, toasted garlic, and lemon

Vegetarian Flatbread (Vg) \$20
Spinach, artichoke, roasted cherry tomato, mozzarella, and parmesan cheese

Vegetable Gratin (Vg) (GF) \$24
Eggplant, spinach, squash, ricotta, and mozzarella cheese with marinara sauce and a balsamic glaze

KIDS

Sunbutter and Strawberry Preserves (V) \$8
Sunflower seed butter and strawberry preserves on whole wheat bread

Spiral Macaroni (Vg) \$12
Spiral macaroni with butter and parmesan cheese

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

Cheese Pizza \$14
Shredded mozzarella and marinara sauce with choice of French fries or fresh fruit

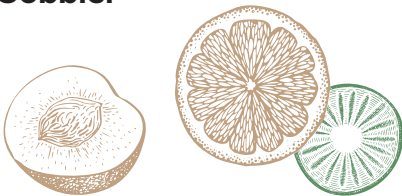
DESSERTS (Vg)

Chocolate Chip Cookies \$6

Chocolate Babka Bread Pudding \$10

New York Cheesecake \$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 \$4

Hot Chocolate \$4.50

Starbucks Coffee \$4.50

Americano \$5

Espresso \$5

Cappuccino \$5.50

Café Latte \$5.50

Café Mocha \$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

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.