

# A Z I Z A

## 2021 Hannukah At Home Menu

### CHALLAH BREAD

### POTATO LATKES

*Herbed lemon labneh, apple butter, cured salmon*

### VEGETARIAN SALATIM

*Roasted butternut squash, pomegranate*

*Spiced carrots, ginger & honey*

*Roasted hakurei turnips, sesame, scallions, pickled  
onion*

### ROASTED BRISKET

*OR*

### SMOKED CAULIFLOWER

*with sweet potato & caramelized onions*

### SUFGANIYOT ASSORTMENT

*Chocolate*

*Spiced pomegranate raspberry jam*

*Dulce de leche, crushed almonds & pecans*

**\$240 for a full Family-style meal for 6 ppl**  
**WE CANNOT ACCOMMODATE SUBSTITUTIONS OR MODIFICATIONS**

Red & white Kosher wines available at checkout;  
*ID must be present at pick-up for wine orders*

### How To Order

Menu will be available for pick up 11/28-12/5/2021.  
Orders must be placed by Dec. 1<sup>st</sup>, a minimum of three  
(3) days prior to desired pick-up date is required.

Order at [Aziza-Restaurant.com](http://Aziza-Restaurant.com)

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## Oven Heating Instructions

Preheat oven to 375°

### POTATO LATKES

Place latkes on sheet tray.

Heat for 5-10 minutes until latkes are hot

### BRISKET OR CAULIFLOWER

Remove plastic wrap but keep aluminum foil.

Heat covered for:

Brisket - 50 minutes or until internal temperature of 160°F

Cauliflower - 20-25 minutes

### SWEET POTATO & CARMELIZED ONIONS

Heated covered tray for 15-20 minutes

Serve the remaining  
menu items at room temperature

*Hanukkah Sameach!*