

ARTHURS

CANAPÉS & SMALL PLATES

BITES:

- Organic salmon tartare served on crostini or gluten free Mary's cracker \$3/unit
- Tuna tartare – with avocado, cucumber, radish, Asian vinaigrette = MP
- Shrimp cocktail with house cocktail sauce \$4/unit
- Oysters with mignonette, horseradish, cocktail sauce and lemon wedges \$3/unit or MP
- Mini latkes with sour cream and apple sauce \$3/unit
(add caviar +\$1) (add smoked salmon 10g + \$1)
- Potato and cheese perogies with date puree, sour cream, chives and mimolette cheese \$3/unit
- Challah grilled cheese bites (with or without caramelized onion spread) \$2/unit
(1 grilled cheese = 4 pieces)
- Cauliflower schnitzel bites with whipped honey and herbed labneh \$2/unit
- Marinated mushroom toast with ricotta and parmesan shavings \$3/unit
- Rita's eggplant crostini with Bulgarian feta, basil oil and slivered almonds \$3/unit
- Gravlax bite on black Russian \$2/unit
- Vegetarian rice paper rolls with raw and marinated vegetables and dragon sauce \$2/unit
- Goat cheese crostini with truffle honey, figs, walnuts \$3/unit
- Skrug chicken skewer– thigh, served with tahini sauce \$4/unit
- Chicken and shrimp dumplings with chilli oil and vinegar \$3/unit

TWO BITES:

- Mini pressed cheeseburger with big mac sauce and pickles \$5/unit
- Mini Ottolenghi turkey burgers with ramesco sauce \$4/unit
- Mini Kefta skewer with harissa mayo and micro coriander \$4/unit
- Mini Lamb merguez with Israeli salad on a mini pita \$6/unit
- Alex's spiced grilled lamb chops \$10/unit
- Hot dogs in a blanket topped with sesame seeds and served with mustard \$2/unit
- Mini lobster rolls on potatoe buns MP *seasonal
- Summer tomato crostini with ricotta and balsamic reduction \$2/unit *seasonal

PLATES:

- Hummus with Israeli salad, pomegranate seeds, pinenuts and warm pita \$5/unit
(add Mediterranean seabass +\$5)
- Braised brisket with mashed potatoes and baby veg \$10/unit
- Homemade gnocchi with tomato sauce, basil and fresh mozzarella \$9/unit
- Arthurs fries with malt vinegar \$3/portion
- Mini Wilensky sandwich - mini salami sandwich \$5/unit
- Mini McArthur sandwich- mini challah roll \$7/unit

PLATTERS:

- Artisanal cheese platter with dried fruit, nuts, honey and grapes \$10/person
- Crudite platter with house avocado spread \$5/person
- Seasonal fruit platter \$60/\$100

DESSERTS:

- Mini pancake \$3/unit
- French toast bites \$3/unit
- Mini cookies icing \$1.25/unit
- Mini sprinkle \$1/unit
- Babka bites \$18/ loaf

**HOST YOUR NEXT EVENT AT ARTHURS NOSH BAR!
PLEASE CONTACT US FOR MORE INFORMATION!**