

LOX

by David Teyf

TRADITIONAL FAVORITES

MINSK MATZO BABKA | \$13
SPECIAL FAMILY RECIPE WITH FRESH GARLIC BUTTER

CHEESE BLINTZES WITH SOUR CREAM | \$23
FRESH FARMER CHEESE

COLD OR HOT BORSCHT WITH SOUR CREAM | \$18
SERVED WITH GARLIC BREAD

MATZO BALL SOUP | \$18
VEGETABLE BROTH

BETWEEN THE BREAD

CLASSIC EGG SALAD SANDWICH | \$13
CHALLAH WITH LETTUCE & TOMATOES

GRILLED CHEESE | \$19
RYE BREAD WITH TOMATO

WHITE FISH SALAD SANDWICH | \$23
AN ONION POCKET WITH TOMATOES & CUCUMBERS

AIR DRIED COLD SMOKED TUNA BREASOLA | \$29
CHALLAH WITH BUTTER & CUCUMBERS

HOT SMOKED KIPPERED SALMON SANDWICH | \$29
ONION POCKET WITH CUCUMBER, TOMATO, ONION & CREAM CHEESE

GRANDMA'S TUNA SALAD SANDWICH | \$19
BLACK BREAD WITH EGG WHITES, MAYO & DILL
SERVED WITH LETTUCE & TOMATO

CLASSIC TUNA SALAD SANDWICH | \$19
RYE BREAD WITH LETTUCE & TOMATO

HOT SMOKED SABLE | \$36
CHALLAH WITH TOMATO & CREAM CHEESE

CHALLAH & CAVIAR SANDWICH | \$36
CHALLAH, BUTTER
SERVED OPEN FACED

CHALLAH FRENCH TOAST | \$29
SERVED WITH LIME ZEST, WARM BUTTER AND HONEY

FISH

RED CAVIAR BLINIS | \$36
CREPES WITH SALMON ROE AND SOUR CREAM

POACHED SALMON | \$36
WITH FRESH SALAD AND YOGURT DILL DRESSING,
KASHA OR SMASHED POTATOES

LOX

ORIGINAL BAGEL AND LOX | \$23
SIGNATURE DILL INFUSED LOX SERVED ON A BAGEL
WITH WHIPPED CREAM CHEESE, CRACKED PEPPER,
CUCUMBER, TOMATO AND ONION

SIGNATURE BAGEL & CARROT LOX | \$17 VG
(MADE OUT OF CARROTS)
SMOKED CARROTS, WHIPPED AVOCADO CREAM, CUCUMBERS,
TORCHED TOMATOES, ONIONS, CAPERS

LOWER EAST SIDE SANDWICH | \$29
PASTRAMI LOX, RUSSIAN DRESSING, COLE SLAW, DELI MUSTARD
& ONIONS ON TOASTED RYE BREAD
TO ADD 2 EGGS OVER EASY WITH PASTRAMI SPICE \$10

SIGNATURE SANDWICH | \$29
SAKE GINGER LOX WITH FARMER CHEESE SPREAD,
TORCHED TOMATOES AND
CHOPPED ONIONS ON CHALLAH & SERVED OPEN FACED

HEALTHY DUO | \$29
DOUBLE SMOKED LOX ON BORODINSKY BLACK BREAD,
AVOCADO, ONIONS AND TOMATOES COUPLED WITH
AN EGG WHITE OMELETTE & SERVED OPEN FACED

LOX FIVE WAYS | \$79 for 2 people, \$98 For 3 People,
\$120 for 4 people
A TASTING OF OUR LOX FIVE WAYS SELECTIONS SERVED
WITH WHIPPED CREAM CHEESE, SCALLION CREAM CHEESE,
CUCUMBER, TOMATO, ONION & TOASTED BREAD

SIGNATURE HOUSE LOX
DILL AND VODKA INFUSED WITH SEA SALT&PEPPER CORNS
GRAPEFRUIT & GIN LOX
GRAPEFRUIT WITH JUNIPER BERRIES & 46 BOTANICAL HOUSE GIN
PASTRAMI LOX
HOUSE SPICE BLEND
DOUBLE SMOKED LOX
COLD HICKORY & MESQUITE SMOKED
SAKE GINGER LOX
WASABI, GINGER, SAKE & SOY INFUSED

HERRING

SCHMALTS OR MATJES HERRING | \$19
WITH ONIONS, CUCUMBERS, COUNTRY
BUTTER HOUSE BORODINSKY BREAD

CHOPPED HERRING | \$19
WITH FRESH CUCUMBERS, ONIONS,
GRANNY SMITH APPLES, HARD-BOILED EGG

HERRING (SILOTKA) IN A FUR COAT | \$30
WITH BEETS, POTATOES, CARROTS,
RED CAVIAR, ONIONS & A DILL AIOLI

JEWISH BENTO | \$73 (please allow 20 min for preparation)
SCHMALTZ - MATJES & PICKEELED HERRING IN CREAM SAUCE
SERVED WITH GARLIC DILL POTATOES, COUNTRY SALAD,
SHOT OF BORSCHT, A MATZO BABKA BITE &
BORODINSKY BLACK BREAD



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LIGHTER BITES

CRISPY POTATOES | \$19
FRESH DILL AND GARLIC

DEVILED EGGS | \$19
MUSHROOMS, CARAMELIZED ONIONS & FRESH DILL

LOX SMOKED MINI DONUTS | \$21
FRESH DILL, CUCUMBER, CREAM CHEESE

BAGEL & CREAM CHEESE | \$9
YOUR CHOICE OF BAGEL
REGULAR OR SCALLION CREAM CHEESE
LOX CREAM CHEESE | \$12

AVOCADO TOAST | \$19 VG
SCOPPED OUT SESAME BAGEL, AVOCADO,
TOASTED TOMATOES, FRESH CILANTRO
TO ADD 2 EGGS POACHED \$10

SIRNIKI | \$23
FARMER CHEESE PANCAKE WITH SOUR CREAM
AND HOUSE MADE FRUIT PRESERVE

CHEF DAVID PAN FRIED CHEESE
STRUDEL LEMON & LIME ZEST | \$18.00
SERVED WITH YOUR CHOICE OF VANILLA BEAN ICE CREAM
OR HOUSE SPECIAL VANILLA RUM RAISIN

TUNA PIROZHKI | \$23
EGGWHITE, DILL

DRANIKI aka POTATO LATKES | \$23
HAND GRATED LATKES SERVED WITH
SOUR CREAM & APPLE SAUCE
ADD SALMON ROE \$12

SIGNATURE FRANK IN PUFF PASTRY | \$19 VG
SAUERKRAUT BAKED BEAN ESSENCE, EVERYTHING BAGEL
SEEDS, STONE GROUND MUSTARD

SALAD

NEW YORK CITY SALAD | \$30
GRAPEFRUIT LOX ON BABY ARUGULA WITH CUCUMBERS,
HEIRLOOM TOMATOES, ONIONS, FENNEL GRAPEFRUIT

MEDITERRANEAN FETA SALAD | \$29
KUMATO TOMATOES, ISRAELI CUCUMBERS,
SHAVED PICKLED ONIONS, OLIVES,
CAPERS, OLIVE OIL, LEMON, OREGANO DUST

RED BEET CARPACIO SALAD | \$29
MICROGREENS, PICKLED CUCUMBER, HEIRLOOM TOMATO,
PISTACHIO DUST, CUCUMBER DILL CREAM,
EXTRA VIRGIN OLIVE OIL, FRESH LEMON

ENSALADA RUSA aka RUSSIAN SALAD | \$23
VEGETARIAN OPTION, TO ADD A TOPPING:
DOUBLE SMOKED LOX \$12
SMOKED WHITE FISH \$10
HOUSE TUNA \$10
TUNA BRESOLA \$12

DRINKS

FRESH SQUEEZED ORANGE JUICE | \$10
TEA | \$6 (complimentary refills)
COFFEE | \$6 (complimentary refills)
ICED COFFEE | \$7 CAFÉ GLACÉ | \$12
FRESH ICED TEA WITH MINT | \$8
HEALTHY HIBISCUS ICED TEA | \$8
SOFT BEVERAGES | \$6
CAPPUCCINO, LATTE | \$9
ESPRESSO- SINGLE | \$5 DOUBLE | \$8

OLD WORLD BAKERY

SIGNATURE RUSSIAN COFFEE CAKE | \$13
POPPY SEED OR CHEESE STRUDEL | \$15
CHOCOLATE BABKA / STRUDEL | \$13
SWEET DOUGHNUTS | \$19
WITH SEASONAL JAM

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