

THANK YOU FOR CHOOSING

TLV Tapas bar



@TLVTAPAS





## ABOUT US:

TLV Tapas Bar:

Where Mediterranean Culinary Excellence Meets an Elevated Ambiance.

Welcome to TLV Tapas Bar, a Mediterranean fine dining concept that harmoniously blends culinary artistry with an elevated and sophisticated atmosphere. Located in the heart of the San Fernando Valley, TLV Tapas Bar invites you to indulge on an extraordinary gastronomic experience, highlighted by a vibrant ambiance. Immerse yourself in an atmosphere that balances modern elegance with a warm and welcoming ambiance. The sleek and contemporary design, paired with attentive service, creates an environment where every detail is carefully curated to enhance your dining experience.

## DAY TIME BUYOUT

THE TLV EXPERIENCE: **\$105 / GUEST** 4 COURSES

\*Soft drinks included.

\*A 20% gratuity will be added to the check.

\*50 Guest minimum.

\*Security Fee \$250

\*Tax not included

\*Events are booked upon receipt of deposit.

FROM 9AM-5PM

TLV Tapas Bar



## PASS AROUND **CHOOSE 3**

### SALMON YAKITORI

Charcoal roasted salmon with soy glaze.

### SEA BASS YAKITORI

Charcoal roasted sea bass with soy glaze.

### MUSAKHAN TACOS

Slow roasted chicken with tahini, radish, and toasted almonds.

### SHORT RIB TACOS

Short rib with tahini, radish, and toasted almonds.

### CAULIFLOWER TACOS

Shawarma style roasted cauliflower.

### SHORT RIB CIGAR

Braised short rib, roasted eggplant, Anaheim peppers and herbs fried in a crispy, thin cigar dough.

### ARAIS

Charcoal roasted ground beef and lamb, wrapped with a thin flour tortilla served with tahini and zaatar oil.

BUILD A MENU AS SPECIAL AS  
YOUR OCCASION.

## KTANOT **CHOOSE 4**

### HUMMUS MSABBAHA

Creamy garbanzo bean purée with sumac, parsley & olive oil.

### TZATZIKI

Cashew cheese, cucumber, garlic, dill, chilli flakes.

### CHOPPED LIVER

Chicken liver, grilled onions and eggs.

### SKORDALIA

Almond and roasted garlic purée.

### ZAALUK

Fire roasted eggplant, spicy shushka peppers, tomatoes and garlic confit.

### BALADI EGGPLANT

Fire roasted eggplant topped with tahini and olive oil.

### SELEK

Homemade cashew labane spread topped with

roasted beets.

### ROASTED ANAHEIM

Roasted mild peppers, garlic, olive oil and lemon.

### JERUSALEM BAGEL





## CHARCOAL ROASTED VEGETABLES **CHOOSE 2**

### OKRA

Lemon, soy sauce & urfa pepper.

### OYSTER MUSHROOM

Fresh herb gremolata, garlic, citrus, sumac and warm spices.

### CAULIFLOWER STEAK

Beef demi-glaze and capers.

### KOHLRABI

Thyme and garlic infused olive oil, cashew labne & poppy seeds.

Tiv Tapas bar

## SALADS & THINGS

### CHOOSE 1

#### SALAT HASHUK

Radish, cucumber, green onion, heirloom cherry tomatoes, mint, flat-leaf parsley, coriander and citrus vinaigrette.

#### FRISEÉ SALAD

Fennel, pomegranate, beets, pine nuts, mint and a sumac vinaigrette.

#### LITTLE GEM

Shallots, dates, caramelized nuts, and shallots vinaigrette.

### CHOOSE 1

#### BISHBASH TORO SASHIMI

Fennel, dill, ponzu, sesame oil and roasted pistachios.

#### MEDITERRANEAN TORO TARTAR

Capers, oregano salsa, pickled kohlrabi, cashew cheese, shallots, and za'atar cracker.

#### INTIAS SASHIMI

Yellowtail, cucumber tartar, fried baby okra, za'atar, sumac, pine nuts, squeezed tomato and toasted jerusalem bagel..

### CHOOSE 1

#### SHORT RIB CIGAR

Braised short rib, roasted eggplant, anaheim peppers and herbs fried in a crispy, thin cigar dough.

#### ARAI

Charcoal roasted ground beef and lamb, wrapped with a thin flour tortilla served with tahini and zaatar oil.

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TU Tapas bar





# SUSHI

CHEF'S SELECTION OF OUR  
FAMOUS AND UNIQUE  
ROLLS, NIGIRI AND MORE!

+\$25 PER PERSON

## AL HA'ESH **CHOOSE 2**

### SHORT RIB PASTA

Pappardelle, green peas, mushrooms, beef stock reduction.

### HANGING TENDER SKEWER

Tahini, fresh squeezed tomato and spicy zaaluk.

### RIB-EYE SKEWER

Charcoal baked potato, maldon salt and gremolata.

### CHILEAN SEA BASS

Charred baby bok choy, sesame and Persian lemon.

### BRANZINO FILET

Taboon roasted Branzino. caper oregano salsa and broccolini.

### MUSAKHAN

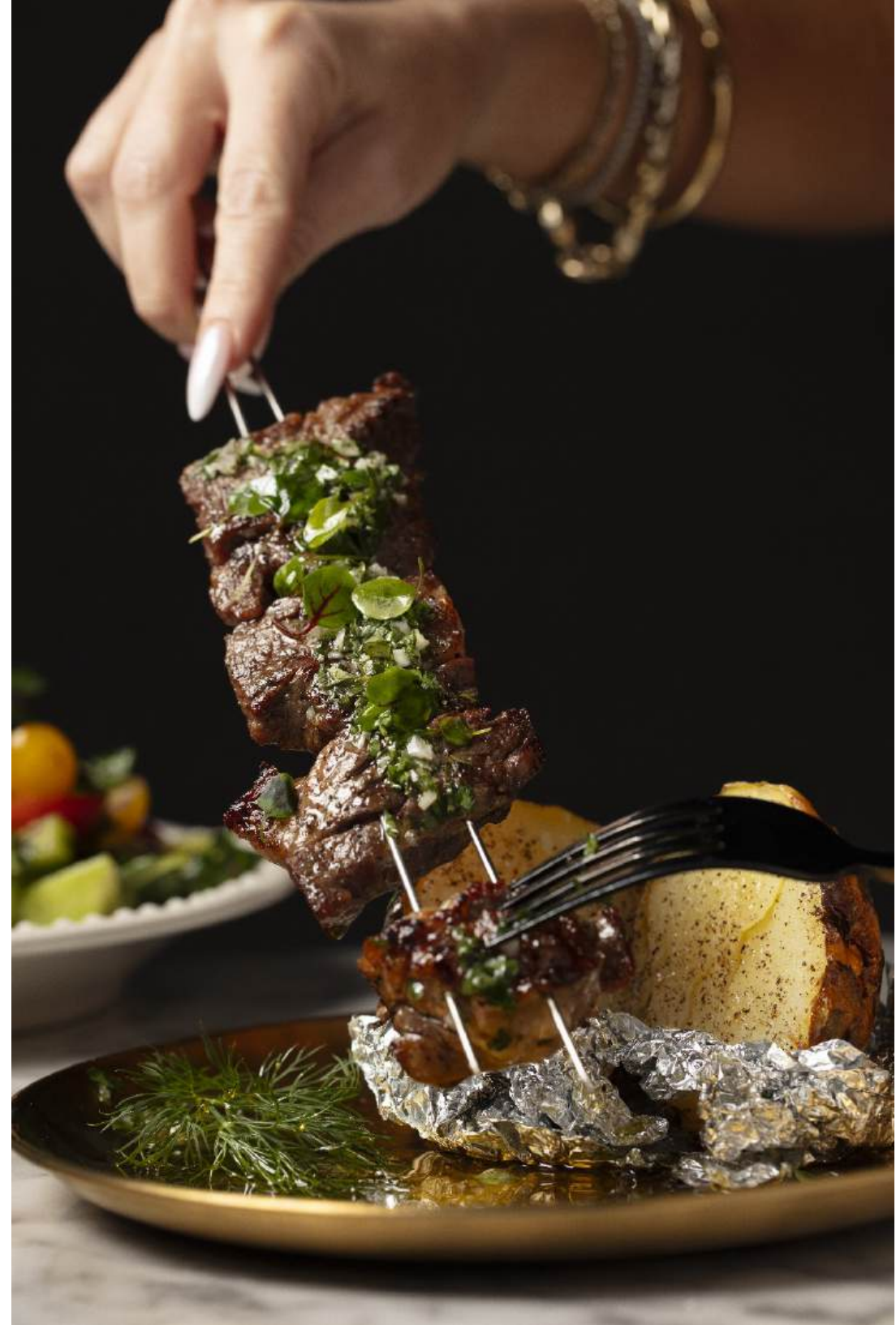
Slow roasted chicken, almonds, sumac and all spice.

### 16oz RIB EYE STEAK

Confit marble potatoes and shallots, broccolini and beef stock.

### LAMB CHOPS +35

Jerusalem artichokes, wine and pomegranate reduction.



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A SELECTION OF OUR  
DELICIOUSLY UNIQUE DESSERTS  
AND FRUITS.

Tiv Tapas bar

# BAR PACKAGES

## BEER & WINE 15 PER PERSON

A selection of our favorite beers and wines, perfect for any occasion.

## MIMOSA BAR 18 PER PERSON

Sparkling brut wine paired with a seasonal selection of juice pairings and delicious garnishes.

## PREMIER BAR 30 PER PERSON

Full bar featuring all the classic bar staples and three of our famous house cocktails.

## PLATINUM BAR 70 PER PERSON

Indulge in a selection of our fine spirits and up to five of our signature cocktails. Including Clase Azul, Johnnie Walker Blue Label, Dos Artes and more.

*L'Chaim!*

*Tiv Tapas Bar*



# BRUNCH MENU

\$95 PER PERSON

ASK OUR EVENT SPECIALISTS ABOUT OUR  
NEW BRUNCH MENU!

*Tlv Tapas Bar*

