



Starters

French Ciabatta with olive oil, garlic and house accompaniment	24
sirloin carpaccio, pepper in aged basmati, walnuts, capers with truffle mustard dressing	56
Tortellini mushroom doxel served on homemade cream	54
Fish patties from fresh sea fish and salmon made in Moroccan style	56
Red drum ceviche, Served with cilantro, mint, parsley, celery and seasonal fruit	56
Hanger Steak Yakitori Accompanied by burnt eggplant cream, pickled lemon and herbs	58
Chorizos, Onion jam and Sokrot with lemon Shata dressing	48
liver patte, poached eggs; halva cream on onion jam and red wine	62
Beef kebab, Amba tahini, small basket of piquant tomatoes, micro leaves	48
Mushroom risotto, confit garlic and truffles oil	52
Classic Caesar salad, walnuts, Croutons with snipers aioli, grilled chicken breast	62
* Without chicken breast	48
Foie gras, served on bruschetta with coconut toffee and coley strawberry	78



main courses

Aged Prime Entrecote steak 300/400 g'	148/178
Entrecote Rossini 300/400 g'	215/250
Fine beef fillet with stir-fried mushrooms 300/400 g'	170/215
Fillet Rossini 200\300 g'	235/185
Sinta from Nebraska 250 g'	140
Butcher Steak 300 g'	140
Short beef ribs on the bone along with demi-glace	130
Homemade hamburger, 100% choice minced beef, 250 grams, tomato, iceberg lettuce, onion, pickle	78
Spring chicken steak, ras el hanout, piquant tomatoes, Mount Bracha tahini	78
Veal Prime Rib from Nebraska – per 100 g	48
Wild salmon	110
Red drum fillet seared in a pan, tomatoes, and pesto	120
Vegetarian Dish- Rigatony pasta in coconut cream with green corry and pesto	74

Tasting Meal – 210 nis

In order to enhance your experience in our restaurant and enjoy the creativity of our rich cuisine, we built a delicious meal for you.

The meal consists of a first course of your choice and chapatti bread, for the main course you will receive a meat platter accompanied by Hot additions. For a sweet ending, you will get a plate of desserts.

Price is per person. Tasting Meal requires the participation of the entire table



**The business meal includes:
Ciabatta with house dips, Appetizer and orange juice/lemonade (when ordering main course)**

Appetizers

An abundance of leaves, seasonal fruit, radish, red onion, Tomatoes tart herb vinaigrette

Quinoa salad and black lentils, cranberries, seaonal fruit, parsley; mint and pistachios in the seasoning of the house.

Half a charred eggplant, date honey, chickpeas, tomato salsa, raw tahini

Israeli salad- cucumber, tomato and onion

sirloin carpaccio, pepper in aged basmati, walnuts, capers with truffle mustard vinaigrette In addition of 15 NIS

Tortellini mushroom doxel served on homemade cream In addition of 15 NIS

Red drum ceviche, red pepper, red onion, spicy chilli, seasonal fruit In addition of 15 NIS

Beef kebab, Amba tahini, small basket of piquant tomatoes, micro leaves, burnt onion In addition of 15 NIS

Chorizos, Onion jam and Sokrot with lemon vinaigrette Shata In addition of 15 NIS

Fish patties from fresh sea fish and salmon made in Moroccan style In addition of 20 NIS

Main courses

(All the main dishes are served with one extra of your choice)

This is what we came for!

Mom is cooking launch – homemade cooked food comforting for the stomach and warming our heart ...52 NIS

Grilled chicken breast56 NIS

Classic Caesar salad, walnuts, croutons with snipers aioli62 NIS

Mama's huge schnitzel52 NIS

Homemade hamburger, 100% choice minced beef, 250 grams, tomato, iceberg lettuce, onion, pickle62 NIS

Spring chicken steak, ras el hanout, small basket of piquant tomatoes, Mount Bracha tahini62 NIS

Beef kebab on the grill58 NIS

Short beef ribs on the bone, demi-glace110 NIS

Aged, marbled entrecote, 300 grams / Rossini entrecote 300 gramsNIS 210 / NIS 135

Fine beef fillet with stir-fried mushrooms 300 grams / Rossini fillet 300 grams NIS 215 / NIS 140

Under the sea

Wild salmon88 NIS

Red drum fillet seared in a pan, Tomato salsa and pesto120 NIS

Pasta

Mushroom risotto, confit garlic and truffles oil 65 NIS

Rigatony pasta in coconut cream with green carry and pesto 56 NIS

Soft / hot drink

Sodas 12.NIS..... 12 NIS

Beer Tuborg \ Carlsberg 18 NIS

a glass of house wine 18 NIS

Espresso, tea, black coffee 10 NIS

Deseerts - 28 nis