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## *Dinner Menu*

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### **Salad & Vegetable**

- Soriano's farm mixed market salad with lemon salt & olive oil /42
- Fatoush cherry tomatoes fried pita red & green onions & Turkish cheese /45
- Tomato soup bread & parmigiano /35
- Vegetables salad with "Hameiri" cheese from Zefat /55
- Calamari on the plancha /55
- Rump steak Carpaccio with arugula leaves & parmigiano reggiano /55
- Green salad with Israeli blue cheese almonds & tarragon vinaigrette / 45
- Stuffed cabbage rice meat & Uzbek raisin /39
- Organic black quinoa & sweet potato/45
- Dutch herring pickled onion & potato /45
- Burnt eggplant & tahini from "Har Bracha" /39

### **Gnocchi & Pasta**

- Seafood pappardelle /90
- king trumpet Gnocchi white truffle oil /72
- Soft cheese ravioli tomatoes butter & sage /68
- Spaghetti arrabbiata /65

### **Seafood & Fish**

- Shrimps in a pan Moroccan paprika /90
- Salmon fillet "black sweet" steamed spinach /99
- Roasted Sea Bass with vegetables /135
- Filet sea bream beurre blanc green beans / 125

### **Lamb & veal**

- Unter-rib burger with red wine & mushroom sauce /78
- Long cooked meat that has torn apart homemade pasta /89
- Chicken cut shawarma & potatoes sofrito /75
- Roasted T-bone lamb /99
- Entrecote steak & fries /149
- Beef fillet "Pepper Steak" /159

### **Bread olives & butter /18**

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