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## *Dinner Menu*

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### **Salad & Vegetable**

- Soriano's farm mixed market salad with lemon salt & olive oil /38
- Fatoush cherry tomatoes fried pita red & green onions & Turkish cheese /45
- Jerusalem Artichoke Soup /35
- Vegetables salad with "Hameiri" cheese from Zefat /55
- Calamari on the plancha /55
- Rump steak Carpaccio with arugula leaves & parmigiano reggiano /52
- Green salad with blue cheese & French tarragon vinaigrette /43
- Stuffed cabbage rice meat & Uzbek raisin /39
- Dutch herring pickled onion & potato /42
- Burnt eggplant & tahini from "Har Bracha" /38

### **Gnocchi & Pasta**

- Seafood pappardelle /85
- Gnocchi with mushrooms & truffle oil /68
- Soft cheese ravioli tomatoes butter & sage /68
- Linguini arrabbiata /65

### **Seafood & Fish**

- Shrimps in a pan Moroccan paprika /90
- Salmon fillet "black sweet" steamed spinach /95
- Roasted Sea Bass with vegetables /130

### **Lamb & veal**

- Cheek & calf tongue bordelaise stock /89
- Unter-rib burger with red wine & mushroom sauce /78
- Long cooked meat that has torn apart homemade pasta /89
- Chicken cut shawarma & potatoes soffrito /75
- Roasted T-bone lamb /99
- Entrecote steak & fries /145
- Beef fillet "Pepper Steak" /159

Bread olives & butter /18

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