
Dinner Menu

Salad & Vegetable

- Mixed salad from "Soriano's" farm olive oil sea salt lemon /42
- Fattoush cherry tomatoes Turkish cheese with fried pita and red green onions/48
- The Soup of the day /38
- Rump steak Carpaccio with arugula leaves and parmigiano reggiano /55
- Green salad ash cheese almonds and champagne vinaigrette / 45
- Stuffed cabbage rice meat & Uzbek raisin /39
- Organic black quinoa grilled sweet potato/45
- Dutch herring pickled onion potato & sour cream /48
- Burnt eggplant tahini from "Har Bracha" /42
- Tartar Tuna avocado / 60

Gnocchi & Pasta

- Seafood pappardelle /90
- Gnocchi white king mushrooms with truffle oil parmigiano reggiano /72
- Soft cheese ravioli tomatoes sage butter /68
- homemade pasta Long cooking meat /89

Seafood & Fish

- Shrimps in a pan with Moroccan paprika /90
- Salmon fillet "black sweet" steamed spinach /99
- Whole sea bass in the oven with vegetables / 135
- Filet sea bass winter vegetables beurre blanc / 125

Lamb & veal

- Unter-rib burger king mushrooms port sauce/78
- Entrecôte Steak & Fries / 149
- Chicken cut shawarma tahini and potatoes soffrito /78
- Grilled T-bone lamb /115
- Beef fillet "Pepper Steak" brandy pepper cream /159

Side dish

- Tahini from "Har Bracha" / 10
- Rice | mashed potatoes| steamed vegetables | green salad / 12
- French fries | soffrito potatoes / 20

Bread olives & butter /18
