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# Lunch Menu

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## Starters

Soriano's farm mixed market salad with lemon salt & olive oil  
Tomato soup bread & parmigiano  
Burnt eggplant & tahini from "Har Bracha"  
Organic black quinoa & sweet potato salad  
Stuffed cabbage rice meat & Uzbek raisins  
Leek patties and tzatziki  
Calamari on the plancha /30  
Green salad with Israeli blue cheese almonds & tarragon vinaigrette /15  
Rump steak carpaccio with arugula leaves & parmigiano reggiano /25  
Fatoush cherry tomatoes fried pita red & green onions & Turkish cheese /15  
Dutch herring & potatoes /25

## Main Course 75

Schnitzel with mustard sauce & cream  
Spaghetti arrabbiata  
Soft cheese ravioli tomatoes butter & sage

## Main Course 85

Chicken cut shawarma & potatoes sofrito  
Unter-rib burger with red wine & mushroom sauce  
Gnocchi with mushrooms and white truffle oil

## Main Course 95

Seafood pappardelle  
Long cooked meat that has torn apart homemade pasta  
Shrimps in a pan & Moroccan paprika

## Main Course 105

Salmon fillet "black sweet" steamed spinach  
Roasted T-bone lamb

## *Special*

filet sea bream beurre blanc green beans / 125  
Entrecote steak & fries /149  
Beef fillet "Pepper Steak"/159  
Roasted Sea Bass with vegetables /135  
Vegetables salad with "Hameiri" cheese from Zefat /55

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