

# אסתר

ESTER

## Starters

Mixed salad from "Soriano's" farm olive oil sea salt lemon  
\*Israeli sheep cheese / +25  
The soup of the day  
Organic black quinoa & sweet potato salad  
Burnt eggplant tahini from "Har Bracha"  
Stuffed cabbage rice meat & Uzbek raisins / +10  
Green salad ash cheese almonds and champagne vinaigrette / +20  
Fattoush cherry tomatoes Turkish cheese with fried pita and  
red green onions / +20  
Dutch herring & potatoes / +30  
Rump steak Carpaccio with arugula leaves and parmigiano  
reggiano / +30  
Tartar Tuna avocado / +45

## Main Course 75

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

## Main Course 85

Chicken cut shawarma tahini and potatoes soffrito  
Unter-rib burger king mushrooms port sauce  
Gnocchi portobello white truffle oil Parmigiano Reggiano

## Main Course 95

Seafood pappardelle  
Long cooking meat homemade pasta

## Main Course 105

Salmon fillet "black sweet" steamed spinach  
Shrimps in a pan & Moroccan paprika

## Special

Sea bass fillet winter vegetables beurre blanc / 125  
330g Entrecôte & Fries / 169  
Beef fillet "Pepper Steak" brandy pepper cream /159  
Whole lavrak in the oven with vegetables / 135

## Side dish

Tahini from "Har Bracha" / 10  
Rice | mashed potatoes| steamed vegetables | green salad / 12  
French fries | soffrito potatoes / 20  
Israeli sheep cheese / 25