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# *Lunch Menu*

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## **Starters**

Soriano's farm mixed market salad with lemon salt & olive oil  
Jerusalem artichoke soup  
Burnt eggplant & tahini from "Har Bracha"  
Stuffed cabbage rice meat & Uzbek raisins  
Leek patties and tzatziki  
Calamari on the plancha /30  
Green salad with blue cheese & French tarragon vinaigrette /10  
Rump steak carpaccio with arugula leaves & parmigiano reggiano /20  
Fatoush cherry tomatoes fried pita red & green onions & Turkish cheese /30  
Dutch herring & potatoes /20  
Vegetables salad with "Hameiri" cheese from Zefat /55

## **Main Course 75**

Schnitzel with mustard sauce & cream  
Linguini 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 & 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*

Entrecote steak & fries /149  
Beef fillet "Pepper Steak"/159  
Roasted Sea Bass with vegetables /130  
Vegetables salad with "Hameiri" cheese from Zefat /55

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