
Shabbat Menu

Starters

- *Soriano's farm mixed market salad with lemon salt & olive oil / 42
 - *Organic black quinoa & sweet potato salad / 45
 - *Parmigiano Regno tomato soup / 35
 - *Stuffed cabbage rice meat & Uzbek raisins / 39
 - *Sweet beets crème fraiche hameri / 40
 - *Leek patties & tzatziki /38
 - * Smoked white palamida / 40
 - *Burnt eggplant & tahini from "Har Bracha" / 39
- *Green salad with blue cheese & French tarragon vinaigrette / 45

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- Fatoush cherry tomatoes fried pita red & green onions & Turkish cheese /45 (15)
 - Sheitel carpaccio with arugula leaves & parmigiano reggiano /55 (15)
 - Dutch herring pickled onions & potatoes /45 (15)
 - Calamari on the plancha /55 (20)
 - Vegetables salad with "Hameiri" cheese from Zefat /55 (30)

Main Course

- King trumpet Gnocchi white truffle oil /72
- Soft cheese ravioli tomatoes butter & sage /68
- Spaghetti arrabbiata /65
- Salmon fillet "black sweet" steamed spinach /99
- Schnitzel with mustard sauce & cream / 68
- Unter-rib burger with red wine & mushroom sauce /78
- Long cooked meat that has torn apart homemade pasta /89
- Chicken cut shawarma & potatoes sofrito /75
- Shrimps in a pan & Moroccan paprika /90

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- *Entrecote steak & fries /159
 - *Seafood pappardelle /125
 - *Filet sea bream beurre blanc green beans / 135
 - *Beef fillet "Pepper Steak" /169
 - *Whole sea bass in the oven with vegetables/ 145

- Bread salsa and Aioli Arugula/ 18
- Tahini from "Har Bracha" / 10

The marked dishes include a first course at no extra charge
Ask the waiter
