

### **Starters**

- \*The soup of the day /38
  - \*Soriano's farm mixed market salad with lemon salt & olive oil / 47
  - \*Organic black quinoa & sweet potato salad / 47
  - \* Green salad ash brie cheese almonds & champagne vinaigrette / 52
  - \*Burnt eggplant & tahini from "Har Bracha" / 47
  - \*Stuffed cabbage rice meat & Uzbek raisins / 45
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Fatoush cherry tomatoes fried pita red & green onions & Turkish cheese / 48  
Sheitel carpaccio with arugula leaves & parmigiano reggiano / 57  
Dutch herring pickled onions & potatoes / 48  
Tartar Tuna avocado / 65

### **Main Course**

Gnocchi portobello white truffle oil Parmigiano Reggiano / 78  
Soft cheese ravioli tomatoes butter & sage / 74  
Salmon fillet "black sweet" steamed spinach /105  
Shrimps in a pan & Moroccan paprika / 95  
Schnitzel with mustard sauce & cream / 78  
Chicken cut shawarma & potatoes Sofrito / 82  
Unter-rib burger port sauce & king mushrooms / 84  
Long cooked meat that has torn apart homemade pasta / 89

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- \*Seafood pappardelle / 125
- \*Whole lavrak in the oven with vegetables / 145
- \* Sea bass fillet winter vegetables beurre blanc / 140
- \*Beef fillet "Pepper Steak" / 169
- \*330g Entrecôte & Fries / 179

### **Side dish**

Rice | mashed potatoes | steamed vegetables | green salad / 12  
French fries | sofrito potatoes / 20  
Bread, aioli & tomatoes salsa / 18  
Tahini from "Har Bracha" / 10  
Israeli sheep cheese / 25

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