
Shabbat Menu

Starters

- Soriano's farm mixed market salad with lemon salt & olive oil
- Sicilian Tomato soup
- Leek patties & tzatziki
- Burnt eggplant & tahini from "Har Bracha"
- Green salad with blue cheese & French tarragon vinaigrette
- Stuffed cabbage rice meat & Uzbek raisins
- Black quinoa & sweet potato
- Dutch herring pickled onions & potatoes /15
- Sheitel carpaccio with arugula leaves & parmigiano reggiano /15
- Fatoush cherry tomatoes fried pita red & green onions & Turkish cheese /15
- Vegetables salad with "Hameiri" cheese from Zefat /55
- Calamari on the plancha /55

Main Course 105

- Linguini arrabbiata
- Unter-rib burger with red wine & mushroom sauce
- Soft cheese ravioli tomatoes butter & sage
- Gnocchi with mushrooms & truffle oil
- Chicken cut shawarma & potatoes sofrito

Main Course 115

- Seafood pappardelle
- Sea bass fillet winter vegetables & beet leaves
- Salmon fillet "black sweet" steamed spinach
- Long cooked meat that has torn apart homemade pasta

Special

- Entrecote steak & fries /159
 - Roasted T-bone lamb /120
 - Shrimps in a pan & Moroccan paprika /120
 - Beef fillet "Pepper Steak" /169
 - Roasted Sea Bass with vegetables /130
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