



Shabbat menu

Starters

Fattoush cherry tomatoes Turkish cheese with fried pita and red green onions

Rump steak Carpaccio with arugula leaves and parmigiano reggiano

Burnt eggplant tahini from "Har Bracha"

Organic black quinoa grilled sweet potato

Green salad ash cheese almonds and champagne vinaigrette / Mixed salad from "Soriano's" farm olive oil sea salt lemon

Tartar Tuna avocado (extra charge 60NIS)

Dutch herring pickled onion potato & sour cream (extra charge 48NIS)

Main Course

Gnocchi portobello white truffle oil Parmigiano Reggiano

Shrimps in a pan with Moroccan paprika

Salmon fillet "Black sweet" steamed spinach

Unter-rib burger king mushrooms port sauce

Sea bass fillet winter vegetables beurre blanc / Whole lavrak in the oven with vegetables (extra charge 40NIS)

Beef fillet "Pepper Steak" brandy pepper cream (extra charge 60NIS)

Entrecôte Steak & Fries (extra charge 60NIS)

Side Dish

Mashed potatoes

Steamed vegetables

Rice

Desserts

Red fruits yogurt ice cream

Bread pudding vanilla ice cream

"Ester" cheese cake

Chocolate candy perlina valrona

230NIS per person

The price per person includes the dishes on the menu, to the final amount will be added items that will be ordered in addition

Sitting in the private room is suitable from 12 to 26 diners

Cancellation fee - Up to 7 business days without charge cancellation fees, the charge will then be 30% of the order value

For reservation 03-6325852, office 03-6539132