

## Dinner 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 white king mushrooms with truffle oil parmigiano reggiano
- Shrimps in a pan with Moroccan paprika
- Salmon fillet "Black sweet" steamed spinach
- Unter-rib burger king mushrooms port sauce
- Grilled T-bone lamb (extra charge 30NIS)
- Seabream fillet butter white wine garlic and parsley sauce / Whole sea bass 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
- Rise

### Desserts

- Red fruits yogurt ice cream
- Bread pudding vanilla ice cream
- "Ester" cheese cake
- Chocolate candy perlina valrona