

DINNER

Sourdough bread, butter, doah and garlic confit with balsamic 26₪

Kubaneh, tomato salsa and zhug 36₪

FricaPuri, Classic fricasse in pani puri, red Tuna, pickled lemon aioli (2 PCS) 36₪

Green vegetables in a stone oven, caesar aioli, soft egg,
tears of potato and parmesan 64₪

Roasted cauliflower tree, white tahini, white almonds, gremolata 54₪

Sweet potato brulee, labbane and feta cheese, hazelnuts, olive oil and garlic 54₪

Leaf salad, lettuce, onion, honey-lemon vinaigrette, buche,
cashew and seasonal fruit 68₪

Beetroot salad, pomegranate and sumac vinaigrette, arugula, pistachio,
feta cheese, onion and coriander 64₪

Fried calamari, aioli chipotle, lime slice and coriander 68₪

Red tuna carpaccio, pistachio vinaigrette, olive oil, cream cheese and brioche 74₪

Classic chopped liver, pepper jam, crispy shallot,
spicy mixed leaf served with bread 58₪

Sweetbread salad, lahoh, white tahini, zhug, tomato, onion and cilantro 76₪

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Pillows of gnocchi, Beurre Blanc, broccoli and onion 76₪

Pappardelle sautéed with fresh root vegetables, red wine reduction, date honey and
feta cheese 78₪

Beef ragu' pappardelle, confit cherry tomatoes, red wine, parmesan and butter 89₪

Heifer hamburger, whiskey aioli, onion jam, and cheddar
with tears of potato spiced with gremolata 79₪

Sea bass filet, celery root cream, roasted fennel in butter and almonds 132₪

One-pan calamari roast with chuma pepper sauce, lamb bacon, chickpeas, bread 102₪

Lamb T-Bone, Smoked wheat risotto with butter and caramelized onion 152₪

Entrecote steak, bone marrow, bonfire style potato, broccoli 68₪ for 100 gr

MENA
By Menachem