

To:

Mail

Tel:

Subject:

Date:

Time:

Number of guests:

### **:First course**

**House breads**- served with tahini, matbucha and spicy salsa

**Cauliflower**- Fried with mint and parsley, pickled shallots, tahini and yoghurt

**Ajame tartar**- White fish ceviche, frikke tabbouleh, sheep yoghurt, tomato seeds

**Green salad**- Mixed greens, green onion, white balsamic vinaigrette

### **:Main course**

**Fava hummus with beef and lamb**- Lima bean, olive oil, parsley

**Jaffa Bangkok**- Drum fish tataki, red curry, coconut milk, ginger, lemon grass, tempura eggplant served with rice +Vegan option ((served also vegan))

**Eggplant tortalini**- Calamata olives, cherry tomatoes, hameiri cheese, sage butter

**Brick Oven Shawarma** - Seared chicken thigh, chopped over warm focaccia

### **:Desserts**

Home-made malabi

Dark chocolate mousse

**Price per person:** 220nis before 17% vat

**:Price includes**

Soft drinks, wines , beers and hot drinks

\*:Price does not include  
service from the total amount including VAT 15%

**- Payment terms**

Down payment of 30%

Rest of payment on the event day

Cancel the event: up to 4 work days before the event - no charge  
work days before the event - a charge of \$ 50 per person before 2  
tax

work before the event - 50% of the event as stated in this 1  
document

Less than 1 work day- full charge of the event as stated in this  
document

**:Signed** \_\_\_\_\_

Please return the signed document to [amirerlik@gmail.com](mailto:amirerlik@gmail.com)

Due to the use of fresh materials, there may be changes to the  
.proposed menu

,Sincerely

May shur

Event manager

0534284474 / 03-6502938