

## JAFFA STYLE

### FOCACCIA & PRETZEL 28

Tahini, cured lemon & Cherry tomato cream

### HAMEIRI CHEESE 32

Sheep's milk Fetta cheese from Safed with Israeli olive oil, Za'atar & chili

### SPICY BITES 18

Green chili, confit garlic, crushed red chili salsa

### OLIVE MIX 9

### CAULIFLOWER 38

Fried with mint and parsley, pickled shallots, tahini and yoghurt

### HOME MADE TZATZIKI & NUTS 32

Cucumber, sheep's yoghurt and nuts mix

### ZUCCHINI & SKORDALIA 38

Zucchini tempura, squash, almonds and garlic cream

## KANDINOF STARTERS

### YELLOWTAIL SASHIMI 62

Mixed greens, tzatziki, cucumber, zucchini, coriander

### HERRING PLATER 62

Herring, Ikra, Ortiz sardine, toasted Challa bread - Served with vodka

### FAVA HUMMUS 42

Lima beans, olive oil, parsley, cumin, tahini, served frena pita bread

### GREEN SALAD 44

Mixed Greens, green onion, radish, flxseeds, white balsamic vinaigrette

### "HAMEIRI" GREEK SALAD 46

Fresh Vegetables with Olive Oil, Za'atar and Hameiri fetta Cheese

### MEDITERRANEAN SALAD 62

Sea bream cooked in salt, mixed greens, zucchini, yoghurt

### ASPARAGUS ALLA PLANCHA 48

Pecorino & black pepper sauce, brioche crumble

### AUBERGINE STEAK 48

Baked in brick oven, tomato cream, Tulum Cheese

### BAKED CABBAGE 44

Slow cooked with white wine and butter, caramelized goat cheese

## MAIN COURSE

### BRICK OVEN PIZZA 58

Sulguni Cheese, roasted onion & chilly

### WHITE PIZZA 78

Cream and truffles sauce, parmesan, king oyster mushroom, roasted leak, arugula

### BEYOND BURGER 68

Garlic aioli, roasted onion, tomato, served with baked potato

### SMOKED EGGPLANT TORTELLINI 72

Roasted Cherry Tomato, spinach, white wine & sage

### BRICK OVEN SHAWARMA 68

Seared chicken thigh, lamb, chopped herbs, served on a crispy focaccia

### LOCAL RED MULLET 68

Breaded with spicy paprika flour

### TALIGATELLE RAGU 88

Yolk tagliatelle, beef & lamb short rib, red wine, parmesan

### JAFFA KEBAB 68

Beef & lamb kebab, smoked wheat, tahini and yoghurt

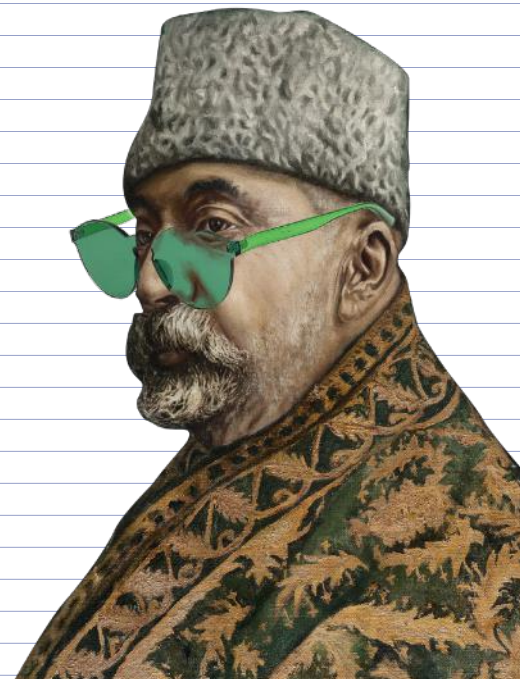
### LAMB CHOPS 128

Arabic pita, tomato and eggplant salsa

### CRISTAL SHRIMPS & LOCAL CALAMRI 98

Tomatoes butter, crispy garlic

 - Vegan option



## COCKTAILS

## / קוקטייליז 46

### HERB GARDEN

Vodka, St. Germain, Sage, Rosemary, Lime

### TROPICANA

Bacardi Oakheart, Coconut water,  
Passion Fruit, Pineapple

### BLACK NEGRONI

Bombay Sapphire, Campari, Fernet Branca,  
Martini Rosso

### JASMIN

Bombay Gin, Campari,  
Cointreau and lemon

### MADE IN JAFFA

Arak Ramallah, Cucumber, Coriander,  
Mint, Lemon

### EL JEFE

Milagro Tequila, Fresh Chili, Passion Fruit,  
Basil and Lime

### HELL OF GIN

Bombay Sapphire, Lillet Blanc,  
Cardamom, Lime

## | ON THE ROCKS

Lillet Blanc/Rose 37

Brandy Majhoul (Pelter) & Ginger Ale 54

Hennessy Ginger Beer 58

Arak Ramallah, Mint & Lemon 36

Campari with Orange Juice / Sparkling water 42

Vodka Soda - Ketel One / Laplandia / Greygoose 40 / 44 / 50

Gin & Tonic - Bombay / Tanqueray / Pelter / Hendricks 44 / 50 / 54 / 60

Rum & Coke - White Bacardi / Bacardi Oakheart / Captain Morgan Spiced 44 / 48 / 52

## | NEAT

Gentleman Jack 47

Glenfiddich 12/15 51/58

Glenmorangie 12 56

Macallan 12 66

Laphroaig 10 56

V.S. courvoisier 62

V.S. Hennessy 58

Julius - Etrog, Tangerine, Blanc De Galilee 42

## | BEERS

San Miguel 27/31

Tibeh Gold 34

Goldstar 26

Maestra 30/34

Stella 32

Mardeso 34

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