

Winter 2021

Bread sourdough bread, black garlic butter, leek jam with olive oil 22

 **Spicy** Roasted chill, homemade Zhug & sliced 18


Grilled Brinza sheep's milk cheese, tomato cream, mixed nuts and spicy 26

 **Gargir** Watercress, parsley, coriander, mint, smoked almonds & lemon 36

Gazpacho Yellow tomatoes, pear, zucchini, shallots, chili oil, parsley 38

Tomatoes Fresh, roasted, dried, onion, pine nuts, brinza sheep's cheese, yogurt stone 48

Eggplant Baked in olive oil, tomato cream, Tulum cheese, onion skins, pistachio 48

 **Kohlrabi & Fennel** Kohlrabi carpaccio, fennel, macadamia crumble, raisins, blood orange vinaigrette 48

Asparagus Roasted tomatoes and onions, coriander, goat's labneh, croutons 54

Sea Bisque Diced shrimps, crab meat bruschetta, crispy chard & goat's yogurt 68

Winter sashimi "Tigre de Lecce", citrus fillet, fresh zucchini & chili 64

White fish carpaccio Dried tomatoes, shallots, spicy persimmon cream & goat's yogurt 62


Shishbarak Roasted eggplant and ricotta dumplings in yogurt, dry mint, hot chili butter 72

Seabass Fillet, green garlic, artichoke confit, roasted tomatoes & roasted potato 88

 **Chicken Supreme**, slow cooked chard leaves with roasted Jerusalem artichoke & fennel 78

Entrecote Skewer, baked potato, remoulade sauce, grilled greens 88

Whole Fish Fresh herbs, spinach, white wine, garlic butter and challah bread 38 per 100 gr

 represents produce harvested this morning from our vegetable garden. This winter we are growing beets, kohlrabi, broccoli, wild spinach, a variety of chili's and a selection of herbs

****Happy hour 30% off all the menu every Monday-Thursday 17:00-19:00****

COCKTAILS

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קוקטיילים

HERB GARDEN 48

Vodka, St. Germain, Sage, Rosemary, Lime

MADE IN JAFFA 48

Arak, Cucumber, Coriander, Mint, Lemon

TROPICANA 54

Bacardi Oakheart, Coconut water,
Passion Fruit, Pineapple

EL JEFE 52

Tequila, Fresh Chili, Passion Fruit,
Basil and Lime

BLACK NEGRONI 54

Gin, Campari, Fernet Branca, Martini Rosso

HELL OF GIN 52

Gin, Lillet Blanc,
Cardamom, Lime

JASMIN 54

Gin, Campari,
Cointreau and lemon

| ON THE ROCKS

Lillet Blanc/Rose 37

Brandy Majhoul (Pelter) & Ginger Ale 54

Hennessy Ginger Beer 58

Arak Ramallah, Mint & Lemon 38

Camapri with Orange Juice / Sparkling water 46

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

Gin & Tonic - Bombay / Tanqueray / Hendricks / Pelter 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 28/32

Tibeh Gold 34

Goldstar 28

Estrella 32

Maredsous 34

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