


--- 3 small 72/ 5 small 115/ 7 small 154 ---

**Small 25 ₪**

- Bread** Sourdough served with crushed tomato, do'a & olive oil
- Gargir** Watercress, parsley, coriander, mint, smoked almonds & lemon
- Tomato salad** Fresh, roasted, dried, onion, pine nuts, brinza sheep's cheese, yogurt stone
- Tulum** Turkish goat's cheese with homemade spicy salsa verde
- White Ikra** Chopped red onion
- Tzatziki** Mixed nuts, yogurt, dill, cucumber, mint
- Spicy** Roasted, sliced, ground chili
- Schmaltz** Delicate homemade pickle herring
- Egg Salad** With crispy onions
- Skordalia** Pumpkin, almond and garlic spread, roasted almonds
- Chopped liver** Pickles & crispy onion

-----

- White Fish Carpaccio** Dried tomatoes, shallots, spicy persimmon cream and goat yogurt // **65 ₪**
- Benedict** Roasted brioche, spinach fondue and parmesan, poached egg, hollandaise // **58 ₪**
- Soft scrambled eggs** Free range eggs, sour cream and parmesan // **34 ₪**
- Fried Whitebait fish** 200 g Harissa crème fraîche & shipka salsa // **88 ₪**
-  **Torttelini** Filled with mangold, yellow cherry tomatoes, green garlic & chilli // **72 ₪**
- Shishbarak** Roasted eggplant and ricotta dumplings in yogurt, dry mint & hot chilli butter // **74 ₪**
- 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 // **88/156 ₪**
- Whole Fish** Fresh herbs, spinach, white wine, garlic butter and challah bread // **36 ₪ per 100 g**

Bouchard Chardonnay / Gamay, syrah **88 ₪**  
 Cocktail **42 ₪**  
 Bloody Mary  
 Aperol Spritz  
 Lillet Rose & Tonic  
 Campari & Orange Juice **15 ₪**