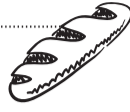


Starters - 18 NIS

Appetizers - 25 NIS

- **House Bread**
Served with olive oil and reduced balsamic vinegar
- **Moroccan Tomato Salad**
Tomato, purple onion, hot pepper and cilantro, seasoned with olive oil and lemon juice
- **Vegetable Quinoa Salad**
Quinoa, cucumber, tomato, purple onion and cilantro, seasoned with olive oil and lemon juice
- **Beet Carpaccio**
Beet slices, reduced balsamic vinegar, olive oil, walnuts, garlic confit and parsley
- **Mashed Potato Balls**
Mashed potato balls coated with breadcrumbs, served with a slightly sweet sauce
- **House Hummus**
Seasoned with olive oil, parsley and chickpeas Served with pita
- **Falafel Hummus (additional 5 NIS)**
Hummus, tahini, 5 falafel patties Served with pita
- **Meat Hummus (additional 10 NIS)**
Hummus with beef and tuber vegetables, cumin, olive oil and parsley, served with pita
- **Tahini**
Seasoned with olive oil and parsley Served with pita
- **Soup of the day (in season)**
Ask your waiter
- **Hot Side Dishes**
Green beans /Mashed potatoes /French-fries/White rice



- **Home Fries**
Stir-fried potato cubes with sweet chili sauce
- **Chopped Liver**
Chopped liver, hard-boiled eggs, caramel onions, pickle and parsley, served on kastan bread
- **Beef Carpaccio**
Strips of sirloin, reduced balsamic vinegar, olive oil, lemon juice, coarse salt and arugula
- **Merguez sausages on a piquant tomato salad**
Crisped pita on top moroccan tomato salad, skewer merguez sausages with tahini and cilantro
- **Beef Cigars**
Filled with minced beef, tahini and grated tomatoes
Served with tart salad
- **Baladi Aubergine**
Flame-broiled aubergine served on black tahini, purple onion rings, hot peppers, tomatoes, parsley and chickpeas
- **Grilled wings**
skewer wings in aromatic seasoning, hot pepper and cilantro served with spicy aioli sauce



Pastas - 35 NIS

- **Basic Pasta: Ala Oglio / Pomodoro / Rosé / Cream - 30 NIS**
- **Asian Vegetable Noodles**
Noodles sautéed in homemade Asian sauce, spring onions, champignon mushrooms, carrots, white cabbage, string beans, red peppers, ginger, garlic, basil, peanuts and sprouts
Additions: Chicken/Beef/Tofu - 7 NIS
- **Pad Thai**
Rice noodles sautéed with homemade Asian sauce, spring onions, white cabbage, carrots, red peppers, cilantro, garlic, ginger, peanuts and sprouts
Additions: Chicken/Beef/Tofu - 7 NIS
- **Melanzana**
Tomato sauce, red peppers, aubergine, garlic, mushrooms and basil
- **Fungi Cream**
Cream sauce, champignon mushrooms and basil
- **Sweet Potato Cream**
Cream sauce, garlic, diced sweet potato and basil
- **Bolognese**
Tomato sauce, beef, tuber vegetables, garlic and basil
- **Salmon Spinaci**
Cream, salmon, garlic, spinach and truffles puree
- **Beef and mushrooms**
Beef stock, carrots, garlic, champignon mushroom, peas, beef, green onion, basil and parsley
- **Pollo Giovanni**
Olive oil, chicken, garlic, tomatoes, kalamata olives, shata peppers, parsley, spring onions and basil



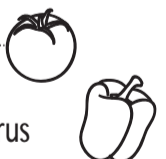
Kid's Meal 35

OR { Pasta (Pomodoro / Rosé / Cream) }
{ Hamburger / Mini Schnitzels }
+ Flavored Soda (one cup glass) + ice cream ball



Salads - 40 NIS

- **Caesar Salad**
Lettuce hearts, caesar dressing, croutons and anchovy
Chicken addition - 10 NIS
- **Market Salad**
Coarsely diced vegetables, olive oil, lemon juice and croutons
- **Chicken Salad**
Chicken, mixed lettuce, tomato, cucumber, cherry tomatoes, purple onion, carrot, red cabbage and sprouts, served with citrus vinaigrette and a mixture of grains and sunflower seeds
- **Black Lentil and sweet potato Salad**
Black lentil, sweet potato, cranberries, celery, purple onions, parsley, cilantro, olive oil and lemon
- **Hot mushrooms salad**
Lettuce, cherry tomatoes, cucumber, purple onion, champignon mushroom, crispy sweet potato, Teriyaki sauce, basil, sprouts with classic vinaigrette



(Cream sauce is parve)

start your day with a good taste!



Vegetarian



Spicy



Vegan

Main Courses - 45 NIS

- **Chestnut Gnocchi**
Potato gnocchi, cream sauce, sage butter substitute, truffles puree and chestnuts
- **Sweet Potato Ravioli**
Served with tomato sauce/Rosé/Cream sauce/Mushroom cream sauce
(Cream sauce is parve)

Asian Rice
Rice sautéed with homemade Asian sauce, beef, spring onions, carrots, mushrooms, cilantro, garlic, ginger, peanuts and sprouts

Mini Lamb Kebobs
Beef and lamb patties served with tahini, green salad and a side dish of choice*

Liver and Mashed Potatoes
Chicken livers, braised onion and olive oil, served on a bed of mashed potatoes and parsley

Home made Goulash
Beef stewed made in long cooking with root vegetables, served on white rice and parsley

Chicken Teriyaki
Chicken fillet, teriyaki sauce, garlic, string beans, sprouts and peanuts, served on a bed of white rice

Chicken Breast
Grilled chicken breast in house marinade, served with green salad and a side dish of choice*

House Schnitzel
Chicken breast coated with breadcrumbs, served with green salad, lemon wedge and a side of choice*

Mini Schnitzels
Coated with breadcrumbs, served with green salad and a side of choice*

• **Buffalo Wings**
Wings served with sweet sauce, sesame and spring onions, served with green salad and a side of choice*

Lahmajoun
Turkish dough with beef, tomato sauce, onions, parsley and tahini served with Moroccan tomato salad

Roast Beef Sandwich
Rustic bread, aioli, roast beef sautéed with onions and champignon mushrooms, arugula, tomato, pickle and French fries

Chicken Sandwich
Rustic bread, aioli, grilled chicken breast, lettuce, tomato, purple onion, pickle and French fries

Kebab Sandwich
Rustic bread, tahini, grilled kebob, scorched onion, tomato, pickle, parsley and French fries

* Rustic bread can also arrive in whole wheat / white

King George Hamburger
Beef burger, lettuce, tomato, pickle and purple onion served with French fries

Toppings of Choice: Fried onions/Sautéed mushrooms - 5 NIS,
Smoked foie gras/Fried egg - 7 NIS

Schnitzburger
Chicken breast coated with breadcrumbs, served in a burger bun with lettuce, tomato, pickle and purple onion Served with French fries



עוגיות



Main Courses - 55 NIS



Pullet Steak
Grilled pullet in citrus marinade and tarragon served with green salad and a side dish of choice*

Chicken Fillet with Curry and Vegetables
Chicken fillet with red curry and ginger sauce, coconut milk, purple onion, champignon mushrooms, peas, carrots, cilantro, basil and spring onions, served on a bed of white rice

Tilapia Fillet
Plancha grilled tilapia fillet, served with potato gnocchi with tomato sauce and basil, along with green salad

Fish 'n' Chips
Fish strips coated with breadcrumbs, served with French fries, tartar mayonnaise and green salad

Italian Chicken Breast
Chicken breast, olive oil, garlic, scorched tomatoes, kalamata olives and basil served with mashed potatoes

Special Courses

• **Moroccan Fish Patties** 60
Fish patties prepared in a spicy Moroccan sauce, peppers, tomatoes, chickpeas and cilantro, served with a lemon wedge and individual challah

Entrecôte Sandwich 65
Italian bread, aioli, entrecote, lettuce, tomato, pickle, roasted purple onion, hot pepper and a side dish of choice*

Salmon Fillet 70
Salmon served on a bed of black lentils, quinoa, peas, olive oil, spring onions, lemon wedge and green salad

Asado in beef stock 80
Asado made in long cooking, root vegetables, beef stock served on squared potatoes with crispy sage leaves

Entrecôte Steak 80
Grilled entrecôte with garlic confit, beef stock, green salad and a side of choice*



*Addition to Main Course: String beans / Mashed potatoes / French fries / White rice / Green salad

Soft Drinks

Flavored Soda- free refill 10

A Glass of Soda- Free refill 10

Neviot Mineral Water 10

Orange Juice 10

Lemonade 10

Coca- Cola 11

Diet Coca- Cola 11

Coca- Cola Zero 11

Sprite/ Diet Sprite 11

Fuze Tea 11

Malty - Root Beer 11

Alcoholic Cider 17

Somersby - apple cider 4.5% alcohol

Draft beer

Carlsberg / Tuborg 17/24

Stella Artois 20/27



Bottle beer

San Miguel 18

Corona, Mexico 22

Weihenstephan, Germany 24

Castille rose 8%, Belgium 34



Vegetarian



Spicy



Vegan