

Entrees - served with sourdough bread

Foccacia- freshly baked in a hot stone oven with a selection of spices 22

Arancini - three Risotto balls with mushrooms, parmesan and mozzarella, served on a hot arrabiata sauce 38

Eggplant in tahini - Burnt eggplant, Ethiopian tahini (sesame paste dip), garlic confit, tomato concasse, olive oil and herbs 36

Beet carpaccio- with pesto and hazelnuts, feta cheese and orange fillets 32

Soup of the day- ask your waiter\waitress 32

Salads - served with sourdough bread

Niçoise - Lettuce, tuna, crispy potatoes, hard-boiled egg, artichoke, green beans, red onion, cherry tomatoes and anchovies 64

Patosh salad- market vegetables, croutons seasoned with olive oil, lemon, fresh za'atar, Sumac and Bulgarian chees 54

Panzanella - Fresh mozzarella, tomatoes, red onion, toasted focaccia bites, Kalamata olives, basil, olive oil, reduced balsamic vinegar and lemon juice 54

Crispy quinoa and cauliflower - Red and white organic quinoa, crispy cauliflower, parsley, scallions, celery, cranberries, red onion, almonds, raw tahini (sesame paste) and silan (date honey) 54

Caesar salad- Crispy lettuce, Caesar sauce, croutons and parmesan carvings 56 ₪ regular tuna extra - 7 NIS
red tuna – 12 NIS

green salad- Crispy lettuce, Vinaigrette sauce ,Citrus and granola 44 ₪

Pasta

Spinach lasagna - pasta leaves, Turkish spinach, béchamel sauce and parmesan 69

Pomodoro- Fresh tomatoes, olive oil, basil 49

Funghi- Mushrooms and truffle cream sauce, garlic, white wine and nutmeg 58

Spinaci- Cream sauce, spinach, salmon cubes, garlic and white wine 62

Mella Rossi Ravioli- Filled with beet cream covered in a sauce of garlic, olive oil and herbs 58

Cheese ravioli- Filled with cheeses in a butter sage sauce and garlic 58

Gnocchi frito- fried gnocchi, butter, cherry tomato confit, spinach, garlic and white wine 54

Al Olio- Olive oil, onion, garlic, green beans, herbs and white wine 52

Toast Sandwiches- with Pullman bread, served with fresh market vegetables

Cheese mixture 49

Greek- cheese mixture, feta cheese, olive oil, za'atar and sesame seeds 49

Balkan- cheese mixture, spinach, caciovallo cheese and Kalamata olives 49

Fish

Salmon fillet- seared in garlic butter and white wine served on top of roasted green vegetables 96

Fish&Chips- served with dips 75

Seabass fillet- baked with almond butter and herbs, served with mashed potatoes 98

Eggs Benedict- served with fresh market vegetables

Spinach benedict- poached eggs, spinach, hollandaise sauce and chives on brioche 62

Gravlax benedict- Poached eggs, cream cheese, smoked salmon, hollandaise sauce and chives on brioche 64

Children's meal

Penne pomodoro/alfredo\ rosa 44

French-fries regular 16/ large 28

Cold drinks

	large	Small
Soft drinks - 13		
Soda /mineral water - 10	17	13
Flavored water - 13	12	10
San Pellegrino – 14/24	13	11
Glass of fruit drink: lemon / orange / grapefruit - 12	22	12
Carafe of fruit drink: lemon / orange / grapefruit - 28	16	13
Crushed limonana (mint lemon drink) - 22	14	10
Fuze tea - 13	17	
Grape flavored juice – 12	12	
Iced coffee -14/17		
Iced chocolate – 13/16	18	
Fresh juice -pomegranate /apple -16	22	
Fresh fruit shake (ask your waiter) - 28		

Hot drinks

Cappuccino small/large
Espresso / double espresso
Macchiato / double macchiato
Tea / tea infusion
Hot chocolate
Americano
Turkish coffee
Instant coffee with milk
Instant coffee
Hot apple cider with a cinnamon quill
Hot apple cider with a cinnamon Quill and red wine