

# ≡ SOFT DRINKS ≡ ≡ HOT DRINKS ≡

## **Beverages / 16 NIS**

Coca Cola / Diet Cola / Zero Cola / Sprite  
/ Diet Sprite / Fanta

**Kinley soda water / 12 NIS**

**Fuze tea / 14 NIS**

**Neviot Mineral water / 12 NIS**

**Neviot flavored water / 14 NIS**

Peach / Apple

**Malty / 16 NIS**

Non-alcoholic root beer

**Ginger ale / 12 NIS**

**Cranberries / 14 NIS**

**San pellegrino / 15 / 29 NIS**

**Cider / 14 NIS**

Non-alcoholic

**Acqua panna / 28 NIS**

Mineral water 750 ml

**Juices / 14 NIS**

Lemonade / Grapefruit / Orange

**Short / long espresso / 12 NIS**

**Double espresso / 14 NIS**

**Americano / 14 NIS**

**Tea / 12 NIS**

**Tea infusion / 16 NIS**

**Hot sider / 18 NIS**

**Hot sider with wine / 25 NIS**

**Dessert wine / 18 NIS**

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## **DESSERT WINE - YARDEN**

**Gewurztaminer, Golan heights winery**

**(Demi sec) / 36 / 126 NIS**

**Muscat, Golan heights winery**

**(Sweet) / 28 / 98 NIS**

# ≡ STARTERS ≡

## House bread

Sourdough and grain bread with extra virgin olive oil, a tomato and hot pepper dip and Atlantic sea salt / 16 NIS

## Focaccia

Flat pastry with tomato sauce, beef ragout, roasted peppers and Kalamata olives / 42 NIS

## Panzanella Salad

Green leaves, croutons, cherry tomatoes, roasted pepper, radish, carrot and "bonfire" onion in a citrus vinaigrette dressing / 48 NIS

## Quinoa Salad

Organic red quinoa, beet, hazelnuts, cranberries, red onion and herbs with a pomegranate dressing / 52 NIS

## Spring- Chicken Salad

Grilled seared spring-chicken sautéed with "bonfire" onions, roasted tomatoes, garlic confit and green beans on a bed of green leaves / 69 NIS

## Grilled Eggplant

Whole grilled eggplant with oregano, roasted tomatoes tahini, pomegranate sauce and extra virgin olive oil / 38 NIS

## Lamb Lahma'jun

Crescent shaped pastry filled with lamb ragout, roasted peppers and Kalamata olives served with tahini / 46 NIS

## Sirloin Carpaccio

Thin slices of aged beef sirloin marinated in olive oil, balsamic vinegar and fresh lemon juice, topped with roasted pistachios / 54 NIS

## White Fish Ceviche

Thin strips of fresh Mediterranean sea fish marinated with Asian Ponzu sauce, celery, radish and peppers / 56 NIS

# ≡ MAIN COURSES ≡

Roasted potatoes / French fries / Rice / Green salad / Israeli chopped vegetables salad



## Chicken Schnitzel

Chicken breast coated with Japanese Panko and breadcrumbs / 76 NIS

## Hamburger

250 g ground entrecote / 78 NIS  
Extras- Fried onions / Roasted peppers  
Mushrooms / Sunny side egg up = 7 NIS

## Grilled spring-Chicken (pargit)

Grill seared spring - chicken steaks in sesame oil soy sauce and garlic confit marinade / NIS 89

## LAMB SINI'YA

Lamb ragout with aromatic seasoning, pine nuts roasted peppers and tahini on a bed of roasted eggplant cream in a pan covered with a hot fresh pastry / 92 NIS

## Sirloin Steak

300 grams of aged sirloin with demi-glace sauce / 132 NIS

## Entrecote (Prime rib) Steak

aged steak, served with chimichurri sauce  
250g / 350g / 450g - 139 / 169 / 199 NIS

## Fillet Mignon

Aged in house, served with red wine sauce  
200g / 164 NIS

## Fish of the day

Ask the waiter