

## Kitchen

Souvlaki .....	62 NIS
Veal, lamb, chicken with grilled vegetables, green tahini, amba, chifka pepper and lemon paste.	
Moroccan fish .....	..67 NIS
Moroccan sauce, confit garlic, lemon paste, cilantro, crispy chick peas.	
Fish and Chips.....	56 NIS
Veal burger / Vegetarian (Beyond meat) .....	58 NIS
A Black bun, lettuce, tomato, pickles, onions with aioli cognacand aioli chipotle beer sauce, served with smoked potatoes.	
Arais .....	.47 NIS
lamb and veal in a "Ras El Hanout" with tahini, hot tomato's and lemon paste.	
Veal sausage with red curry 200 g.....	61 NIS
Grilled marinated cabbage and green onions, capers, aioli, smoked paprika, mustard aioli, truffles and poached egg.	
Garden Salad .....	.38 NIS
cucumber, radish, anise, kohlrabi, green grapes, basil, mint, parsley, arugula, vinaigrette sauce with lemon and seasonings.	
Masabacha Lima.....	37 NIS
Lima cream, tomatoes, garlic, green chili, shallots, red chili oil, lemon and handmade frena bread (Moroccan bread).	
Vegan shawarma .....	46 NIS
Pieces of seitan fried in curry and sumac, lima sauce, marinated red onions, tahini, amba and tomatoes cooked according to the confit method	
Nebraska Steak (price per 100 g) .....	55 NIS
Jerusalem artichoke chips and aioli mustard	

### Express menu - inside a frena bread

Souvlaki .....	52 NIS
Veal, lamb, chicken with grilled vegetables, green tahini, amba, chifka pepper and lemon paste.	
Moroccan fish .....	... 57 NIS
Moroccan sauce, confit garlic, lemon paste, cilantro, crispy chick peas.	
Vegan shawarma .....	36 NIS
Pieces of seitan fried in curry and sumac, lima sauce, marinated red onions, tahini, amba and confit tomatoes.	
Sabich .....	..25 NIS
Fried eggplant, boiled potatoes, shallots and red onions, poached egg, tahini and amba with choma oil and parsley	
Burek .....	.... 23 NIS
Cigar stuffed with potatoes, pumpkin, eggplant, egg, pepper, chuma pepper and lemon paste.	
Chips Jerusalem artichoke- cumin aioli.....	.... 23 NIS

Goes well with beer:

Sabih Kataif ..... 23 NIS

Fried eggplant, boiled potatoes, shallots and red onions, poached egg, tahini, amba, choma and parsley oil, chili peppers, green onions

Burek ..... 19 NIS

Cigar stuffed with potatoes, pumpkin, eggplant, egg, pepper, chuma pepper and lemon paste.

Asado Meat Sticks ..... 32 NIS

Marinated and fried asado with mix of spices, fire-roasted onions, garlic confit, tomato confit, aioli with mustard and aioli with smoked paprika

Fish and Chips ..... 33 NIS

Breaded cod fish with spices, aioli, cumin seeds and a slice of lemon

Fire-roasted root vegetables ..... 22 NIS

Dessert

Coconut and pistachio malabi ..... 24 NIS

Semolina cake and tahini ice cream ..... 24 NIS

## **Drinks**

Light drinks and freshly squeezed juices – 10

### **Draft beer**

Shapiro Pale Ale – 32/28

Goldstar – 28/25

Weihenstephan – 32/28

Stella Artois – 30/26

### **By bottle**

Shapiro IPA – 28

Shapiro Wheat – 28

Goldstar Unfiltered – 23

Beck's (German beer) – 24

Corona – 28

### **Cocktails**

Malabi – 38

Mojitropi – 42

Sunrise over the Wailing Wall – 44

For a selection of classic cocktails, please, ask your waiter

### **Wine**

Psagot Winery – by glass / by bottle

Red wine – 140/35

White wine – 140/35

Gew?rztraminer – 160/42

Edom – 190

**Whiskey**

Black Label – 45/22

Jameson – 32/16

Bushmills – 32/16

Glenfiddich 12 Year Old – 45/22

Glenfiddich 18 Year Old – 80/40

Glenlivet 18 Years Old – 90/45

**Rum**

Old Pascas – 24/12

Captain Morgan / Spiced – 28/14

**Tequila**

Patron Gold – 42/21

Jose Cuervo Gold – 24/12

Olmecca – 24/12

**Vodka**

Ketel One – 28/14

Grey Goose – 45/22

Stolichnaya – 24/12

**Gin**

Hendrick's – 50/25

Gordon's – 24/12

**Martini**

Martini Bianco / Rosso – 15

**Anise**

Ouzo – 28/14

Arak Ayala – 20/10

**Sober driver**

Heineken 0% – 15

Limonana – 15

Mojito - 16

Black beer – 10

**Drink specials**

Red grapefruit and basil - 12

Lemon, cucumber and mint - 14