



כינור בנאיכר

KINOR BAKIKAR

Appetizers

Beef Carpaccio	55	Picual olive oil, balsamic reduction, and greens
Liver Paté	47	Confiture, sesame cracker, leek confit
Lamb Shawarma Fricassée	49	Tahini, amba mango pickle, and herbs
Green Leaf Salad	55	Endive, Salanova lettuce, Granny Smith apples, smoked chicken breast
Beef fillet tartare	56	Capers, pickled cucumbers, brandy vinaigrette, crispy rice wafers
Pickled fish	54	Wild herbs and mustard
Lamb Spare Ribs	69	Barbecue, cream of root vegetables
Adama Salad	48	Beets, quinoa, pecans, herbs
Winter Vegetables & Citrus Fruit	42	Fennel, kohlrabi, celery, spring onion, dried fruit leather, orange fillet
Asado tortellini	58	Onion consommé and Malbec
Veal Sweetbreads	69	Chard, smoked almonds, lemon
Aubergine Sabich	45	Tahini, chickpeas, harissa, pickled lemon, onion with sumac, quail eggs
*Portion of bread – surcharge	12	

Entrée

Confit of Duck	110	Sweet potato puree, Cointreau sauce
Deconstructed Lamb Shank	142	Slow cooked mushroom ragoût, bordelaise sauce and rata potatoes
Entrecote	156	Smoked purée, roasted garlic, wine sauce
Asado	138	Six-hour asado, prunes, grilled vegetables
Lamb Kebabs	92	Mediterranean seasoning, pickled lemons
Beef fillet	178	Gratin Potato, shallots, jus
Magret de Canard	125	Sous-vide duck breast – pears, anise and chestnuts, red lentils
Spring Chicken Steak	88	Onion, flambé potato, wine sauce
Hamburger Entrecote	86	Aioli, tomato chutney, fried onion and potatoes
Lamb chops	182	Black lentils, pumpkin, water chestnuts
Rib of Beef	285	600 gr, roasted potatoes, marrow bone, chimichurri
Roast Breast of Chicken	92	Quinoa, red beets, brandy sauce
Fish Cutlet	130	Fried egg, French fries, matbucha

Fish of the day

A la carte: French Fries / Green Salad / Mashed Potatoes / Grilled Vegetables **18**
Marrow Bone **45**