STARTERS

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	Kubaneh Crème fraiche, grated maggi tomato, schug, and olive oil	28
0	Focaccia Eggplant cream, grated maggi tomatoes, olive oil and za'atar	28
* 🥖	Skordalia Greek almond spread, olive oil and hot pepper	18

APPETIZERS

*	Roman artichokes Roman artichokes, arugula, parmesan aioli, almonds, lemon and olive oil, salt, olives, and parmesan	56
0	Cheese croquette* Fresh herb salad, Caesar dressing and parmesan	48
	Leek and zucchini fritters* Tatziki, olive oil, and herbs	48
	Tokyo California Raw salmon cubes, avocado, spicy cashews, avocado and lime cream, yuzu aioli and crispy shallots	58
*	Tomato and stracciatella colorful Cherry tomatoes and maggi, spicy pepper, Kalamata olives, mint, fresh oregano, pangritata, stracciatella, olive oil and lemon	48
	Lahmajoun Sea Fish Chopped and seasoned sea fish pastry, pine nuts, hot pepper, onion, coriander and tomatoes accompanied by tahini	58
Ж	Roasted cabbage schug, zaatar oil, tahini, grated maggi tomatoes, and feta cheese	46
	Cauliflower Taco/Crispy Fish Taco * Lettuce, avocado (in season), pico de gallo, pickled onion and jalapeno	48/58
	Soup of the Day (winter)	36

SALADS

💥 Caesar

Crispy lettuce hearts, purple onion, soft boiled egg, parmesan, Caesar dressing 62 and a brioche crumble and hazelnuts

Shalva Salad

Mushrooms and green beans sautéed in teriyaki sauce on lettuce hearts, yuzu aioli, goat cheese, cashews, sesame seeds, peanuts, rocket, cucumber, avocado (in season), purple onion and parmesan

💥 🥖 Shoshana

Tostoni brioche with melted Camembert cheese, on a mixture of lettuce, endive, cilantro, almonds, seasonal fruit, roasted beets, onion and parmesan with a citrus vinaigrette dressing

Toast Salad

Diced mozzarella toast, pesto and mushrooms sautéed in butter, on a bed of lettuce hearts and rocket leaves, Bulgarian cheese, cherry tomatoes, cucumbers and purple onions in garlic aioli sauce and herbs

PIZZA

1

	Margarita Pizza (can be replaced with vegan cheese) Tomato sauce, basil, mozzarella cheese and parmesan Toppings: Kalamata olives / tomatoes / onions / mushrooms / hot peppers 6₪ Goat cheese / Bulgarian cheese / anchovies / artichoke 8₪ Smoked salmon 15₪*	58
	Deep Forest Truffle cream sauce, mozzarella, mushroom, rocket and parmesan	66
	Stracciatella Froome mozzarella strings, roasted cherry tomatoes, parmesan, basil, olive oil and olive salt	68
	Sapir Cream sauce, mozzarella, schug, stracciatella, pistachios and honey	68



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Ж	Salmon filet* Potato rosti, bok choy, parsley butter and capers	119
	Indonesian seabass Seabass filet, green curry noodles, coconut milk, bok choy, basil, spinach, cilantro, spicy pepper, lime and peanuts	119
	Crispy Denis* Toasted chestnut bread, remoulade sauce, purple onion, served with a green salad in mustard vinaigrette	92
	Fish and chips Fish in crispy seasoning, French fried with garlic and cilantro, tempura green beans, remoulade sauce and spicy mayonnaise	92
	The sides of the salmon and seabass can be switched out for green vegetab fried in olive oil, garlic and lemon	les stir

SPECIALS

Ж 🥖	Majadra and roasted vegetables Majadra black lentils and whole rice, carrots, Maggi tomatoes, beets, zucchini, shallot onions with tahini dip	72
*	Mushroom risotto Tomato butter, mixed sautéed mushrooms, parmesan and truffle	72

PASTA

Jerusalem Artichoke Tortellini Tortellini stuffed with Jerusalem artichoke confit, in chesnut butter sauce, garlic, sage, and Jerusalem artichoke cream and parmesan	68
Beet and Goat Cheese Ravioli Cream, broccoli, garlic, brioche crumble and hazelnuts and parmesan	68
Portobello Caramelle Pasta pockets stuffed with portobello mushrooms and truffle, in oregano butter sauce, lime and parmesan	68
 • Mediterranean – tomato butter, garlic, oregano, tasso olives, Bulgarian cheese, pan gritta, and parmesean • Four cheeses – cream, mozzarella, goat cheese, parmesan and pangritata 	56
 Pomodoro- roasted tomatoes, basil, garlic, pan gritta and parmesan Portobello carciofi – olive oil, artichoke, portobello mushrooms, garlic, herbs and truffle cream 	68
<pre> A P P A R D [[] [· Rosa sauce/Mushroom cream and parmesan</pre>	58

X symbol indicates gluten free option

Symbol indicates vegan option. Ask your waiter * For those who eat fish with milk

For your attention, all the dishes on the menu and products served in the restaurant may contain allergenic ingredients, including: nuts, peanuts, soy, lactose and more



HOT DRINKS

Espresso short/long	9
Double espresso short/long	11
Macchiato	10
Cortado	11
Cappuccino short/long	13/15
Instant coffee	13
Instant coffee with milk	14
Americano	13
Turkish coffee	9
Tea with mint	12
Body & Soul: Ginger, honey and lemon	16
Chocolate milk	13
Milk with melted Belgian chocolate	18
Hot cider with cinnamon	18
Chai latte	18
Sachlav (winter only)	22

SOFT DRINKS

Coca Cola / Diet Coke / Zero	15
Sprite / Zero	15
Prigat clear cider	16
lced tea	14
Cold coffee (with ice cubes)	16
Ice coffee (smoothie)	18
Lemonade	14
Mint lemonade (pitcher)	45
Crushed ice lemonade with fresh mint leaves (summer)	18
Fresh squeezed: carrot / orange or mix	18
Pitcher of fresh squeezed: carrot / orange or mix	55
Kinley seltzer	10
Mineral water	10
Ferraaelle	16/32

SHAKES

Seasonal fruits	28
Milkshake	28

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Carlsberg	28
Tuborg	28
Weihenstephan	28