

Winter 2024



*Bread ° Rye and spelt sourdough, Focaccia 26*

*M e z z e*

*Roasted pumpkin cream ° pomegranate molasses, shatta oil and pumpkin seed powder 21*

*Green tomato tzatziki ° dill, dry mint, and sumac 23*

*Black lentils ° fresh turmeric, chili and white onions with yogurt 23*

*Swiss chard and chickpeas ° warm salad with chili, garlic vinaigrette & green herbs 25*

*Spicy ° organic chili peppers, green tomatoes & cured lime 19*

*R a w*

*Beef tartar ° salted mustard seeds, parsley, Jullius pomme de galilee XO and horseradish aioli 93*

*Tuna-niyeh ° finely chopped blue fin tuna tartar, herbs, chili, lime & granny smith apple vinaigrette 77*

*Tuna ° sashimi rolled in spices, lime ginger vinaigrette, kohlrabi, cilantro & basil blossom 89*

*V e g e t a b l e s*

*Zucchini & pomegranates ° zucchini ribbons, mint, chili & toasted sesame 55*

*Autumn heirloom tomatoes ° Osaka mustard leaves, jalapeno, hazelnut dokha, Koroneiki early harvest olive oil 73*

*Baby jem ° chargrilled, orange & ginger vinaigrette, hazelnuts and feta 65*

*Green leaves ° lime and tarragon vinaigrette, walnuts and sheep's milk cheese 71*

*I n t o D e e p o i l*

*Croquette ° spinach, sumac & za'atar bechamel coated with panko 69*

*Cigar ° thin dough filled with offal, served with tahini, "labanehamba" & grated tomatoes 73*

*"Kubeh belaben" ° lamb filled rice kubeh, mint, pine nuts, cardamom, yogurt & cucumber salad 95*

*B o i l i n g w a t e r*

*Garganelli ° hand rolled pasta in black paprika butter, zucchini, pine nuts & goat's cheese 48/93*

*Jerusalem artichoke tortellini ° egg yolk dough, sage butter and turmeric 89*

*Squid spaghetti ° semi dry cherry tomatoes, chili, butter & za'atar with pangrattato 113*

*G r i l l*

*Whole sea bass ° deboned fish with ratatouille Provençal 163*

*Lamb chops ° char grilled, yogurt, beet root in citrus and pomegranate molasses 225*

*Entrecote and potatoes ° sour cream and sage leaf oil | ₪ 95 per 100gr*

*C e n t e r T a b l e*

*Lamb ° shoulder and neck terrine, Jerusalem artichoke in beef fat confit, dark jus & dates chutney 143*

*Rolled Swiss chard ° stuffed with rice, fresh herbs & black raisin, clarified butter & pomegranate molasses 89*