



*Bread ° Rye and spelt sourdough, Focaccia 26*

*M e z z e*

*Zucchini ° harisa and cured lemon 19*

*Tzatziki ° cucumber, fennel, dry mint and sumac 23*

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

*Spicy ° organic chili peppers, Romesco sauce and cured lime 23*

*R a w*

*Amberjack tartar ° fennel and orange vinaigrette, citrus zest and midnight olive oil by Ptora 79*

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

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

*Top but sirloin ° marinated in whiskey and spices, olive oil and aromatic leaves 89*

*White Grouper carpaccio ° clarified butter with lime and pink pepper, rocket pods 97*

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

*Zucchini & pomegranates ° zucchini ribbons, mint, chili & toasted sesame 58*

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

*Green leaves ° lime and tarragon vinaigrette, walnuts and sheep's milk cheese 73*

*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 75*

*"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 118*

*G r i l l*

*Whole sea bass ° deboned fish with ratatouille Provençal 167*

*Beef fillet ° Organic baby carrot and char turnip with dark jus 198/295*

*Sirloin and potatoes ° sour cream and sage leaf oil | ₪ 88 per 100gr*

*L i m i t e d E d i t i o n*

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

*Prime rib ° local Symental aged beef on the bone | ₪ 85 per 100gr*

*White Grouper ° organic beetroot leaves pkeile and grilled broccoli 195*