

Winter 2025



*Bread ° Rye and spelt sourdough, Focaccia 28*

*M e z z e*

*Zucchini ° harissa and cured lemon 19*

*Tzatziki ° green tomatoes, dry mint and sumac 22*

*Spicy ° organic chili peppers, Romesco and cured lime 25*

*R a w*

*Hamachi sashimi ° rolled in spices, lime ginger vinaigrette, kohlrabi, cilantro and basil blossom 89*

*Hamachi tartar ° Pastis and orange vinaigrette, citrus zest, pomelo and olive oil by Ptora 82*

*Tuna ° lightly poached in Kombu broth and citrus, kumquat vinaigrette, mint and tarragon blossom 93*

*Bluefin toro ° lightly seared, fennel and citrus vinaigrette 89*

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

*Beef tartar ° salted mustard seeds, parsley, Jullius pomme de galilee XO and horseradish aioli 98*

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

*Zucchini & pomegranates ° zucchini ribbons, mint, chili & toasted sesame 59*

*Caesar lettuce ° chargrilled, orange & ginger vinaigrette, macerated hazelnuts in brown butter and Feta cheese 65*

*Green leaves ° lime and tarragon vinaigrette, caramelized seasoned nuts 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*

*Frito ° crispy fennel root, white garlic cream 59*

*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*

*Squid spaghetti ° egg yolk pasta, yellow butter, oregano and preserved lemon 118*

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

*G r i l l*

*Whole sea bass ° green aromatic leaves, baby fennel in red grapefruit juice 167*

*Lamb chops ° char grilled, organic carrots, turnip and dark jus 225*

*Sirloin ° 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*

*Squid skewer ° organic beetroot leaves, olive oil and yogurt 95*

*Baby baracuda ° basil aioli, grated tomatoes, chili and garlic 87*