

A stylized botanical illustration featuring various plant forms in shades of red, teal, and tan. The composition is dense with overlapping shapes, including elongated leaves and circular motifs. A central black circle contains the text 'GAZUZ BEACH' in white, uppercase letters. Below this circle, a vertical black line leads to a smaller black circle containing the text 'En' in white, uppercase letters. The overall style is graphic and modern, with bold outlines and a limited color palette.

GAZUZ
BEACH

En

food menu

entrées

Stone baked focaccia with olive oil and balsamic vinegar | 28

Spicy snack platter | 24

Mixed olives | 24

Har Bracha tahina | 26

White ikra + purple onion | 34

Tzatziki, yoghurt, cucumbers, dill leaves, oregano, and garlic confit | 36

Skordalia spread, olive oil, and fresh za'atar | 36

Hame'iri cheese, za'atar leaves and olive oil | 28

tapas

Ceviche and guacamole taco

Trio of mini tacos with sea fish ceviche, onion, cubed tomatoes, cilantro, mint, scallion, lemon juice, and olive oil | 52

Grilled sea fish kebab with tzatziki, greens, nuts and seeds | 54

Shrimps cigar, shrimps, scallion, cilantro and lemon and herb vinaigrette | 46

Anchovy Bruschetta, tomatoes, capers, chili, and feta cheese | 44

Tunisian Brioche, fresh red tuna, pickled lemon and harissa spread, tomato confit, capers, and rocket leaves | 52

toasts

Classic grilled cheese

Yellow cheese and tomato, with a green salad | 59

Greek grilled cheese

Feta cheese, yellow cheese, Kalamata olives, and zaatar, with a side salad | 59

appetizers

Baked cauliflower on Catalanian salsa of yellow cherry tomatoes and herbs | 56

Eggplant sabich fresh eggplant coated in tahina, hard boiled egg, basket of tomatoes, and a touch of amba | 46

Home-style hummus, tahina, olive oil, parsley & pitta bread | 38 / 52

Beef fillet carpaccio with crushed tomato, reduced balsamic vinegar, parmesan, and rocket leaves | 76

Kebab skewer, fresh green leaves, Har Bracha tahini, and amba | 62

Two asado cigars, separated, natural date honey and roasted pine nuts, served with tahina | 72

Red tuna sashimi, pickled fennel, kohlrabi, cucumber, vinaigrette Nam Pla, and sesame oil | 68

Shrimps calamari with spicy crust, cilantro seeds, lemony shipka dip | 88

Shrimps provençal, tiger shrimps, cherry tomatoes in butter, garlic, wine, and cilantro | 88

French fries | 25/38

Edamame with lemon | 44

Nachos with salsa, cream cheese, and guacamole dips | 58

pizza & panini

Pizza Margherita, tomato sauce and mozzarella | 74

Goose Breast Pizza, tomato sauce, mozzarella, goose breast, maple syrup, rocket leaves | 84

Shrimp Pizza, tomato sauce, mozzarella, shrimps, baby broccoli, and red chili | 84

Caprese Panini, tomatoes, mozzarella, pesto spread, aioli white balsamic vinegar, rocket leaves | 59

Goose Breast Panini, Emmenthal cheese, parmesan, caramelized onion, aioli tartare | 68

mains

Seabass fillet

Served with baked Florentine vegetables and smashed potatoes | 134

Baked salmon

Creamed root vegetables, garlic confit, fresh oregano, cherry tomatoes, and butter | 114

Whole grilled bream

Harissa and garlic confit, roasted vegetables and smashed potatoes | 142

Seafood casserole

Shrimps, scallops, calamari, blue crab, mussels, oysters, crab bisque, butter and cilantro, mini challah | 136

Salmon radiatoi

Moist cherry tomatoes, garlic confit, bisque, basil, and butter | 92

Cornish hen gyros

Cornish hen, tomatoes, roasted spicy pepper, scallions, and garlic, on Greek pitta bread | 84

Chicken breast in curry

Broccoli, zucchini, green beans, scallions, cilantro, and peanuts | 84

Grown-up schnitzel

Home-style schnitzel, coated in golden crumbs, served with French fries and coleslaw | 88

Grilled entrecote (350 grams)

Smashed potatoes, green beans, and garlic confit | 168

Hamburger (230 grams)

Choice beef ground on the premises and served on a roll with fresh vegetables, chipotle sauce and French fries | 88
Optional extras: bull's eye egg (7), fried mushrooms (7), fried onion (7), guacamole (7), cheddar (9), goose breast (17), corned beef (17)

Fish and chips

With lemony shipka dip | 82

kids

Pasta with tomato sauce | 52

Mini shnitzels and french fries | 58

Hot dogs and french fries | 52

salads

Chopped tomato, cucumber, purple onion, parsley, mint, Har Bracha tahina | 54

Caprese Burrata colorful cherry tomatoes, fresh burrata, basil leaves, olive oil, and reduced balsamic vinegar | 82

Caesar Salad chicken breast, Caesar lettuce, walnuts, Caesar dressing, parmesan cheese, and croutons | 78

Greek market colorful cherry tomatoes, baby cucumbers, Tinkerbell peppers, colorful carrots, small radishes, fennel, scallions and feta cheese| 68
/ Hameiri cheese | 15

Red tuna niçoise salanova lettuce, cherry tomatoes, potatoes, broad beans, cornichons, tataki red tuna, hard boiled egg, vinaigrette | 86

Endive Cambozola baked pears, salanova and Laliue lettuce, pecans, balsamic vinaigrette | 76

desserts

Tiramisu | 52

Melting hot chocolate cake, scoop of vanilla ice cream | 50

Cheesecake with lemon meringue | 52

Platter of seasonal fruit | 154

Watermelon in season | 25
with Bulgarian cheese, add 5

Business Lunch

Served all week from 12:00 – 16:00

Choice of first course:

Small salad / Har Bracha tahina

Choice of main course for ILS 60:

Israeli salad / market salad/mini-schnitzels and French fries/hot dogs and French fries/tomato pasta

Choice of main course for ILS 88:

Cornish hen gyros

Drink: lemonade/mineral water

food menu

drinks

Soft Drinks

Pepsi | 14

Pepsi max | 14

7UP | 14

7UP Diet | 14

Mirinda | 14

Mineral water | 12

Aqua Panna | 28

San Pellegrino | 16 / 31

Freshly squeezed orange juice | 19

Freshly squeezed carrot juice | 19

Fresh lemonade | 16

Clear cider | 14

Nestea peach flavor | 14

Grape juice | 14

Black beer | 16

XL energy drink | 15

Hot Drinks

Café au lait, small/large | 14 / 17

Black coffee, small/large | 10 / 12

Single/ double espresso | 10 / 13

Single/ double macchiato | 11 / 13

Americano, small/large | 12 / 14

Instant coffee /with milk: 12 / 16

Hot/cold chocolate | 16

Herb/mint tea | 14

Hot cider wine | 38

Iced Beverages

Cold Americano | 18

Iced coffee | 22

Iced mint lemonade | 24

Iced Arak lemonade | 52

Frozen strawberry sorbet with rose wine and tequila | 56

Cold coffee | 18

Draft Beer

Goldstar third/half | 33 / 38

Heineken third/half | 33 / 38

Paulaner third/half | 33 / 38

Maccabi third/half | 22 / 29

Corona, bottle | 35

Sol beer, bottle | 34

our cocktail

✳

Jasmin, sage and clove | 58
Beefeater gin, Becherovka

✳

Hibiscus, blood orange and rosemary | 62
Monkey gin 47, rosemary, sour

✳

Pineapple, honey and cardamom | 58
Havana rum, mango

✳

Elderflower, honey, and rosemary | 58
Vodka, St. Germain, Angostura

✳

Apples, cinnamon, and cloves | 56
Black Barrel whiskey, apple juice, and ginger beer

✳

Rosetta pink grapefruit | 54
Ricard, pineapple juice, and lemon

basic

✳

Mojito | 54
Run, lime, mint, brown sugar, finished with soda

✳

Margarita | 56
Tequila, lemon juice, Cointreau liqueur

✳

Aperol Spritz | 56
Aperol, cava monistrol, finished with soda and orange

✳

Negroni | 58
Gin, Campari, Red Vermouth

✳

Sangria | 52
Red wine, freshly squeezed orange juice, Triple Sec, finished with soda

Minimum order ILS 60 per diner when seated on the deck or on couches.