

Pane E Vino

'Pane e Vino' Focaccia	37
Soup of the Day	40
French Onion soup	47
Roasted hot pepper, garlic and olive oil	20
Fise Carpaccio tomato seeds, pistachios and fresh oregano	70
Seabass Ceviche tacos, avocado, red pepper, red onion, parsley and coriander	69
Chicken Liver Pâté with pear confiture and toast	65
Beef Carpaccio roquette leaves and parmesan	69
Druze Laffa , lamb meat, parsley, tahini and pine nuts	68
Eggplant cream and goat cheese	50
Mozzarella tomato carpaccio and basil	59
Crunchy Cauliflower capers aioli and spicy mayonnaise	62
Burnt eggplant carpaccio tomato salsa, tahini and Labneh Cheese	60
Green salad iceberg and salanova lettuce, roasted almonds, fennel, radish and parmesan cheese	64
Herb salad roasted almonds, seasonal fruit and Labneh Cheese	54
Caesar Salad lettuce hearts, parmesan and croutons	64
Spaghetti Pomodoro tomatoes, basil, garlic and olive oil	69
Gnocchi with chestnuts mushrooms in cream sauce	84
Spinach and cheese Tortellini in a butter tomato sauce and fresh oregano	89
Sicilian Pasta red drum fish, olives, sun-dried tomato, aglio e olio	129
Fettuccine Bolognese	83
Fish and Chips	93
Salmon Filet butter sauce, spinach and dried tomatoes cream	110
Roasted eggplant ravioli and Sea Bream filet seasonal vegetables	103
Red drum Filet Oven-Cooked cherry tomatoes, lemon, olives, and garlic in butter and white wine	138
Sea bream fillet with seared green vegetables	139
Seabass Kebab freekeh (green wheat), yogurt, and fresh spinach leaves	95
Chicken Schnitzel and mashed potatoes	83
Oven-Cooked Chicken with grilled vegetables, cream mushrooms sauce	89
Chicken Satay	93
Homemade Merguez sausages	83
Classic Hamburger	87
French Burger brioche bun, gruyere cheese, pickled mushrooms in beef stock, roquette and red onion	90
Hamburger with red wine sauce roasted onion and mashed potatoes	90
Chicken Pullet Steak in dijon mustard and date honey marinade and green vegetables	89
Chicken livers with roasted onions, red wine, mashed potatoes and roquette leaves	87
Beef Filé on Strozzapreti pasta and pepper sauce	173
Choice of side dishes: potato purée, french fries, rice, green bean, green salad	

White Wine

Vivaldi, Soave 2022, Italy	35/121
Dr. Loosen, Gewürztramine 2022, Germany	42/133
Guerrieri Rizzardi, Pinot Grigio 2023, Italy	43/165
Pelter, Sauvignon Blanc 2022, Israel	50/176
Clos de Gat, Chanson 2022, Israel	196
Henri Bourgeois, Sancerre 2022, France	210
Tzora, Judean Hills 2022, Israel	228
Sphera, First page 2022, Israel	271
Domaine Fourrey, Chablis 2022, France	62/240
'C' Castel, Chardonnay 2022, Israel	261
Tommasi, Le Fornaci Lugana 2022, Italy	57/267
Sphera, Riesling 2022, Israel	300
Lewinson, Garage De Papa 2022, Israel	348
Tzora, Shores 2022, Israel	350
Château Golan, Geshem 2022, Israel	381
Half-Bottles	
Ruffino, Orvieto Classico 2021, Italy	72
Château Golan, Sauvignon Blanc 2021, Israel	146

Red Wine

Santa Julia, Malbec Reserva 2021, Argentina	42/144
Tommasi, Valpolicella 2021, Italy	46/159
Shvo Vineyards, Red 2021, Israel	199
Tzora, Judean Hills 2022, Israel	67/228
Matar, Cumulus 2022, Israel	62/214
Clos de Gat, Harel Cabernet Sauvignon 2021, Israel	221
Clos de Gat, Syrah 2022, Israel	66/228
Château Golan, Syrah 2022, Israel	236
Castel, Petit Castel 2021, Israel	281
Tzora, Shores 2022, Israel	350
Castel, Grand Vin 2022, Israel	350
Lewinson, Garage De Papa 2022, Israel	371
Château Golan, Eliad 2020, Israel	419
Tzora, Misty Hills 2020, Israel	500
Half-Bottles	
Château Golan, Syrah 2022, Israel	153
Guigal, Cotes du Rhone 2022, France	160

Rosé

Shvo Vineyards, Upper Galil 2022, Israel	156
Miraval, Studio 2022, France	61/230
Château Golan, Geshem Rose 2022, Israel	250
Castel, Rosé Du Castel 2022, Israel	271
Lewinson, Garage De Papa 2022, Israel	300

Sparkling Wines and Champagne

Villa Sandi, Prosecco 2022, Italy	36/120
Alexandre Bonnet, Champagne 2019, France	450

// Vintage years may vary according to the wineries' stock //