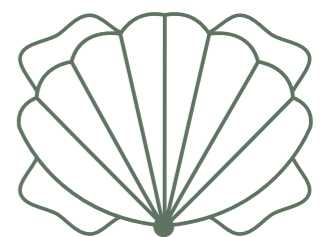


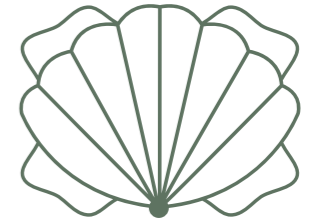
GAZOZ BEACH

EN



GAZOZ BEACH

EN



ENTRÉES

Stone Baked Focaccia with olive oil and balsamic vinegar | 32
Spicy Snack Platter | 24
Padrón Peppers coarse salt | 48
Mixed Olives | 24
Assorted Pickles | 28
Har Bracha Tahina | 34
Tzatziki, yoghurt, cucumbers, dill leaves, oregano, garlic confit | 38
Druze labneh, fresh za'atar leaves and olive oil | 36
Hame'iri Cheese za'atar leaves, olive oil | 28

PIZZA & TOAST

Pizza Margherita, tomato sauce and mozzarella | 82
Peperoni Pizza, tomato sauce, mozzarella, peperoni | 88
Crispy Cheese Tomato Toast with small salad | 64

SALADS

Chopped tomato, cucumber, purple onion, parsley, Har Bracha tahina | 62
Caprese Burrata, colorful cherry tomatoes, fresh burrata, Kalamata olives, basil, olive oil, balsamic | 88
Caesar Salad chicken breast, Caesar lettuce, walnuts, Caesar dressing, parmesan, croutons | 88
Greek Market, colorful cherry tomatoes, baby cucumbers, Tinkerbell peppers, colorful carrots, small radishes, fennel, scallions, feta cheese | 76 / Hameiri Cheese | +5
Red Tuna Niçoise, salanova lettuce, cherry tomatoes, potatoes, broad beans, cornichons, tataki red tuna, hard boiled egg, vinaigrette | 88
Endive Cambozola, seasonal fruit, salanova & Laliqie lettuce, pecans, balsamic vinaigrette | 82

APPETIZERS

Saint-Maure Cheese, cherry tomato jam, toast | 82
Roasted Kohlrabi, Hameiri cheese, cashews, pomegranate, orange marmalade, mizuna leaves | 64
Roasted Fennel Confit, Druze labneh, cherry tomato raisins and za'atar crumble | 68
Eggplant Sabich, fresh eggplant coated in tahina, hard boiled egg, basket of tomatoes, a touch of amba | 58
Home-Made Hummus, tahina, olive oil, parsley & pitta bread | 38 / 52
Beef Fillet Carpaccio with crushed tomato, balsamic vinegar, parmesan, rocket leaves | 82
Salmon Sashimi, cucumber gazpacho, soy balsamic, green onion and chili | 76
Red Tuna Sashimi, green herbs salad with melon | 82
Shrimps Calamari with spicy crust, cilantro seeds, lemony shipka dip | 88
Shrimps Provençal Tiger shrimps, cherry tomatoes in butter, garlic, wine, cilantro | 88
Grilled Sea Fish Kebab tzatziki, greens, nuts, seeds | 72
Ceviche and Guacamole Taco Four mini tacos with sea fish ceviche, onion, tomatoes, cilantro, mint, scallion, lemon juice, olive oil | 68
French Fries | 30
Edamame with lemon | 52
Nachos with salsa, cream cheese, and guacamole dips | 65

MAINS

Seabass Fillet Served with sautéed vegetables and smashed potatoes | 142
Baked Salmon With fresh corn polenta and green beans | 132
Whole Grilled Bream Herbs, sautéed vegetables and smashed potatoes | 142
Seafood Casserole Shrimps, scallops, calamari, blue crab, mussels, oysters, crab bisque, butter, cilantro and challah | 156
Chicken Thigh Souvlaki chicken thigh steak, and grilled vegetables, served with fries in a laffa flatbread | 108
Entrecôte Souvlaki two entrecôte skewers, grilled vegetables and fries, served in a laffa flatbread | 138
Grown-Up Schnitzel Home-style schnitzel, coated in golden crumbs, served with French fries and coleslaw | 92
Hamburger (230 grams) Choice beef ground on the premises and served on a roll with fresh vegetables, chipotle sauce and French fries | 92
Optional Extras: bull's eye egg (7), fried mushrooms (7), fried onion (7), guacamole (7), cheddar (9)
Fish & Chips With lemony shipka dip | 84

KIDS

Pasta with Tomato Sauce | 52
Mini Shnitzels & French Fries | 68
Hot Dogs & French Fries | 64

DESSERTS

Decadent Sponge Cake soaked in creamy condensed milk layered with luscious vanilla cream and garnished with fresh, juicy strawberries | 55
Melting Hot Chocolate Cake vanilla ice cream, almond tuile | 55
Basque Cheesecake | 52
Platter of Seasonal Fruits | 168
Watermelon in season | 30 with Bulgarian cheese | +5



BUSINESS

Served all week from 12:00-16:00
Choice of first course: Small salad / Har Bracha tahina
Choice of main course Israeli salad / market salad / mini-schnitzels and French fries / hot dogs and French fries / tomato pasta | 70
Cornish Hen Gyros | 88
Drink: lemonade / mineral water

BEACH COCKTAILS

Hibiscus, Blood Orange, Rosemary Monkey gin 47, rosemary, sour | 64
Spicy Passion Fruit Chili-infused tequila, fresh passion fruit, orange, lemon | 62
Elderflower, Honey, and Rosemary Vodka, St. Germain, Angostura | 62
Whisky Smash Whisky infused with green cardamom and sage, pure honey, lemon juice | 59
Tropical Israeli Arak, passion fruit, Rosetta lemon juice | 58

CLASSIC COCKTAILS

Mojito Run, lime, mint, brown sugar, finished with soda | 62
Margarita Tequila, lemon juice, Cointreau liqueur | 59
Aperol Spritz Aperol, cava monistrol, finished with soda and orange | 62
Negroni Gin, Campari, Red Vermouth | 62
Jasmine Gin, triple sec, fresh sour | 59
Sangria Red wine, freshly squeezed orange juice, Triple Sec, finished with soda | 59

SOFT DRINKS

Pepsi | **Pepsi Max** | 16
7UP Diet | **7UP** | 16
Mirinda | 16
Mineral Water | 14
Aqua Panna | 28
San Pellegrino | 16 / 31
Squeezed Orange Juice | 19
Fresh Lemonade | 16
Clear Cider | 16
Nestea Peach Flavor | 17
Grape Juice | 15
Black Beer | 16
XL Energy Drink | 15

HOT DRINKS

Cappuccino small / large | 15 / 19
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

Cold Coffee | 18
Cold Americano | 18
Iced Coffee | 26
Iced Mint Lemonade | 28
Iced Arak Lemonade | 62
Frozen Strawberry / Mango, Rosé and Tequila | 64

BEERS

Goldstar third / half | 35 / 40
Heineken third / half | 35 / 40
Paulaner third / half | 35 / 40
Maccabi third / half | 26 / 30
Corona bottle | 35
Sol bottle | 34

Minimum order ILS 70 per diner when seated on the deck or on couches