

Mezze

Your waiter will offer you a variety of freshly made salads	20/24
Balkan Bread with olive oil and Balsamic Vinegar	19

Fish

Baked Blue Bream seasoned with rosemary and olive oil along endive & Jerusalem artichoke flakes	110
Filleted Blue Bream served on organic red rice, pineapple & chili butter	110
Filleted Croaker served with yellow lentils, and mash potatoes	110
Jaffa school of fish (upon the daily catch) served with fennel salad	88
Filleted Sea Bass served with our gnocchi, eggplant and cashew in cured lemon butter & coriander	129
Fillet of tuna in carrot and ginger sauce	140
Chunks of Fillet of Grouper on mashed blue sweet potato & shallot flakes	140

Seafood

Sharing Seafood: mussels, shrimp and crabs, sweet potato and grilled pineapple in a coconut milk sauce with lemon grass, ginger and curry paste	180
Shrimp and calamari with figs and parmesan and pear sauce	115
Scallop and shrimp on kale and apples cream, topped with asparagus, and bottarga crumbs	115
Sautéed Shrimp served with our gnocchi, baby spinach leaves and crab creamy sauce	109
Fried Calamari with Asian sauce & Vietnamese salad	79
Roasted Whole Calamari (Squid) , served with Chimichurri, cherry tomato and Feta cheese	82
Mixxxed Seafood in a black cast- iron pot	125

Meats

Fillet of beef in red wine sauce, served with artichoke hearts & champignon mushrooms tossed in butter	145
Braised spring chicken marinated in cured lemon and thyme, served with BBQ sauce and potatoes with pears Chimichurri	75
Lamb Osso Buco served with baked potatoes and a stew of raisons, chestnuts and shallots	105

Ever changing

Hearts of Lettuce & kale, Petite Gilboa cheese with apple vinaigrette	48
Asian salad: spinach, snow peas, avocado and Wakame seaweed	49

Optimistic breakfast: daily 09:00 to 12:00

COCKTAILS glass / carafe

Pink Lillet Sangria: Dry curacao, frozen grapes, mint	42/89
Our famous Frozen Lemon Margarita	42
Bitter passion: Campari, red grapefruit, passion flower	45/92
Man Tai: Captain Morgan spiced, Dry curacao, Orange jam	45\92
Smash & fresh: Ketel 1 Citroen, ginger, smash fresh apple, pineapple	45/92
Moscow Mule on Gin: Tanqueray Gin, almonds syrup, ginger beer	45/92
Cockfight: Espolon Tequila, Green Chartreuse, pineapple juice, chili	45/92

sparkling cocktails by the glass

Lychee Cava	39	Aperol Spritz	39
Ho-Lillet & tonic	42	French 75	70

white and pink summer glass / carafe

HOOSH_BA_YOFFY 16 ***	40\85	Rose, Shvo 16	42\77
Riesling, Sphera 16	46\99	Rose, Flam 16	44\93
Blanc Flam 16	44\93	Rose Blue C, Covenant 16	44\93
La Maison Romane, Eaux Vives Blanc 12	49/104	White Franc, Tulip 16	43\91

Beer Beer Beer

Draft beer	1/3-1/2	Boutique beer	Bottle
		Jem's 8*8	31
Stella Artois	28/33	Malka Blond	31
Weihenstephan	28/33	Malka Red	31
Hoegaarden	28/33	Alexander Blond	31
Tuborg	25/29	Alexander Green	31