

Mezze

Your waiter will offer you a variety of freshly made salads	21/25
Balkan Bread with olive oil and Balsamic Vinegar	19

Guillardeau OYSTERS mostly on weekends 29 each

Fish

Baked Blue Bream seasoned with rosemary and olive oil along endive & Jerusalem artichoke flakes	115
Filletted Blue Bream served on organic red rice, pineapple & chili butter	115
Filletted Croaker served with yellow lentils, and mash potatoes	88
Jaffa school of fish (upon the daily catch) served with fennel salad	
Filletted 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

Bouillabaisse, Marseilles style soup	125
Sharing Seafood: mussels, shrimp and crabs, sweet potato and grilled pineapple in a coconut milk sauce with lemon grass, ginger and curry paste	185
Risotto of shrimp, calamari with Manchego cheese and Macadamia nuts	115
Scallop shrimp on kale and apples sauce, topped with asparagus, and bottarga crumbs	115
Sautéed Shrimp served with our gnocchi, baby spinach leaves and crab creamy sauce	115
Fried Calamari with Asian sauce & Vietnamese salad	79
Roasted Whole Calamari (Squid), served with Chimichurri, cherry tomato and Feta cheese	87
Mussels with winter mini beetroot on farmer bread toast with Gruyere	95
Mixxxed Seafood in a black cast-iron pot	125

Meats

Fillet of beef in red wine sauce, served with artichoke hearts & champignon mushrooms tossed	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	110

Ever changing

Soup of the day (the day challenge)	47
Hearts of Lettuce & kale, Petite Gilboa cheese with apple vinaigrette	49
Asian salad: spinach, snow peas, avocado and Wakame seaweed	49

Optimistic breakfast: daily 09:00 to 11:45

COCKTAILS glass / carafe			
Sangria (warm): Port, Amaretto, ginger, almonds, pears			42/89
Our famous Frozen Lemon Margarita			42
Bitter passion: Campari, red grapefruit, passion flower			45/92
Vitamin C: Ketel 1 citron, Tanqueray Gin, orange juice, rosemary			45/92
Rhumba: Plantation Rum, red grapefruit, maraschino (Marasca cherries)			45
Moscow Mule on Gin: Tanqueray Gin, almonds syrup, ginger beer			45/92
Cockfight: Tequila Espolon, Green Chartreuse, pineapple juice, chili			45/92
Bourbon street blues: Bulleit Bourbon, Cinzano 1757, pineapple juice, Cassis			45/92
sparkling cocktails by the glass			
Lychee Cava	39	Aperol Spritz	39
Lillet Vive- Lillet, strawberry & tonic	42	French 75	70
Wine and Champagne glass / carafe			
Champagne Drappier	70	Shoresh, Tzora 16	50/107
HOOSH_BA_YOFFY 16, Recanati	43/91	Cabernet Sauvignon Reserve, Flam	55/117
D vs G, 5 stones Vineyards 16	44/94	Red, Shvo 14	46/93
Chablis, Sainte Claire Brocard 15	46/99	Vina Collada, Marques de Riscal Rioja	41/88
Beer Beer Beer			
Draft beer	1/3-1/2	Boutique beer	Bottle
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