

## 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
Filleted Blue Bream served on organic red rice, pineapple & chili	115
Filleted Croaker served with yellow lentils, and mash potatoes	115
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	140

## Seafood

Bouillabaisse, Marseilles style soup	125
Sharing Seafood: mussels, shrimp and crabs, sweet potato and grilled pineapple, coconut milk sauce with lemon grass, ginger and	185
Risotto of shrimp, calamari with Manchego cheese and Macadamia	115
Scallop shrimp on kale and applesauce, 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
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 raisins, 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

Warm Sangria: Port, Amaretto, ginger, pears, orange	42/90
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
Rumba: Plantation Rum, Tanqueray Gin, rose water, strawberries, basil	45
Moscow Mule on Grey Goose: Grey Goose Vodka, almonds juice, Ginger Beer	45/92
I-Calvados: Calvados, Martini Bianco, white wine, lemongrass, ginger	45/92
Bourbon street blues: Bulleit Bourbon, Cinzano 1757, pineapple juice, Cassis	42/90
I'm not your toy: Tanqueray Gin, passion fruit, rosemary, kiwi	45/92
Lychee Cava	39
Aperol Spritz	39

### champagne and champagne cocktails

Champagne aux fruits rouges	70	French 75 : Champagne, Gin	70
Champagne Jean Michel brut	75/320	Champagne Tattiger reserve	70/290

### our wine team of 8 glass | carafe

Riesling, Sphera 17	46/98	Cabernet Sauvignon Reserve, Flam	55/117
Chablis, Ste. Claire Brocard 17	46/99	Carignan, Jezreel Valley 15	44/95
Viognier, Blue C, Covenant 17	46/99	Merlot, Laboratory Sample, 5 stones vineyards 16	44/93
Rosé, 5 stones Vineyards 17	44/93	Red, Shvo 15	44/93

### beer beer beer

<b>Draft Beer</b>	1/3-1/2	<b>Boutique Beer</b>	Bottle
Stella Artois	28/33	Malka Blond	31
Weihenstephan	28/33	Malka Red	31
Hoegaarden	28/33	Shapiro pale ale	30
Tuborg	25/29	Shapiro wheat beer	30