

COCKTAILS & WINE MANTA RAY

Spritz (low abv) with a lot of ice.

Cocchi americano Vermouth / tonic / club soda 36

Italicus Rosalio De Bergamotto , tonic / club soda / prosecco 40

Aperol Spritz - Aperol, Prosecco, club soda water 47

Royal - Tanqueray royal gin, med tonic. thyme 48

Hot Red Sangria – Port, Apple, Almonds 48

Cocktails

Margarita - Our famous Frozen Lemon Margarita! 49

Sevilla Negroni - Tanqueray Sevilla orange, Campari, Cinzano 1757 50

TOY - Tanqueray gin, passion fruit, kiwi, rosemary 55/122

TequilaKum - Tequila Epsilon, dry Curacao, strawberry, vanilla, basil 55/ 122

Go Johnny Go! - Jhonnie walker blond, Cynar, Cinzano 1757, passionfruit, oregano 55

Mango Aperol- Aperol, Captain Morgan, Cinzano, Mango, Chili 55/122

Ouzotini - Ouzo 12, Curacao, pomegranate juice, basil 48/110

Wine by the glass

Crémant D'Alsace brut Bestheim 45

SPARKLING

Pinot Grigio, La Rizzardi Guerrieri 42/105

Gavi De Gavi, Pico Maccario 42/105

WHITE

Chardonnay, Les Cotilles 42/105

White Franc, Tulip 42/105

PINK

BEER 30/ 35

Estrella Damm

Touburg

Weihenstephan

Shikma (Israeli)



MANTA RAY D MENU

SMALL SHARE

Mezze: Your waiter will offer you a variety of freshly made salads 25/27

Balken bread with olive oil, Atlantic salt, balsamic vinegar 22

Yellowtail cubes, baby zucchini, kohlrabi, pomelo, fresh coriander 69

Linguini, crab meat, tobiko, seafood stock, dry vermouth 75

Risotto, Asparagus, spinach, ricotta, parmesan 72

Grilled Oyster mushroom, Hokkaido pumpkin, goat's cheese, caramelized in honey 67

Lalique lettuce, young kale, carrot leaves, goat's cheese 56

Hearts of lettuce & kale salad, Petite Gilboa cheese, apple vinaigrette 56

Tuna Fillet (100 gr), young carrots & ginger sauce 79

Deep-fried crispy calamari 49

LARGE SHARE

Bouillabaisse, Marseilles style soup 149

Mixed Seafood in a black cast-iron pot 150

Mussels, caramelized salted Granny Smith, mustard, white wine 125

TO SHARE OR NOT TO SHARE

Baked blue bream seasoned with rosemary and garlic confit, with endive & Jerusalem artichoke flakes 134

Seabass fillets served with our gnocchi, eggplant, and cashews in cured lemon butter & coriander 139

Shrimp with vodka, shallots, garlic & pepper spread on a slice of country-style bread 118

Roasted whole Calamari Chimichurri, cherry tomato, Feta cheese 89

Risotto of shrimp, calamari, chicken, Manchego cheese, Macadamia nuts 127

Lamb Osso Bucco [Lamb Shank] with a mashed potato 132

Grilled spring-chicken thighs in BBQ sauce, burnt roast potatoes, pumpkin cubes & pumpkin seeds 88

