

COCKTAILS

glass | carafe

Margarita	Our famous Frozen Lemon margarita!	44
TOY	Tanqueray Gin, passion fruit, kiwi, rosemary	46/93
Bronx	Vermouth bianco & rosso, Gune Liqueur, orange juice	47/94
Jungle Bird	Dolores 5 aged rum, Campari, pineapple	47/94
Mango Aperol	Captain Morgan, Aperol, Cinzano 1757, Mango, chili	45/92
Parasol daiquiri	Dolores 5 aged rum banana liqueur, pineapple	47/94
Warsaw mule	Żubrówka vodka, Ginger beer, ginger	45/92
Paloma	Aperol, Tequila, Espelon, grapefruit, chili	45/92
Pomegranate ouzo	ouzo 12, Curaçao, pomegranate juice, basil	42/90
Aperol Spritz		40
Cava and Lychee		40

Galipette Cidre Gluten free

28

Draft beer beer beer

1/3-1/2	1/3-1/2
28/33	28/33
28/33	28/33
Carlsberg	Estrella Damm
Touburg	Weihenstephan



Mezze

Your waiter will offer you a variety of freshly made salads	22/25
Balkan Bread with olive oil and balsamic vinegar	21

Openers

Cured shrimps and calamari with baked crushed potatoes, red onion & scallion	49
Yellowtail sashimi with black lentil, kohlrabi, nectarine, coriander & cucumber	50
Deep fried crispy calamari	43
Little Gem lettuce , Saint Maure cheese & rhubarb marmalade	52
Hearts of Lettuce & kale, Petite Gilboa cheese with apple vinaigrette	52

Fish

Baked Blue Bream seasoned with rosemary and olive oil along with endive & Jerusalem artichoke flakes	125
Filleted Blue Bream served on organic red rice, pineapple & chili	125
Filleted Sea bass served with our gnocchi, eggplant and cashew in cured lemon butter & coriander	130
Chunks of Grouper with gem lettuce, radish, zucchini, apple, confit of garlic and fish stock	149
Jaffa school of fish (upon the daily catch) with bulgur and pumpkin salad	88

Seafood

Sharing Seafood: mussels, calamari, shrimp, crabs, sweet potato and grilled pineapple in a coconut milk sauce with lemon grass, ginger and curry paste	190
Risotto of shrimp, calamari, chicken with Manchego cheese and Macadamia	120
Sautéed Shrimp served with our gnocchi , baby spinach leaves and crab creamy sauce	120
Shrimp with vodka shallots , garlic, pepper spread on a slice of country bread	118
Roasted whole Calamari Chimichurri, cherry tomato and Feta cheese	87
Mussels , caramelized salted Granny Smith, mustard, white wine	110
Mixxxed Seafood in a black cast-iron pot	139

Meats

Fillet of beef served with artichoke hearts, tossed champignon, mushroom in red wine sauce	145
Braised spring chicken in BBQ sauce and burnt roast potatoes, pumpkin cubes & pumpkin seeds	88

optimistic breakfast daily 09:00 to 11:45