

MANTA RAY APRIL MENU

SMALL SHARE

Your waiter will offer you a variety of freshly made salads 24/27

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

Deep fried crispy calamari 49

Yellow tale cubes, baby zucchini salad, kohlrabi, pomelo, and fresh greens 69

Linguini, crab meat, tobiko, seafood stock, dry vermouth 72

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

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

Risotto fresh green peas, Spinach, Ricotta, parmesan 79

Fillet of Tuna (100 gr), carrots, ginger sauce 79

LARGE SHARE

Bouillabaisse, Marseilles style soup 149

Mixxed Seafood in a black cast-iron pot 149

TO SHARE OR NOT TO SHARE

Baked blue bream seasoned with rosemary and olive oil, endive, Jerusalem artichoke flakes 132

Filletted Sea Bass served with our gnocchi, eggplant, and cashew in cured lemon butter & coriander 138

Jaffa school of fish (upon the daily catch) served with fennel salad 89

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

Risotto of shrimp, calamari, chicken, Manchego cheese, Macadamia nuts 125

Roasted whole Calamari Chimichurri, cherry tomato, Feta cheese 89

Lamb Osso Bucco [Lamb Shank] with mashed potato 132

Braised spring chicken in BBQ sauce, burnt roast potatoes, pumpkin cubes & pumpkin seeds 88

MANTA RAY COCKTAILS | APRIL WINE

Spritz (low abv) with tonic or club dosa and a lot of ice

Cocchi americano Vermouth 32

La Quintinye blanc Vermouth 32

Italicus Rosalio De Bergamotto 36

Light cocktails

Aperol Spritz - Aperol, Prosecco, soda water

Cocchi Spritzer - Cocchi Americano, Prosecco

Italicus, Prosecco, olive

Classic Cocktails

Margarita - Our famous Frozen Lemon Margarita! 48

Classic Negroni - Campari, Whitley Neill Gin, Vermouth Rosso 50

Nick and Nora - Whitley Neill Lemongrass & Ginger Gin, Cocchi Americano vermouth 50

TOY - Tanqueray gin, passion fruit, kiwi, rosemary 50/120

Bourbon Sunset - White Jim Beam, almond Monin, pineapple juice, cinnamon 50

Paloma - Aperol, Tequila Espelon, grapefruit, chili 50/120

Mango Aperol - Captain Morgan, Aperol, Cinzano, mango, chili 52/120

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

April Wine 40/160/100

Gavi De Gavi, Pico Maccario

Chardonnnet, Les Cotilles

Viognier, Domaine Galuval

BEER 28/33

Estrella Damm

Weihenstephan

Pinot Grigio, La Rizzardi Guerrieri

White Franc, Tulip

Touburg

Shikma (Israeli)