

COCKTAILS

glass | carafe

Margarita	Our famous Frozen Lemon Margarita!	48
Cold Sangria	Orvieto Classico, Brandy, Summer Fruits	48/116
TOY	Tanqueray Gin, passion fruit, kiwi, rosemary	50/120
Negroni	Campari, J. J Whitley Gin, Martini Rosso	50
Nick and Nora	Whitley Neill Lemongrass & Ginger Gin, Cocchi Americano vermouth	50
Bourbon Sunset	White Jim Beam, almond Monin, pineapple juice, cinnamon	50
Summer Fling	Gin Tunqueray, Cocchi Americano Vermouth, Ginger Beer, cucumber	50/120
Mango Aperol	Captain Morgan, Aperol, Cinzano, Mango, chili	52/120
Paloma	Aperol, Tequila Espelon, grapefruit, chili	50/120
Ouzotini	Ouzo 12, Curaçao, pomegranate juice, basil	48/116
Cocchi Spritzer	Cocchi Americano, Whitley Neill blood orange Gin, Cava	48
Aperol Spritz	Aperol, Prosecco, soda water	48

Israeli beer (bottle)

Herzl white	28	Herzl Dulce De Asal	28
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Draft beer beer beer

1/3-1/2

1/3-1/2

28/33

Shikma (Israeli)

28/33

Estrella Damm

28/33

Touburg

28/33

Weihenstephan



Mezze	
Your waiter will offer you a variety of freshly made salads	23/26
Balkan bread with olive oil and balsamic vinegar	21
in the middle	
Jumbo shrimp , spinach, shallots, smoked bonito sauce	98
Octopus tentacle , humus, root vegetables, Jalapeño purée	96
Grouper cubes with baby zucchini, kohlrabi, and green leaves	69
Deep fried crispy calamari	49
Fillet of Tuna, (100 gr) carrots and ginger sauce	79
Linguini, crab meat , tobiko, seafood stock, dry Vermouth	72
Hearts of Lettuce & kale salad , Petite Gilboa cheese, apple vinaigrette	54
Lalique lettuce , young kale, carrot leaves, goat's cheese, fennel marmalade, breadcrumbs, and walnuts crumbs	54
Fish	
Baked Blue Bream seasoned with rosemary and olive oil, endive, Jerusalem artichoke flakes	132
Filletted Blue Bream served on organic red rice, pineapple & chilli butter	129
Filletted Sea bass served with our gnocchi, eggplant, and cashew in cured lemon butter & coriander	138
Chunks of Grouper , Gem lettuce, radish, zucchini, apple, confit of garlic and fish stock	149
Jaffa school of fish (upon the daily catch) served with fennel salad	89
Seafood	
Sharing Seafood: mussels, calamari, shrimp, crabs, sweet potato, grilled pineapple in a coconut milk sauce with lemon grass, ginger and curry paste	218
Shrimp & Calamari , zucchini hairs, kale, pecans in garlic butter, yogurt extract, zucchini and carrot cake on the side	130
Shrimp with vodka, shallots , garlic & pepper spread on a slice of country bread	118
Roasted whole Calamari Chimichurri, cherry tomato, Feta cheese	89
Mussels , caramelized salted Granny Smith, mustard, white wine	115
Mixxxed Seafood in a black cast-iron pot	149
Meats	
Fillet of beef served with artichoke hearts & tossed champignon mushroom in red wine sauce	155
Lamb Osso Bucco [Lamb Shank] with mashed potato	132
Braised spring chicken BBQ sauce burnt roast potatoes, pumpkin cubes & pumpkin seeds.	88