

COCKTAILS

glass | carafe

Margarita	Our famous Frozen Lemon Margarita!	44
White Negroni	G'vine Gin, Manchino Vermouth Rosso, Suze	47/100
TOY	Tanqueray Gin, passion fruit, kiwi, rosemary	47/100
Jungle Bird	Dolores 5 aged rum, Campari, pineapple	47/100
Penicillin	Bulleit Bourbon, Monin Falernum, Talisker	49/105
Manta Manhattan	Bulleit Bourbon rye, Martini Rosso, Luxardo Maraschino	49/105
Mango Aperol	Captain Morgan, Aperol, Cinzano 1757, Mango, chili	47/100
Paloma	Aperol, Tequila, Espelon, grapefruit, chili	47/100
Ouzotini	Ouzo 12, Curaçao, pomegranate juice, basil	42/90
Aperol Spritz	Aperol, Cava, soda water	39
Lillet Spritz	Lillet on Fever Tree tonic	39
Cava Lychee	Cava and Lychee	39
Galipette Cidre	Gluten free	28

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	22/25
Balkan bread with olive oil and balsamic vinegar	20
Guillardeau OYSTERS [mostly on weekends] each:	34
in the middle	
Jumbo shrimp , spinach, shallots, smoked bonito sauce	98
Grilled bread, avocado guacamole , cured onion, sashimi tuna , 6 min. egg	69
Grouper cubes on black lentil, kohlrabi, coriander, persimmon, cucumber	57
Deep fried crispy calamari	47
Fillet of Tuna, (100 gr) carrots and ginger sauce	72
Linguini, crab meat , tobiko, seafood stock, dry Vermouth	69
Hearts of Lettuce & kale salad , Petite Gilboa cheese, apple vinaigrette	51
Lalique lettuce , young kale, carrot leaves, goat's cheese, fennel marmalade, breadcrumbs, and walnuts crumbs	51
Soup of the day [the day challenge]	49
Fish	
Baked Blue Bream seasoned with rosemary and olive oil, endive, Jerusalem artichoke flakes	129
Filletted Blue Bream served on organic red rice, pineapple & chili	129
Filletted Sea bass served with our gnocchi, eggplant, and cashew in cured lemon butter & coriander	134
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	
Bouillabaisse, Marseilles style soup [ideal for 2 in love]	139
Sharing Seafood: mussels, calamari, shrimp, crabs, sweet potato, grilled pineapple in a coconut milk sauce with lemon grass, ginger and curry paste	193
Risotto of shrimp, calamari, Manchego cheese, Macadamia nuts	125
Shrimp with vodka, shallots , garlic & pepper spread on a slice of country bread	118
Roasted whole Calamari Chimichurri, cherry tomato, Feta cheese	87
Mussels , caramelized salted Granny Smith, mustard, white wine	110
Mixxed Seafood in a black cast-iron pot	139
Meats	
Fillet of beef served with artichoke hearts & tossed champignon mushroom in red wine sauce	147
Lamb Osso Bucco [Lamb Shank] with mashed potato	127
Braised spring chicken BBQ sauce, burnt roast potatoes, pumpkin cubes & pumpkin seeds	88