

STARTERS & SOUPS

Salmon Confit in a Cloud of Smoke

red tuna tartar wrapped in cucumber, beetroot cream & atlantic sea salt
103

Rib-Eye Carpaccio

caramelized cherry tomatoes, kalamata olives, baby cucumber, shimeji mushrooms, olive oil & dijon mustard
78

Drum Fish & Salmon Sashimi

roasted beetroot, basil oil, lemon wedges & radishes
82

Rainbow of Cherry Tomatoes Salad

spicy gazpacho & lettuce
56

Smoked Duck Breast & Slow Roasted Veal

garlic aioli, poached egg & ratte potatoes
98

Mushroom Risotto

wild mushrooms, champignon & shimeji
87

Rib-Eye Braciolo

sous-vide rib-eye, smoked duck, mustard aioli & kalamata olives
86

Slow Roasted Veal Cheeks in Sweetened Wine Sauce

artichoke cream, phyllo dough stuffed with chicken tanzia
110

Chicken Consommé

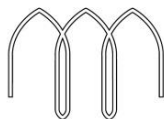
chicken breast, pumpkin, zucchini & kohlrabi
58

Cream of Root Vegetable Soup

pumpkin orb, spinach cream & mushroom crostini
58

Winning Dish of the Taste of Waldorf Astoria Seven Species

eggplant encrusted sea bream fillet served over bulgur wheat salad, tehina, dates & herbs
98



MAIN COURSES

Chargrilled Hanger Steak

spinach, artichoke confit, roasted sweet potato & steak sauce

168

Oven-Baked Fillet of European Sea Bass with Herbs

artichoke confit, cauliflower cream, cherry tomatoes & fish sauce foam

182

Crispy Grilled Chicken Breast

roasted artichoke, sweet pea cream, tomato confit, chicken sauce

103

Chargrilled Rib-Eye Medallions

art inspired with red wine sauce

196

Slow-Roasted Veal Spareribs

sweet pea cream, glazed carrots & veal sauce

153

Salmon Fillet on a Hot Skillet

spinach, zucchini, polenta & caramelized turnip in a fennel & pastis sauce

144

Caramelized Duck Breast on a Hot Skillet

bok choy, roasted beetroot, beetroot cream & duck sauce

126

Slow Roasted Lamb Osso Buco

sweet potato, garlic confit, glazed carrots, shallots & lamb sauce

165

Rack of Lamb

garden pea, roasted beetroot & turnip, potatoes & lamb sauce

220

Bone-In Rib-Eye Steak (500g)

baked potato, caramelized squash, served with greens salad, mustard & olive oil vinaigrette

290

Rib-Eye Steak (300g)

artichoke & tomato confit, thyme leaves & steak sauce

178

All prices are in Israeli Shekels and are inclusive of VAT.

For special dietary needs, please speak to a manager.

Chef Itzik Mizrahi Barak