

Chuzpeles

GRILLED EGGPLANT ^{A,F,G,K}	9.50	 OCTOPUS ^{A,B,D,F,K,M}	12.50
· TOMATO		· PEARL BARLEY RISOTTO	
· CUMIN		· TOMATO	
· GOAT CHEESE		· AJO BLANCO	
· THYME		 SPICY PRAWNS ^C	12.50
· TAHINI		· CHILI	
 CAULIFLOWER ^{F,H}	9.50	· ROMAINE LETTUCE	
· SALTY LEMON		· CORIANDER	
· GARLIC BUTTER		· SALTY LEMON	
· ALMOND		 CALAMARI ^{B,D,F,K,L}	12.50
BETROOT ^{F,G}	9.50	· YOGHURT	
· TAHINI YOGHURT		· TOMATOES	
· BLUE CHEESE		· HERB SALAD	
· PEARS		SCALLOPS ^{D,G,K,M}	13.00
KING OYSTER MUSHROOMS ^{A,DE,F,I}	9.50	· SCALLOPS	
· ESCABECHE		· RED ONION	
· CROÛTONS		· CHILI	
· TOMATO		· POMELO	
GREEN NOSH ^{D,F,G}	9.00	NEVE TZEDEK ^{A,D,E,F}	11.00
· BELL PEPPER		· LAMB SHOULDER	
· SCHUG		· CUCUMBER YOGHURT	
· LABNEH		· POMEGRANATE	
TOMATOES ^{D,F}	10.00	WONDER BALLS ^{A,G,L}	11.00
· TOMATO		· LAMB PATTIES	
· FETA CHEESE		· CINNAMON TOMATO	
· KALAMATA		· HUMMUS	
· HONEY		DRY AGED ROASTBEEF ^{D,G,K}	12.50
		· BABA GANOUSH	
		· PICKELS	
		· CRUNCHY SHALLOTS	

Plat Principal

 GRILL PLATTER MANI STYLE ^{D,E,F,K,L}	
SMALL	27.00
LARGE	48.00
· ENTRECÔTE	
· CORNFED CHICKEN	
· LAMB	
· VEAL	
· MERGUEZ	
· ZA'ATAR POTATOES	
· DIPS & PICKELS	
FLANK STEAK ^{D,E,F,G}	
200g	20.00
400g	38.00
· PICO DE GALLO	
· TAHINI	
LAMB CHOPS ^{A,D}	23.00
· GREEN BEANS	
· MOGHRABIEH	
· MINT	
GRILLED SEA BASS ^B	21.00
· FISH SERVED AS A WHOLE	
· LIME	
· TAMARIND	
· BARBERRIES	
GRILLED PORTOBELLO MUSHROOMS ^{A,F,H}	20.00
· ALMOND CREAM	
· COUSCOUS VERDE	



POUSSIN FOR TWO^{A,D,F,G} **35.00**

- DATE-ROSEMARY-CARAMEL
- ISRAELI SALAD
- HUMMUS
- LABNEH & PITA

(PREPARATION TIME 30 MIN)

Dessert

ROSEWATER PAVLOVA ^{I,F}	8.50
· LIME	
· CREAM	
· FRUIT	
PECAN PIE ^{A,I,F}	8.50
· MAPLE SYRUP	
· TONKA	
· VANILLA	
CHOCOLATE-GANACHE ^{A,F,I,N}	8.50
· PASSIONFRUIT	
· BROWNIE	
· MARSHMALLOW	

WE RECOMMEND

Vegetarian
Chuzpeles

FOR MAIN COURSE!



= Specials

Side Orders **6.00**

- SWEET POTATO FRIES
- GREEN/ RED SALAD^K
- HARISSA POTATOES
- HUMMUS^G

Wine by the glass

0.1l

WHITE

2014 WEISSBURGUNDER · DRY · BASSERMANN-JORDAN · PFALZ ¹⁹	6.00
2015 RIESLING · DRY · PETH-WETZ · RHEINHESSEN ¹⁹	5.50
2013 FENDANT DU VALISE · CAVE VALCOMBE · WALLIS · SWITZERLAND ¹⁹	6.50
2012 FUMÉ BLANC · DALTON WINERY · UPPER GALILEE · ISRAEL ¹⁹	7.50

ROSÉ

2014 ROSÉ · “LA CLARETTE” · KNIPSER · PFALZ · GERMANY ¹⁹	6.50
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RED

2013 SPÄTBURGUNDER · “EINS ZU EINS” · DRY · DIEHL · PFALZ ¹⁹	6.00
2015 LUBERON · M.CHAPOUTIER · RHÔNE ¹⁹	5.50
2013 “SEGAL” · BRÜDER CARMEI-ZWI-SEGAL · ISRAEL ¹⁹	7.00
2014 CORBIÈRE AOP DIO · DOMAINE DE LUC ¹⁹	7.50

Champagne

RUINART BRUT ³	0.1l	14.00
· BRUT		
· RUINART		
ROSÉ ³	0.1l	15.00
· BRUT		
· RUINART		

Beer

SAN MIGUEL ³	0.33l	4.00
PERONI ³	0.33l	5.00
GOLDSTAR ³	0.33l	5.50
WEIHENSTEPHAN ³	0.33l	5.00
· HELL KOSHER/ HEFEBIER		
SAN MIGUEL 0% ³	0.33l	4.00

Soft Drinks

COLA ^{2,3,5}	0.2l	3.50
COLA LIGHT ^{2,3,5,8}	0.2l	3.50
COLA ZERO ^{2,3,5}	0.2l	3.50
THOMAS HENRY TONIC	0.2l	3.50
THOMAS HENRY BITTER LEMON ^{3,5,7}	0.2l	3.50
THOMAS HENRY GINGER ALE ^{3,5,7}	0.2l	3.50
THOMAS HENRY SPICY GINGER ^{3,5,7}	0.2l	3.50
FEVER TREE TONIC ^{3,5,7}	0.2l	4.00
FENTIMANS 19:05 HERBAL ^{3,5,7}	0.2l	4.00

Water

BADOIT ³	0.33l	3.50
BADOIT ³	0.75l	6.50
EVIAN	0.33l	3.50
EVIAN	0.75l	6.50

Juices / Nectar

RHUBARB	4.00
APPLE UNFILTERED	4.00
CRANBERRY	4.00
TOMATO JUICE	4.00
ORANGE JUICE	4.00

Coffee

ESPRESSO ²	3.00
DOUBLE ESPRESSO ²	4.00

Cocktails

BOULEVADIER ⁵	12.00
· BOURBON WHISKEY	
· VERMOUTH · CAMPARI	
MANHATTAN ⁵	12.00
· RYE WHISKEY · RED VERMOUTH	
· ANGOSTURA & ORANGE · BITTER	
DRY MARTINI	12.00
· DRY VERMOUTH	
· BOMBAY SAPPHIRE GIN	
VODKA MARTINI	12.00
· DRY VERMOUTH	
· GREY GOOSE VODKA	
NEGRONI ⁵	12.00
· GIN · RED VERMOUTH · CAMPARI	
PADOVANI ⁵	11.00
· MONKEY SHOULDER SCOTCH	
· ST. GERMAIN ELDERFLOWER LIQUEUR	

Aperitif

PINOT SEKT BRUT BA ³	0.1l	7.50
· DRY		
· DIEHL		
· PFALZ		
BRUT DE LUXE ³		7.50
· BOUVET- LADUBAY		
· LOIRE		
COCCHI AMERICANO		8.00
COCCHI DI TORINO ⁵		8.00

1 with preservative, 2 with caffeine, 3 with antioxidation, 4 with sulphur dioxide, 5 with dye, 6 with blackening, 7 with quinine, 8 contains a source of phenylalanine, 9 genetically modified, 10 with milk protein, 11 with egg white, 12 ice cream, 13 ice cream with vegetable fat, 14 with sweetener, 15 with phosphat, 16 with falvor enhancer, 19 sulfathaltig, A gluten, B fish, C crustaceans, D sulphite, E celery, F lactose/milk, G sesame, H nuts, I eggs, K mustard, L soy, M molluscs