

Chuzpeles


- GRILLED EGGPLANT**^{A,F,G,K} 9.50
 - TOMATO
 - CUMIN
 - GOAT CHEESE
 - THYME
 - TAHINI

-  **CAULIFLOWER**^{F,H} 9.50
 - SALTY LEMON
 - GARLIC BUTTER
 - ALMOND

- BEETROOT**^{F,G} 9.50
 - TAHINI YOGHURT
 - BLUE CHEESE
 - CARAMELIZED PEARS
 - RED CHARD

-  **OCTOPUS**^{A,B,D,F,K,M} 12.50
 - BLACK PEARL BARLEY RISOTTO
 - SAFFRON ONIONS
 - DRIED TOMATO
 - AJO BLANCO

-  **SPICY PRAWNS**^C 12.50
 - CHILI
 - ROMAINE LETTUCE
 - CORIANDER
 - SALTY LEMON

-  **CALAMARI**^{B,D,F,K,L} 12.50
 - FENNEL YOGHURT
 - CHERRY TOMATOES
 - HERB SALAD
 - SUMAC

- SCALLOPS**^{D,G,K,M} 13.00
 - SCALLOPS
 - RED ONION
 - CHILI
 - POMELO
 - AVOCADO

- NEVE TZEDEK**^{A,D,E,F} 11.00
 - LAMB SHOULDER
 - CUCUMBER YOGHURT
 - POMEGRANATE

- WONDER BALLS**^{A,G,L} 11.00
 - LAMB PATTIES
 - CINNAMON TOMATO
 - HUMMUS
 - CHICKPEAS

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



TEL AVIV SCHNITZEL^{A,I,K,G,F,D} 22.00

- HUMMUS
- LABNEH
- ISRAELI SALAD

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