

# Chuzpeles

 <b>FRIDAYS FRENA</b> <sup>A, L, K, G, F</sup> <b>12.00</b>
• ZA'ATAR-YOGHURT • HUMMUS • TAHINA
 <b>JERUSALEM BAGEL "MANI STYLE"</b> <sup>A, F, G, H</sup> <b>15.00</b>
• FETA • LABNEH • HUMMUS • TAHINA • OLIVES • DOHA-SPICE
 <b>PUMPKIN STEAK</b> <sup>F, A, H</sup> <b>15.00</b>
• SHIMEJI MUSHROOM • BEET ROOT CUBES • GOAT CHEESE • CHILI OIL • PECAN
 <b>ISRAELI SALAD</b> <b>13.00</b>
• BABY SALAD • ROMANA SALAD • CUCUMBER • RED ONION • CHICKPEAS • QUINOA • MINT
 <b>POTATO CARPACCIO</b> <sup>F</sup> <b>13.00</b>
• POTATO CHIPS • LABNEH • JERUSALEM ARTICHOKE • PASSION FRUIT
<b>HAMACHI TARTARE</b> <sup>B, F</sup> <b>20.00</b>
• AVOCADO • PARSLEY OIL • LIME-COCONUT-YOGHURT SAUCE

## WE RECOMMEND

Vegetarian  
Chuzpeles 

## TO OUR MAIN DISHES



= CHEF'S RECOMMENDATION



<b>CHICKEN "SHIMON STYLE"</b> <sup>A</sup> <b>15.00</b>
• RED PAPRIKA • CARAMELIZED ONIONS • MANI "LAFFA" BREAD
 <b>GRILLED TOMATO</b> <sup>A, F, H</sup> <b>15.00</b>
• FETA-BASIL CREAM • KALAMATA OLIVES • PISTACHIO • SHIFKA • PITA
<b>SPICY-GRILLED BUTTERFISH</b> <sup>B, F</sup> <b>17.00</b>
RAS EL HANOUT BUTTER • MIXED SALAD • CRUNCHY CORN • POMEGRANATE • MINT • RED ONION • HARISSA DRESSING
<b>MALIA'S TARTARE</b> <sup>A, R</sup> <b>18.00</b>
• BEEF TARTARE • MOROCCAN FRENA-BREAD • LABANEH • MATBUCHA • OLIVE OIL
<b>BETWEEN MALIA TO SHIMON</b> <sup>R, H</sup> <b>13.00</b>
• MOROCCAN BEETROOT • SMOKED EEL • SPINACH-CREAM • CASHEW • NECTARINE
<b>PAPAGEI FISH SASHIMI</b> <sup>F, H</sup> <b>18.00</b>
• SOUR CREAM • GRILLED OLIVES • CHILI OIL • PISTACHIO • GAYÁ MELON • SUMAC



# Mains

<b>GRILLED SWORDFISH</b> <sup>A, B</sup> <b>30.00</b>
• ISRAELI TBEHA • HERB SALAD • GRILLED BRIOCHE • PARSLEY
<b>SOUS VIDE SIRLOIN STEAK (350 G)</b> <sup>F</sup> <b>40.00</b>
• PIKADA
<b>GRILLED SEA BREAM</b> <sup>F, H</sup> <b>30.00</b>
• GRILLED SALSA ISRAELI STYLE • MINT-YOGHURT • PARSLEY CREAM
<b>"MIDDLE EASTERN" CHICKEN</b> <sup>F, H, A</sup> <b>30.00</b>
• BABY CARROT • CRISPY JERUSALEM ARTICHOKE • CUMIN-LABNEH • ARABIC BULGUR
<b>WILD SHRIMPS</b> <sup>A, G, R</sup> <b>27.00</b>
• OKRA-BEAN • ZA'ATAR SAUCE • LIME • SNOW PEAS • BREAD

# Sides

<b>8.00</b>
• POTATO STICKS • LEAF SALAD • GRILLED SWEET POTATO <sup>G, H</sup> • ISRAELI POTATO <sup>G</sup>



<b>ENTRECÔTE (400 G)</b> <sup>I, K, F</sup> <b>55.00</b>
• CHIMICHURRI • CHIPOTLE AIOLI & LIME
<b>LAMB CHOPS</b> <sup>F, E, A</sup> <b>36.00</b>
• CELERY CREAM • MAGROBIA • HERBS SALAD • LEMON CREAM
 <b>GRILLED KING OYSTER</b> <sup>F, A</sup> <b>24.00</b>
<b>MUSHROOMS</b> <sup>F, A</sup>
• CAULIFLOWER CREAM • FREEKEH • GREEN SALSA
 <b>STEAK ONION</b> <sup>H, F</sup> <b>21.00</b>
• CARAMELIZED ONIONS • LABANEH • MEJADRA • HARISSA OIL • SPICY CASHEW • PICKLED RED ONION

# Dessert

<b>CHOCOLATE FONDANT</b> <sup>A, F, H, I, G</sup> <b>14.00</b>
• PINAPPLE SALAD • CHILI • MINT • SWEET LABANEH • BASIL
<b>FROM TEL AVIV WITH LOVE - A DEDICATION TO BERLIN</b> <sup>A, G, F</sup> <b>13.00</b>
• TAHINI GHANAS • QUINCES-APPLE SALSA • Z'ATAR • BLACKBERRY
<b>SWEET DREAM OF ISRAEL</b> <sup>A, G, H, I, F</sup> <b>15.00</b>
GET SURPRISED OR ASK OUR STAFF

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A gluten B fish C crustaceans D sulphur oxide & sulphite E celery F milk & lactose G sesame H nuts I eggs J lupine K mustard L soy M molluscs N peanuts O sulfite R seafood P lupine 1 with preservative, with dye 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 containing sulphites 17 partially finely chopped meat content 18 slurry meat