


# Chuzpeles

<ul style="list-style-type: none"> <li> <b>MANI HUMMUS</b> <sup>A,G</sup> • WHITE TAHINA • SPICY FOUL BEANS • ZHUG • PITA</li> </ul>	<b>12.00</b>	<ul style="list-style-type: none"> <li><b>ISRAELI BEEF TARTARE</b> <sup>A,E,G,I,K</sup> • CHALLAH CHIP • MINT MAYONNAISE • LABANEH</li> </ul>	<b>18.00</b>
<ul style="list-style-type: none"> <li> <b>CAULIFLOWER</b> <sup>E,F,H</sup> • GARLIC-BEURRE BLANC • BLACK LEMON • ALMONDS</li> </ul>	<b>12.00</b>	<ul style="list-style-type: none"> <li><b>“MIDDLE EASTERN” PRAWNS</b> <sup>A,R</sup> • GREEN BEANS MIX</li> </ul>	<b>20.00</b>
<ul style="list-style-type: none"> <li> <b>ISRAELI SALAD</b> <sup>E,N</sup> • WILD BROCCOLI • MINI-ASPARGUS • CHILI • PECANS &amp; ROASTED ALMONDS • LEMON-VINAIGRETTE</li> </ul>	<b>15.00</b>	<ul style="list-style-type: none"> <li><b>OCTOPUS TACO “JAFFA STYLE”</b> <sup>A,R,H,F</sup> • GRILLED VEGETABLES SALSA • SOUR CREAM LABANEH • LEAVES SAUCE • NUTS MIX • GRILLED PITA</li> </ul>	<b>24.00</b>
<ul style="list-style-type: none"> <li> <b>CRUSTY YOGURT GOZELMA</b> <sup>E,G</sup> • FETA CHEESE • SPINACH • GREEN SALAD</li> </ul>	<b>18.00</b>	<ul style="list-style-type: none"> <li> <b>BEETROOT CARPACCIO</b> <sup>H,F</sup> • BEETROOT GLAZE • GOAT CHEESE • DRY BLACK OLIVES • LEMON CREAM • SALTY CASHEW &amp; PECAN</li> </ul>	<b>13.00</b>
<ul style="list-style-type: none"> <li><b>HAMACHI CEVICHE</b> <sup>K,I,B,F</sup> • ORIENTAL VINAIGRETTE • KASHK</li> </ul>	<b>18.00</b>		
<ul style="list-style-type: none"> <li><b>CHICKEN “SHIMON STYLE”</b> <sup>A</sup> • RED PAPRIKA • CARAMELIZED ONIONS • MANI “LAFFA”</li> </ul>	<b>15.00</b>		

# Mains

<ul style="list-style-type: none"> <li><b>SEA BASS IN A SALT CRUST</b> <sup>A,B,F,I</sup> • OLIVE OIL • HERB SALAD • LABANEH</li> </ul>	<b>36.00</b>
<ul style="list-style-type: none"> <li><b>SOUS VIDE SIRLOIN STEAK (350 G)</b> <sup>F</sup> • SPICY BUTTER</li> </ul>	<b>40.00</b>
<ul style="list-style-type: none"> <li><b>CRISPY PIKEPERCH</b> <sup>E,G</sup> • WILD VEGETABLE SALAD</li> </ul>	<b>32.00</b>
<ul style="list-style-type: none"> <li> <b>MAFTOUL</b> <sup>E,A</sup> • ORIENTAL COUSCOUS • ROASTED ARTICHOKEs</li> </ul>	<b>24.00</b>
<ul style="list-style-type: none"> <li><b>JERUSALEM LAMB CHOPS</b> <sup>H,G</sup> • GRILLED SWEET POTATO • GRILLED SPRING ONION • TAHINA • DATE HONEY • PISTACHIO</li> </ul>	<b>34.00</b>
<ul style="list-style-type: none"> <li> <b>ARABIC TABBOULEH SALAD</b> <sup>H,F</sup> • BULGUR • BURRATA • HERB • NUTS MIX</li> </ul>	<b>24.00</b>
<ul style="list-style-type: none"> <li><b>TEL AVIV SCHNITZEL</b> <sup>A,I,K,G,F,D</sup> • HUMMUS • LABANEH • ISRAELI SALAD • AMBA</li> </ul>	<b>24.00</b>



**ENTRECÔTE (400 G)** <sup>I,K,F</sup> **55.00**

- AUSTRALIAN ENTRECÔTE
- SALAD
- POTATO STICKS
- CHIMICHURRI
- CHIPOTLE AIOLI & LIME

# Dessert

<ul style="list-style-type: none"> <li><b>BISCUIT SAMNA BUTTER</b> <sup>A,F,G,I</sup> • PASSION FRUIT MOUSSE • HALVA • FIGS</li> </ul>	<b>12.00</b>
<ul style="list-style-type: none"> <li><b>PASSION FRUIT MARSHMALLOW</b> <sup>F,G</sup> • MANGO • CHILI • MINT SALAD • SWEET LABANEH • OLIVE OIL • ZA'ATAR</li> </ul>	<b>12.00</b>
<ul style="list-style-type: none"> <li><b>ARABIC COFFEE PANA COTTA</b> <sup>A,F,H</sup></li> </ul>	<b>10.00</b>

 = *Special*

## Sides

**8.00**

- POTATO STICKS
- SEASONAL SALAD
- SWEET POTATO FRIES <sup>G</sup>
- GRILLED SWEET POTATOES

**WE RECOMMEND**

## Vegetarian Chuzpeles



**FOR MAIN COURSE**