


Chuzpeles

GRILLED EGGPLANT ^{A,F,G,K}	9.50
· TOMATO · CUMIN · GOAT CHEESE · THYME · TAHINI	
 CAULIFLOWER ^{F,H}	10.50
· SALTY LEMON · GARLIC BUTTER · ALMOND	
BEETROOT ^{F,G}	10.00
· TAHINI YOGHURT · BLUE CHEESE · PEARS	
YELLOW SHAKSHUKA ^{A,F,I}	11.00
· BELL PEPPER · TOMATO · ORGANIC EGG · FETA CHEESE	
CELERY CARPACCIO ^{D,E,F,H}	9.50
In salted baked celeriac · GREEN APPLE · CHERVIL · LABNEH · CARAMALIZED WALNUT	

 OCTOPUS ^{A,B,D,F,K,M}	12.50
· PEARL BARLEY RISOTTO · TOMATO · AJO BLANCO	
 SPICY PRAWNS ^C	12.50
· CHILI · ROMAINE LETTUCE · CORIANDER · SALTY LEMON	
 CALAMARI ^{B,D,F,K,L}	12.50
· YOGHURT · TOMATOES · HERB SALAD	
PIKEPERCH CRUDO ^{A,B,D}	12.00
· TOMATO · CAPERS · CROÛTONS · CORIANDER CRESS	
NEVE TZEDEK ^{A,D,E,F}	12.00
· LAMB SHOULDER · CUCUMBER YOGHURT · POMEGRANATE	
WONDER BALLS ^{A,G,L}	12.00
· LAMB PATTIES · TOMATO · CINNAMON · HUMMUS	

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	21.00
400g	38.00
· PICO DE GALLO · TAHINI	
SEAFOOD BOUILLABAISE ^{A,B,C,E,F,M}	24.00
· FENNEL · SPRING ONIONS · CHICKPEAS · CRÈME FRAÎCHE	
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	8.50
· LIME · CREAM · FRUIT	
PECAN PIE ^{A,F,H,I}	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