

Chuzpeles

- GRILLED EGGPLANT**^{A,F,G,K} 10.50
 - TOMATO
 - CUMIN
 - GOAT CHEESE
 - THYME
 - TAHINI
-  **CAULIFLOWER**^{F,H} 11.50
 - SALTY LEMON
 - GARLIC BUTTER
 - ALMOND
- BEETROOT**^{F,G} 10.50
 - TAHINI YOGHURT
 - BLUE CHEESE
 - PEARS
- PUMPKIN**^{A,F,G,H} 10.50
 - HALLOUMI
 - NUT MIX
 - NUT BUTTER
 - BULGUR
- YELLOW SHAKSHUKA**^{A,F,I} 11.00
 - BELL PEPPER
 - TOMATO
 - ORGANIC EGG
 - FETA CHEESE
- CELERY CARPACCIO**^{D,E,F,H} 10.50
In salted baked celeriac
 - GREEN APPLE
 - CHERVIL
 - LABNEH
 - CARAMALIZED WALNUT

-  **OCTOPUS**^{A,B,D,F,K,M} 14.00
 - PEARL BARLEY RISOTTO
 - TOMATO
 - AJO BLANCO
-  **SPICY PRAWNS**^C 14.00
 - CHILI
 - ROMAINE LETTUCE
 - CORIANDER
 - SALTY LEMON
-  **CALAMARI**^{B,D,F,K,L} 13.50
 - YOGHURT
 - TOMATOES
 - HERB SALAD
- TUNA TATAKI**^{B,G,H,K} 14.50
 - SESAME CRUST
 - PISTACHIO CREAM
 - ENDIVE SALAD
 - POMEGRANATE
- NEVE TZEDEK**^{A,D,E,F} 13.00
 - LAMB SHOULDER
 - CUCUMBER YOGHURT
 - POMEGRANATE
- WONDER BALLS**^{A,G,L} 13.00
 - LAMB PATTIES
 - TOMATO
 - CINNAMON
 - HUMMUS

Plat Principal

-  **GRILL PLATTER MANI STYLE**^{D,E,F,K,L}
 - SMALL** 29.00
 - LARGE** 52.00
 - ENTRECÔTE
 - CORNFED CHICKEN
 - LAMB
 - VEAL
 - MERGUEZ
 - ZA'ATAR POTATOES
 - DIPS & PICKELS
- FLANK STEAK**^{D,E,F,G}
 - 200g** 23.00
 - 400g** 50.00
 - PICO DE GALLO
 - TAHINI
- GRILLED LAMB CHOPS**^{A,D,F,K} 24.00
 - TOPINAMBUR
 - ONIONS
 - REDWINE-BLACKBERRY JUS
- GRILLED SEA BASS**^B 23.00
 - FISH SERVED AS A WHOLE
 - LIME
 - TAMARIND
 - BARBERRIES
- GRILLED PORTOBELLO MUSHROOMS**^{A,F,H} 21.00
 - ALMOND CREAM
 - COUSCOUS VERDE



TEL AVIV SCHNITZEL^{A,I,K,G,F,D} 23.50

- HUMMUS
- LABNEH
- ISRAELI SALAD

Dessert

- CRÈME BRÛLÉE FOAM**^{A,F,I} 8.50
 - CUMQUAT
 - BRIOCHE
 - CINNAMON
 - TOFFEE
- 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

7.00

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

Wine by the glass

0.1l

WHITE

2016 WEISSBURGUNDER · WEINGUT DR. BASSERMANN-JORDAN, PFALZ	6.00
2016 RIESLING PARADIESGARTEN · WEINGUT RAPP, NAHE ¹⁹	5.50
2016 SAUVIGNON BLANC · WEINGUT MATTHIAS GAUL, PFALZ ¹⁹	6.00

ROSÉ

2014 ROSÉ “HORGELUS” · DOMAINE HORGELUS, GASCOGNE ¹⁹	5.00
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RED

2014 “LES GRANDS MURETS” · CHÂTEAU DE LUC, SOUTH FRANCE ¹⁹	6.00
2016 “LA CIBOISE” BLANC M. CHAPOUTIER · LUBÉRON ¹⁹	5.50
2014 MERLOT / ARGAMAN BARKAN CELLARS · GALILÄA ¹⁹	6.50

Crémant & Champagne

BRUT DE LUXE, LOIRE ³	0.1l	7.50
	0.75l	42.00
“R” DE RUINART BRUT ³	0.1l	14.00
	0.75l	90.00
RUINART ROSÉ ³	0.75l	95.00

Beer

PILSNER URQUELL ³	0.33l	4.00
PERONI ³	0.33l	5.00
WEIHENSTEPHAN ³	0.33l	5.00
· HELL KOSHER/ HEFEBIER ³		
ROTHAUS TANNENZÄPFLE ³	0.33l	4.00
· NON-ALCOHOLIC		

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

Cocktails

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

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

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 enhance
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