




# Chuzpeles

 <b>CAULIFLOWER</b> <sup>E,F,H</sup> • GARLIC BEURRE BLANC • SALTY LEMON • ALMOND	<b>11.50</b>	<b>CHICKEN SABICH</b> <sup>A,E,F,G</sup> • CHICKEN SCHAWARMA • PICKLED MANGO • AUBERGINE • PITA	<b>13.00</b>	<b>SPICY PRAWNS</b> <sup>C,E,F</sup> • CHILI • CORIANDER • ROMAINE LETTUCE • SALTY LEMON	<b>15.00</b>
 <b>GRILLED AUBERGINE</b> <sup>A,F,G,I</sup> • KASCHK • GRILLED TOMATO CRÈME • GREEN TAHINA • CHILI • SESAME	<b>12.50</b>	<b>CRISPY MOSCARDINI</b> <sup>A,G,M</sup> • TOMATO CONFIT • YELLOW MATBUCHA • PULPO GLAZE • FRISÉE SALAD	<b>13.50</b>	 <b>BETROOT</b> <sup>F,H,N</sup> • PECORINO FOAM • CHILI ORANGE JAM • RED CHARD • DUKKAH	<b>10.50</b>
<b>BEEF TATAR</b> <sup>A,G,I</sup> • HARISSA MAYONNAISE • SPRING ONIONS • CRISPY PITA • URFA BIBER • SALTY LEMON • JUS • MUSTARD SEEDS	<b>14.50</b>	<b>MANI ARAYES</b> <sup>A,I</sup> • DRY AGED BEEF • PILPELCHUMA MAYONNAISE • SMOKED TOMATO • GRILLED ONION • ZHOUG • PITA	<b>14.00</b>		
<b>YELLOWTAIL MACKEREL CEVICHE</b> <sup>A,B</sup> • TAMARIND VINAIGRETTE • GRILLED WATERMELON • AVOCADO • GINGER • RED ONION • KADAYIF • CHILI	<b>16.50</b>				

**WE RECOMMEND**

*Vegetarische  
Chuzpeles*

**FOR MAIN COURSE!**



1 with preservatives, 2 with caffeine, 3 with antioxidation, 4 with sulfur dioxide, 5 with dye, 6 with blackening, 7 with quinine, 8 contains a source of phenylalanine, 9 genetically modified, 10 with milk proteine, 11 with egg white, 12 ice cream, 13 ice cream with vegetable fat, 14 with sweetener, 15 with phosphate, 16 containing sulphites, 17 partially finely chopped meat content, 18 slurry meat, 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

# Plat Principal

## MOGRABIEH RISOTTO <sup>A,F</sup> 18.00

- AGED SHEEP CHEESE
- BABY SPINACH • ZUCCHINI
- ROCKET • GREEN BEANS
- SPRING ONIONS

## MANI GRILL PLATE <sup>E,G</sup> 33.00

- CORN CHICKEN
- SHORT RIBS • MERGUEZ
- LAMB CHOPS • DIPS
- GRILLED VEGETABLES

## SEABASS IN A SALT CRUST <sup>A,B,F</sup> 36.00

- MAJORAN CITRONETTE
- SKORDALIA
- HERB SALAD
- TOMATO CONFIT

## PULPO <sup>A,E,G,M</sup> 26.00

- BEETROOT HUMMUS
- PURPLE POTATO
- CLOUD OF RASPBERRY VINEGAR
- CHILI BALSAMICO GLAZE

## DRY-AGED RIB EYE <sup>A,E,G</sup> 29.00

- PEPPER TAHINA
- KADAYIF • JUS
- PICKLED ONION



**TEL AVIV SCHNITZEL <sup>A,I,K,G,F,D</sup> 23.50**

- HUMMUS
- LABNEH
- ISRAELI SALAD
- AMBA

# Dessert

## LIMONCELLO CRÈME BRÛLÉE <sup>A,F,G,I</sup> 8.00

- TAHINA • KADAYIF • LIME
- BERRIES • HONEY

## RASPBERRY CHEESE BALL <sup>F,H</sup> 8.00

- WHITE CHOCOLATE • RHUBARB
- COCONUT • CREAM CHEESE • PISTACHIO

## ESPRESSO PANNA COTTA <sup>F</sup> 8.00

- CHOCOLATE CRUMBLE • MILK FOAM
- PASSION FRUIT • CITRUS • KAFFEE TEQUILA

# Side Orders

7.00

- HARISSA POTATOES
- SWEET POTATO FRIES
- FRENCH FRIES
- FATTOUSH
- HUMMUS
- SALAD

