

**AMIGO  
COHEN**

**ONE NIGHT  
AT AMIGO COHEN**



## A CULINARY JOURNEY FROM TEL AVIV TO TULUM

### **Salad Betabel** <sup>K,H, VEGAN</sup>

Beetroot · Pear-Vinaigrette · Red Endive · Baby Romana Lettuce  
Mix-Leaves · Green Jalapeño · Walnuts

12.00

### **Hot Mushroom Mix** <sup>VEGAN</sup>

Spicy Oven Baked Mushrooms · Cauliflower Cream · Mushroom Glaze

14.00

### **Chilaquiles** <sup>G</sup>

Chilli con Carne · Totopos · Avocado · Tahina · Coriander

14.00

### **Israeli Carpaccio** <sup>A,B,F</sup>

Hamachi · Labneh · Coriander · Melon · Totopos · Nuts

17.00

### **Tartar de Mar** <sup>F,B,I</sup>

Corn Leaves · Smoked Crème Fraîche · Chilli Oil · Corn Variations

16.00

### **Aguachile Cocktail** <sup>R</sup>

Shrimps · Aguachile Sauce · Burned Avocado · Pickled Red Onion · Spring Onion

18.00

# **GUACAMOLE**

Fresh Guacamole with the ingredients of your choice served with Totopos

**Avocado**

**Tomato**

**Red Onion**

**Red Chilli**

**Coriander**

13.00

## AMIGO COHEN TACOS

*Enjoy our homemade Israeli-Mexican Tacos  
(2) pieces*

### SOFT TACOS

#### **Beetroot**<sup>F</sup>

Beetroot Cream · Pickled Beetroot · Goat Cheese

*Vegan Option: Without Goat Cheese*

10.00

#### **Octopus**<sup>F,R</sup>

Dulce de Leche · Burned Tomato Salsa

10.00

#### **Duck**

Spicy Pineapple Glaze · Pickled Chilli · Spring Onion · Carrot

10.00

#### **Lamb**<sup>H</sup>

Chimichurri · Pistachio · Spring Onion

10.00

### CRISPY TACOS

#### **Falafel**<sup>G</sup>

Israeli Salad · White Tahina

10.00

#### **Shawarma**<sup>G</sup>

Beef · Israeli Salad · White Tahina

10.00

## YALLA – LET S BRING IT ON

### **Corn Tamales** <sup>VEGAN</sup>

Salsa Verde · Poached Greens · Pickled Corn · Chilli Oil

21.00

### **„Moroccan Style“ Veracruz Shrimps** <sup>R,A,G</sup>

Caramelized Onion · Banana-Pepper · Capers · Kalamata Olives · Challah

27.00

### **Amigo Octopus** <sup>F,H,R</sup>

Smoked Cabbage Cream · Salsa Verde · Caramelized Onion · Cherry Tomato

28.00

### **Cohen Fish** <sup>B</sup>

Adler Fish · Aguachile Sauce · Coriander · Oregano · Pickled Jalapeño

Pico De Gallo

31.00

### **Beef Spare Ribs** <sup>G,P</sup>

Adobo Sauce · Corn Ribs · Chipotle Tahina · White Tahina

30.00

### **Grilled Entrecôte** <sup>I,K</sup>

Crispy Potato · Pickled Root Vegetables · Chimichurri · Chipotle-Mayonnaise

42.00

## **SIDES**

**Pickled Root Vegetables**

6.00

**French Fries**

6.00

**„Amigo Stlye“ Potatoes**

6.00

**Pimientos de Padrón**

6.00

## **MAMASITA'S DELIGHT'S**

**Taco Dulce <sup>F</sup>**

Dulce de Leche · Wine-Cooked Melon · Coconut Flakes · Wine Glaze

10.00

**Basque Cheesecake <sup>F</sup>**

Tamarindo Sauce

13.00

## BY THE GLASS

<b>Champagne &amp; Sparkling Wine</b>	100ml
Bouvet Crémant	7.00
Bouvet Crémant Rosé	9.00
Ruinart Brut	18.00

### White Wine

2022, Bäder Grauburgunder, Trocken, Bio, Rheinhessen, Germany	6.50
2021, Bauer Riesling, No Sex, Drugs or Rock'n'Roll, Germany	6.00
2020, Sauvignon Blanc „Petit Clos“ Clos Henri Vineyard, New Zealand	7.00
2021, Golos Blanc Vins Miquel Gelabert, Mallorca, Spain	7.00
2021, Naumburger Steinmeister Weißburgunder, Germany	7.00

### Rosé Wine

2021, Côte Levant, France	7.00
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### Red Wine

2021, Bauer Spätburgunder „If you can't be happy“, Germany	6.50
2020 Valdemar, Roble „Fincas Valdemacuco“ Tempranillo, Spain	7.00
2020, Chateau Ste Michelle, Syrah, Columbia Valley, USA	7.00
2021, Domaine St. Antoine Origine, Carignan Vieilles, France	7.50



## LET'S DRINK AND DANCE ON THE TABLE

<b>Champagne &amp; Crémant Bottle</b>	750ml
Bouvet Crémant	45.00
Bouvet Crémant Rosé	49.00
Ruinart Brut	140.00
Ruinart Rosé	170.00
Ruinart Blanc de Blancs	170.00
Veuve Clicquot La Grand Dame	270.00
Bollinger Special Cuvée	170.00
Krug Grand Cuvée	390.00
Dom Pérignon Vintage	340.00
Armand de Brignac	490.00
<b>Champagne Magnum</b>	1500ml
Ruinart Rosé	350.00
Ruinart Brut	300.00
Ruinart Blanc de Blancs	370.00

## WHITE WINE

<b>Germany</b>	750ml
2021, Bauer Riesling, „No Sex, Drugs & Rock ´n Roll“	36.00
2018, Bäder, Grauburgunder, trocken, BIO, Rheinhessen	39.00
2021, Naumburger Steinmeister, Weißburgunder, Saale -Unstrut	36.00
2021, Tell, Riesling Trocken, Weingut Kaufmann, Rheingau	49.00
2019, Markus Molitor Pinot Blanc Einstern, Trocken, Mosel	55.00
2019, Münzberg, Weißburgunder, Schlangenfiff, GG, Pfalz	75.00
2016, Hohenmorgen, Riesling, GG, Bassermann- Jordan, Pfalz	89.00
<b>France</b>	
2022, Les Bonnes Bouches Henri Bourgeois, Sancerre, Loire	65.00
2020, Domaine du Pavillon, Chardonnay Côte d'Or, Bio, Burgundy	65.00
2019, Chablis Premier Cru, Les Vaucopins Domaine Long Depaquit	80.00
2014, Château Montus, Blanc Sec, Pacherenc du Vic Bild, Gascogne	87.00
2019, Meursault, Domaine du Pavillon, Burgundy	115.00
<b>Spain &amp; Portugal</b>	
2021, Golós Blanc, D.O. Piá i Llevant Vins Miquel Gelabert, Mallorca	45.00
2021 Tianna Negre, Tianna Bocchoris Blanc, Mallorca	60.00
2021 Acústic Cellar, blanc, Montsant	45.00
2020 20 Redoma branco, Niepoort Vinhos, Douro	59.00
<b>New World</b>	
2021, Sauvignon blanc „Petit Clos“, W.O. Marlborough bio Clos Henri, N.Z.	42.00
2020, Chateau Ste Michelle, Chardonnay, Columbia Valley, USA	39.00
2021, Chateau Ste Michelle, Riesling, Columbia Valley, USA	42.00
2021, Klein Constantia Sauvignon blanc Western Cape, South Africa	45.00
2019, Klein Constantia „Clara“ Sauvignon Blanc Western Cape, South Africa	75.00

## ROSE AND RED WINE

<b>Rosé Wine</b>	750ml
2021 Côté Levant rosé, France	42.00
2021 Niepoort Redoma Douro, Portugal	47.00
2021 Mirabeau „Etoile“ Rosé Côtes de Provence, France	65.00
2222 Miraval Côtes de Provence, France	55.00
<b>Germany, Red Wine</b>	
2021 Bauer Spätburgunder, „You can't buy...“	39.00
2019 Schnaitmann, Merlot, Rainer Schnaitmann, Würtemberg	45.00
2016 One Bourbon, One Scotch, One Beer, Pinot Noir Bio Jürgen von der Mark, Baden	85.00
<b>France, Red Wine</b>	
2021 Carignan Vieilles, Domaine St. Antoine Origine	36.00
2016 Château Haut Madrac, Cru Bourgeois Haut Médoc, Bordeaux	45.00
2020 Crocus, Malbec, Le Calcifère, Cahors	45.00
2017 Baron Philippe de Rothschild, Merlot „Heritage“ Bordeaux AOC	47.00
2018 Baron Philippe de Rothschild, Merlot, „MC Réserve“ Saint Émilion	55.00
2020 Bourgogne Pinot Noir, Vieilles Vignes Albert Bichot, Burgundy	60.00
2017 Domaine Duclaux Rouge Châteauneuf du Pape	66.00
2017 Château Montus, Median Gascogne	78.00
2017 Château Gloria Saint Julien, Bordeaux	95.00
<b>Spain / Portugal Red</b>	
2020 Valdemar, Roble „Fincas Valdemacuco“ Tempranillo	42.00
2021 Vina Cobos Felino Malbec, Mendoza	42.00
2019 Acústic Cellar, Rouge, Montsant, Spain	45.00
2015 Tempranillo, Pedro Vivanco González, Rioja D.O.C.	59.00
2017 Graciano, Tempranillo, Herederos del Marqués de Riscal, Rioja	90.00

## WINE - BEER - SOFTDRINKS

<b>New World, Red Wine</b>	750ml
2020 Pinot Noir „Petit Clos“, Bio, Clos Henri Vineyard, New Zealand	49.00
2020 Chateau Ste Michelle Syrah, Columbia Valley, USA	42.00
2019 Chateau Ste Michelle Cabernet Sauvignon, Columbia Valley, USA	49.00
2019 Escudo Rojo, Gran Reserva, Valle Central, Chile	49.00
2019 Escudo Rojo, Origine, Cabernet Siavignon, Valle del Maipo, Chile	69.00
2018 Klein Constantia, Estate Red, Western Cape, South Africa	75.00
2019 Stag ´s Leap Wine Cellars Artemis, Cabernet Sauvignon, Napa Valley	122.00

<b>Beer</b>	330ml
Estrella Galicia	4.00
Pilsener Urquell	4.00
Cerveza Negra Modelo	5.00
Cerveza Modelo Especial	5.00

<b>Soft Drinks</b>	
Rheinsberger Preussenquelle Still   Sparkling 250ml   700ml	4.00   6.50
Coca Cola, Coca Cola Zero 200ml	4.00
Thomas Henry 200ml	4.00
Tonic Water   Pink Grapefruit   Ginger Beer   Soda Water	
Fever Tree Tonic Water 200ml	4.50
Jarritos Pineapple   Guava 370ml	5.00
Homemade Lemonade 200ml	5.50

ARE WE FRIENDS, YET?  
@AMIGOCOHEN

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-sulfit  
P-lupine  
R-seafood

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

All prices are in Euro including VAT. If you have allergies or dietary enquiries please speak to our staff prior to ordering.