

STARTERS / SMALL / TO SHARE

Soused herring – with Capers, small radish, sour cream & White Bread **28**

Red tahini – scorched tomatoes, olive oil & tahini
Served with an Iraqi pita **28**

Goat labane cheese with baked cherry tomatoes –
in olive oil and sumac. Served with an Iraqi pita **38**

Fried cauliflower – coated with bread crumbs, served with aioli **42**

Robins' Salmon Salad – Mix herbs, peanuts, cranberries, onion
and goat crème fraiche **48**

Seaside plate – Bonito, Salmon, soured herring, Ikra, cream cheese,
cucumbers, olives and green onion. Served with bread and butter **78**

Shifra – Cheese, dips, jam and bread from our Deli **68**

Bread and butter – **14**

SANDWICHES

Omelet sandwich - aioli, lettuce, tomato
and cucumber in Grain bread, served with
a green salad **46**

Circassian goat cheese (of "rom" farm) –
roasted cherry tomatoes, pine nuts, balsamic vinegar
and basil. Served with a green salad **56**

Meat sandwich – minced meat seasoned with
cinnamon and muscat, roasted vegetables, aioli,
pickled cucumber and arugula in Frena bread.
Served with a green salad **58**

Grilled cheese sandwich – butter, tomato, za'atar.
Served with a green salad **44**

EXTRAS: Hard-boiled egg, Feta cheese

SALADS

Arabic Salad - Tomatoes, cucumbers, onion
capsicum, parsley, raw tahini, sunflower seeds
and grated lemon peel **46**

Tomatoes - oregano, red onion, rocket leaves, croutons
and feta cheese in olive oil and lemon dressing **48**

Green leaves & Nuts - lettuce, arugula, onion,
steamed vegetable, pumpkin seeds, sun-flower seeds
& black sesame in citrus vinaigrette dressing **44**

Lentils - tomatoes, green onion, red onion,
small radish, coriander, parsley and cranberries
in olive oil, lemon with red tahini **48**

Bean noodles & roots - carrots, celery, cabbage, beets,
coriander, red onion and roasted peanuts,
in sesame vinaigrette **48**



WITHOUT MEAT

Majadera – white rice and wild rice, green and orange
lentils, raisins, walnuts, onion and herbs.
Served with a vegetable salad and yogurt **48**

Mung beans in raw tahini – with spinach, tomatoes,
onion and garlic **46**

Curried pumpkin dumplings –
with coriander and coconut. served with rice aside **62**

Moussaka (of Yutka from "Harduf" restaurant) –
eggplants, potatoes, quinoa and feta cheese
in a sauce of tomatoes and béchamel pesto.
Served with a green salad **58**

MEAT & FISH

Cajun chicken breast – with mashed potatoes and
tomatoes salsa **58**

Schnitzel - served with mashed potatoes
and a green salad **62**

Curried chicken strips – with coriander and coconut.
served with rice aside **64**

Mansaf – minced meat, thyme, persley, pine-nuts &
almonds served on rice. with yogurt aside **68**

Grey mullet fish kebab - served with Majadera
& Beet and Pickled Lemon dips **76**

Catch of the day – please ask us!

* **Brown Rice available!**

SOUP OF THE DAY

Served with Mashed potatoes / Rice
Or Bread & butter * **36/44**

COLD

- Homemade Lemonade** / carafe 12/38
Freshly squeezed Orange Juice / carafe 14/42
Red Grapefruit / carafe 12/38
Clementine / Pomegranate Juice 18
Juice / Old Fashion soda :
(Apple Or Ask the waiter:) 9/11
Carafe of juice / Old Fashion soda :
(Apple Or Ask the waiter:) 24/28
Rosetta (ALMONDS) 9/24
Sugar free juice (of Yutka from "Harduf") 14/38
Mineral water * 12
Sparkling water / Carafe 8/22
Root Beer / diet (500 CC) 16
Ice Coffee / with ice cream 16/22
Ice **Chocolate** / with ice cream 16/22
Iced infusion Louisa & lemon grass /
Berries * 12/24

COCKTAILS

- Arak **with Date honey** 28
Homemade Sangria – hot or cold 28/62
Belini with the fruits of the season 28
Special Gin & Tonik – Gin, cucumber & ginger 36
Aperol Spritz – Aperol, prosecco & Sparkling water 36
Mojito Rum, fresh lemon, mint, sugar and crushed ice cubes 36
Persian Vodka – Zubrowka, cooked Persian lemon, sugar and crushed ice cubes 36
Jasmin - Gin, Lychee liqueur, Jasmin green tea Basil and sour 36
White/Rose Lilet - Tonic, Cucumber & Soda 28



HOT

- Espresso / double 8/12 * Macchiato / double 9/12
Cappuccino / decaf 12 - Large Cappuccino / decaf 14
Courtado / decaf 10 * Americano (small/large) 9/12
Turkish coffee 8 – Nescafe / on steamed milk 10/14
Hot chocolate 16
Teapot - Darjeeling or Organic Jasmine Green Tea
small/large 12/24
Herbal infusion small/large 11/24
Organic fruit: raspberry - strawberry - apple
African Chai : fennel - cinnamon - clove
DIY Tea : Louisa / Lemon grass / Mint / Sage
Cardamom / Cinnamon / Ginger / Clove
Hot Apple **Cider** 16
Hot Apple **Cider** with Wine/Rum 22/32
Affogato – espresso and ice cream 18
Cookie / **Cookie Plate** 4/22

ALCOHOL

- Jameson 34
Bushmills 34
Blackbush 42
Elite Ha'arak 26
Stolichanya 26
Stolichanya Gold 36
Perno 32
Bachrovka 34
Gin Gordon 32
Gin Bombay 36
Martini Bianco/Rosso/Extra Dry 24
Tequila Cuervo Gold 36
Campari/with a soft drink 32/36
Remi Martin VSOP 52

WINE

BUBBLING

- Prosecco (Maschio dei Cavalieri) 34/82
Lambrusco Rose Cavicchioli 32/82
Moscato d`asti (Italy) 32/108

WHITE & ROSE

- Rose 2018 (Pelter) 38/84/122
Sauvignon Blanc 2018 (Pelter) 38/88/142
Lahat Blanc 2016 (Itay Lahat) 42/96/152
Chardonnay 2018 (Pelter) 38 / 88 / 142
Pinot Grigio 2017 (Lueria) 42/96/158
Gewürztraminer 2017 (Lueria) 38/92/144
Chardonnay 2017 (Bravdo) 156
Shanson 2017 (Clos dr Gat) 182

RED

- Merlot 2017 (Kadesh barnea) 36/84/132
Trio Blend 2017 (Pelter) 38/92/148
Terrace 2015 (Lueria) 38/92/148
Somek Red 2016 36/86/136
Fellini 2015 (Sea Horse) 164
Cabernet Sauvignon 2016 (Bravdo) 168
Harel 2014 (Clos de Gat) 188

* **Changes** in the vintage **year** may appear

BEER

- San Miguel** 300/500 26/32
Malka Red 300/500 28/34
Taybeh golden/dark 26
Franziskaner 500 34
Knaan 750 38
Alcoholic apple cider 7% - 28



DESSERTS

Affogato –

espresso and ice cream **18**

Cheese Cake – 36

Apple Crumble –

served with vanilla ice cream **38**

Lemon tart – 36

Chocolate Mousse – 38

Kadayif –

with mascarpone cream and berries **38**

Caramelized Bananas (vegan!) –

with coconut sorbet **36**

Divine Chocolate Cake

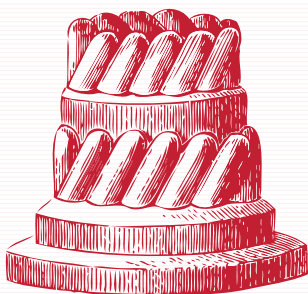
with vanilla ice cream * **36**

Vanilla ice cream –

with date honey raw tahini
and sugared nuts **32**

Cookie plate * 22

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BREAKFAST ALL DAY LONG

- Turkish Breakfast (Börek) -

Filo dough, cheese and spinach pastry.
Served with cucumbers, tomatoes,
olives and yogurt **54**

- Sabich Breakfast -

Hard-boiled egg, slices of fried eggplant, a petit
salad of tomato and parsley, potatoes salad, tahini,
green onion, amba (a tangy mango-based condiment)
and an Iraqi pita **54**

- Shakshuka / Vegan -

Eggs/ Vegetable patties cooked with tomatoes,
capsicum, onion, garlic and parsley
Served with Salad & challah bread **48**

- Seaside Breakfast -

Bonito, Salmon, soused herring, ikra,
cream cheese, cucumbers, olives and green onion.
Served with bread and butter **78**

- Kibbutz Breakfast -

Eggs, selection of cheeses & dips, a salad
of cucumbers, tomatoes, parsley and red onions.
Served with bread and butter **48**

- Bundash -

Fried Challa Bread with Fruit salad

Sweet - with jam, "Puaa" Halvah & sour cream

Sour - with sour cream & cucumber **48**

- Yogurt & homemade granola -

Goat yogurt with fresh fruits, Halvah and honey **44**

- Morning Pastry -

Cocktail - White/Rose Lilet, Tonic,
Cucumber & Soda **28**