



HERBERT SAMUEL
Herzliya

LUNCH MENU

Wine and Alcohol

MARE RED, MAIA WINERY, 2016 36\165

MARE WHITE, MAIA WINERY, 2016 36\165

-98-

Lunch includes: Bread basket, first & main course

APPETIZERS FOR CHOICE

Tomato salad 'Herbert Samuel'

Eggplant kanafeh - char grilled heirloom eggplant, za'atar cream, lemon and spices syrup, kadaif

Fresh green salad - lettuce mix, pear, yuzu vinaigrette, aromatic cashew

Vichyssoise - velvety soup of leeks, potatoes and hummus, salted almonds foam

Japanese caesar - salmon belly, young lettuce, Japanese aioli, wakame Crotones

Roast beef bruschetta - dry aged entrecote, rye bread, baked garlic cream (add 10 NIS)

Manga tuna - tartar, oshinko pickles, lemon miso, wasabi (add 10 NIS)

ENTREES FOR CHOICE

Potato gnocchi - organic zucchini, basil, eggplant cream, black olive oil

Salmon fillet - mixed seed crust, green curry, bak choy, sticky rice

Meagre - fillet a la plancha, chermoula, ratte potatoes and seared baby zucchini (add 15 NIS)

Garganelli ragu - handrolled pasta, beef and smoked tomato ragu

Chicken suprême - tandoori, red raita, white raita, black eyed peas

Oaxaca burger - chopped entrecote, fricholes, adobo sauce, salsa verde

Bistill- sliced lamb a la plancha, potato bellini with Jerusalem artichoke and Chard, amba (add 15 NIS)

Special Edition

Tuna steak - scorching steel, Szechuan caramel, sticky rice, organic carrots 118

Whole sea bass - herbs stuffing, dwarf peppers, tomatoes with ouzo, kalamata crumble 146

Beef fillet - sliced, hot plancha, oyster mushrooms, potato gnocci, baked garlic pepper sauce 156

Prime Rib - aged for 40 nights, roasted green vegetables, ratte potato with gremolata 62 NIS per 100g.

Black tahini and onions in sumak 15 NIS

Plate of hot peppers 15 NIS