



HERBERT SAMUEL

Herzliya

SUMMER

Fresh bread and olives 19 | Plate of hot peppers 15 | Smoked eggplants tahini 15

Cellar Recommendation

Herbert Samuel, Tulip 245/58

Herbert Samuel White, MAIA 189/48

RAW AND MORE

'Carmel market' tartar – raw tuna, pistachio, fakos, grapes, green tomato, jalapeno lime 58/82

Anchovy bruschetta - Homemade pickling, roasted focaccia, roasted zucchini, shallots, arugula, amerna vinegar 48

FROM THE MARKET

Tomato salad 'Herbert Samuel' 42/54

Fresh green salad - hydroponic lettuce, herbs, fresh apple, yuzu vinaigrette, aromatic cashew 56

'No cheese' – cauliflower cream and truffles, roasted white asparagus 66

Eggplant tortellini - Baked eggplant tortillas, ground almonds, tomatoes, fresh hyssop, chili 52/84

CATCH OF THE DAY

Fettuccine – fresh pasta, a lot of chili, pan fried fish chunks, al olio, herbs, tomato cream 98

Wild sea bass - fillet, lima bean cream, raw zucchini, roasted peppers 145

Whole Branzino in 'acqua pazza' 152

CUTS OF MEAT

Duck breast - grilled, maple chipotle glaze, corn cream, young leeks and carrots 136

Fillet of beef - potato and sage puree, wine stained beef sauce, roasted mushrooms 186

Steak & Egg - sirloin on hot steel, poached egg, rata chips, smoky mustard sauce 152

Limited Edition

'Mother of wheat' - garden vegetables, almond cream, lemon zest 38/72

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

Lamb Chops - dry herbs rub, potatoes and leek terrine, garlic and spinach cream, lamb stock 212

All prices are shown in dollars on the final check, payment is only in NIS