



HERBERT SAMUEL

Herzliya

SPRING

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

RAW AND MORE

Yellowtail Sashimi – crunchy vegies, yellow cherry tomato cream, pistacchio crumble 52/76
Spring flavors tartar – red tuna, pineapple, organic beet roots, lemon aioli, crispy quinoa 58/82
Kibbeh Nayeh – chopped beef fillet, cauliflower, herbs preserved lemon, almond cream 48/74

FROM THE MARKET

Tomato salad 'Herbert Samuel' 42/54
Sabih – chargrilled eggplant, roasted tomato, soft-boiled egg, red tahini, crispy chickpeas 48
'Not Cheese' – from beets, almonds and apples, lettuce, caramelized pears 66
Colorful Salad – lettuce, endive, colored carrots, melon, citrus & basil vinaigrette, almonds 56
Tomato – velvety soup, roasted tomatoes, roasted peppers, basil and oregano 42

CATCH OF THE DAY

Wild sea bass - fillet á la plancha, primavera vegetables, cauliflower cream 145
Whole Branzino – stone oven, fennel confit, swiss chard, white stock, spicy tomato salsa 186
Mediterranean Grouper - fillet á la plancha, cherry tomato cream, chili, seared greens, crispy kale 178

CUTS OF MEAT

Goose Breast - Spiced pumpkin, bok choy, orange gastrique, Carrot & coconut cream, chili, fresh salad 136
Sirloin steak - á la plancha, pan-seared mushrooms, duxelle, green cream, forest mushroom crumble 152
Fillet of beef - potato purée, bone marrow, roasted winter roots, garlic and parsley, demi-glace 186

Limited Edition

Jerusalem Artichoke - confit, white root cream, mushroom and chestnut crumble, poached egg 68
Red Gnocchi – homemade, spinach, broccoli, poached egg, beet roots chips 98
Lamb Chops – Golan Heights, lamb & root vegetables pastilla, white eggplant cream, lamb demi-glace 236
Prime Rib – aged for 40 nights, roasted organic green vegetables, ratte potato and gremolata 68 NIS per 100g

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