



HERBERT SAMUEL
Herzliya

Handmade focaccia bread and olives 28 | Hot peppers plate 18 | Skordalia 18

STARTERS

Tuna Sashimi - Mexican aguachile, apple, pineapple and uri cucumber salsa, fermented chili, herbs **76**

Yellowtail Carpaccio - Garden herbs, radish, squeezed ripe tomatoes, olive oil **69**

Duck Taco - Pulled duck, herb fluffy tortillas, tahini, crisply onion, leaf salad **86**

FROM THE MARKET

Herbert Samuel Tomato Salad 2.0 **63**

Jerusalem Artichoke - Confit, garlic cream, homemade dukkah **63**

"Shouk" - "Tabun" roasted vegetables, sumac, za'atar, spinach fatayer, Har - Bracha tahini **59**

Spring - Heirloom lettuces, cherry tomatoes, sweet potatoes, honey & mustard vinaigrette, almonds **59**

CATCH OF THE DAY

Bouillabaisse Risotto - Provence style, wild fish chunks, tomatoes, basil, sesame tuile **67 / 113**

Wild Sea Bass - Fillet á la plancha, fennel fondue, baby zucchini, charred onions, Roman style artichokes **172**

Whole Branzino - "Aqua-Pazza", smoked tomatoes, confit garlic, Moroccan Thassos, white wine **192**

TURF

Seven Hours - Slow-cooked short rib on the bone, homemade couscous, roasted vegetables, saffron **79**

Grilled Sirloin - White roots cream, chestnut tortellini, Galilee port wine stock **175**

Beef Fillet - Potato gratin, grilled field mushrooms, demi-glace sauce **197**

Golan Heights Lamb Chops - Freekeh, lentils, green peas & mint cream, charred onion foam **257**

Prime Rib - Roasted vegetables, ratte potatoes, bone marrow, gremolata **67 per 100g**

Sommelier's Recommendation

A Journey of Blends White, The Ritz-Carlton, Herzliya x Vitkin Winery 230/58

A Journey of Blends Red, The Ritz-Carlton, Herzliya x Vitkin Winery 230/58

Please inform our Ladies and Gentlemen of any dietary preferences or food allergies

All prices above in the menu are in NIS. In the final check prices will be in USD

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