



HERBERT SAMUEL

*Herzliya*

*Journey of Tastes*

**Handmade Frena bread and olives 28 | Hot peppers plate 18 | Muhammara Dip 18**

- Ashdod Bite - Red tuna tartare, olive oil cracker, pickled lemon aioli **58**  
Bishbash Sashimi - Jewish-Moroccan fennel salad, blood orange **62**  
Rump Steak Roast Beef - Haifa-style egg salad, pickles, smoked chipotle aioli, mustard **69**  
Crispy Sweetbread - Jerusalem artichoke cream, roasted chard, carrots & onions **168**  
Seared Grouper and Mashwiya - Grilled vegetables, yuzu and sumac tahini **192**  
Northern Style Slow Cooked Lamb Ossobuco - Potato cream and seasonal vegetables **168**  
Aged Golan Heights Beef Prime Rib - Roasted seasonal vegetables and burnt local ratte potato **67 per 100g**

## From our fields

- Herbert Samuel Tomato Salad - Colored local heirloom tomatoes, hard boiled quail eggs **63**  
Sharon Fields Leaf Salad - Sorrel, spinach, cress, charred focaccia, cured yolk, bergamot and date **62**  
Fresh Salad - Laliqie lettuce, red endive, cherry tomatoes, roasted almonds, maple & mustard **59**  
Qsabia - Jerusalem artichoke confit, young garlic cream, crispy fresh zaa'tar **63**  
Roasted Beets - Fresh herbs salsa, pine nuts, homemade dukkha **56**

## Catch of the day

- Amberjack Ceviche - Avocado, roasted peppers gazpacho sorbet **76**  
Mediterranean Palamida Carpaccio - Squeezed ripe tomatoes jus, reddish, chili olive oil **69**  
Deconstructed "Dag Marokai" - Sea Bass, Ahillado, smoked tomatoes, garlic confit, chili and olives **172**  
Tuscany Meets Acre: Hand-Caught fish fillet, Lucca's pasta pici, olive oil, garlic and white wine **192**  
Bouillabaisse Risotto - Wild fish confit, tomatoes, parsley, sesame tuille **67 / 113**

## Turf

- Seven Hours Slow Cooked Short Rib - Homemade couscous, roasted vegetables, saffron sauce **79**  
Galilean Pulled Lamb Shoulder - Green Zaa'tar herbs crepes, tahini, onion and fresh leaf salad **86**  
Winter Melody - Northern-Israeli spiced goose breast, local root fondue, glazed beets and berries **154**  
Seared Sirloin - Cauliflower cream, crispy chestnut gnocchi, snow peas, Israeli port wine stock **175**  
Golan Heights Beef Fillet - Ratte potato mash, asparagus, demi-glace **197**  
Local Lamb Chops - Mint & pea cream, wheat and lentil Mejadra and charred onion foam **257**

## Sommelier's Recommendation

*A Journey of Blends White, The Ritz-Carlton, Herzliya x Vitkin Winery 230/52*

*A Journey of Blends Red, The Ritz-Carlton, Herzliya x Vitkin Winery 230/52*

**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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