



**Passover bread, Mixed Olives, Garlic confit, Mohamara dip 28 | Hot peppers plate 18**

## **Today's specials**

Tuna & Bishbash – Jewish–Moroccan fennel salad, blood orange **62**

Beef Tartar – grilled onion aioli, wild herbs, and crispy ratte potato chips **58**

Mediterranean Red Farida Carpaccio – Radishes, squeezed tomato, basil, chili & olive oil **69**

Crispy sweetbreads – cauliflower crème, tender spinach, carrots & charred onions **168**

Aged Golan Heights Beef Prime Rib – Roasted seasonal vegetables and burnt local ratte potato **68 per 100g**

## **From our fields**

Herbert Samuel tomato salad 2.0 – Colored local mix of cherry tomatoes, quail eggs, basil caviar **63**

Sharon fields leaf salad – Sorrel, spinach, cress, green almonds, cured yolk, bergamot & date **62**

Fresh salad – Laliqie lettuce, red endive, cherry tomatoes, roasted almonds, fresh lemon & olive oil **59**

White roots – celery root confit, fennel cream, crispy fresh zaa'tar **63**

Roasted Beets – Fresh herbs salsa, pine nuts & roasted onions **56**

## **Catch of the day**

Amberjack ceviche – Avocado, yellow tomato gazpacho **76**

Dag Marokai– Sea bass, Ahillado sauce, smoked tomatoes, chili and olives **172**

Mosaic – sea bass fillet wrapped in green Swiss charred leaves , white wine sauce, asparagus & crispy leek **168**

Grouper kebab and Mashwiya – Grilled vegetables, vegan yogurt and sumac **192**

## **Turf**

Seared sirloin – baby zucchini, crispy butter potato, Israeli port wine stock **175**

Golan Heights beef fillet – local roots Grattan, asparagus, demi-glace **197**

Spring melody – Northern Israeli spiced goose breast, sweet potato fondue, glazed beets **154**

Hunger Steak – rustic potato cream, roasted wild mushrooms, broccoli flower and reduced beef stock **158**

**Please inform our Ladies and Gentlemen of any dietary preferences or food allergies  
All prices above in the menu are in NIS.**

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