

צהרים

LUNCH

FIERY LABNEH	8
Strained yoghurt, harissa, preserved lemon, crispy shallots, sumac, pita	
OLIVE & FETA NOSH.	5
Harissa marinated mixed olives, feta & lemon tyme	
CHICKPEA HUMMUS / BRAISED BEEF HUMMUS.	8/12
Spiced chickpea salsa, pickled chilli, tomato pulp, parsley, sumac, pita	
AUBERGINE MESS	9
Blackened aubergine, oregano, tahini, pomegranate molasses, lychee, pita	
VINE & RICE	13
Grape leaf rice pie, caramelised onions, leeks, cranberries, tomato consommé	
CAULIFLOWER STEAK CRUMBLE	12
Fried cauliflower, pomegranate syrup, smoked parmesan crumble, lime yoghurt, parsley	
CABBAGE ROAST	11
Caramelised cabbage, crispy kale, wild garlic, filo shards, crème fraîche, stem ginger	
BLACK BREAM CEVICHE	14
Black seabream fillet, poached pear, jalapeño, pickled red onions, apple blossom	
TEMPURA MONKFISH	14
Monkfish tail, vodka tempura, harissa caramel, lemon aioli, soft herbs	
PRAWN BAKLAVA	16
King prawns, kadaif, bitter lime syrup, lime cream, Persian lime & nori dust, pistachios, rose	
FISH & FENNEL	28
Canoed sea bass, burnt sage, fennel & picked herbs, vine tomatoes, butter & arak	
APRICOT SUPREME	16
Corn-fed chicken supreme, apricot jus, pickled grapes, labneh, marjoram	
TUNISIAN TARTAR	13
Beef fillet, bulgur wheat, harissa, burnt peppers, mustard & garlic mayo, fresh oregano, pita	
KEBAB DUMPLINGS	15
Lamb forequarter, date jus, shawarma spice, semolina, garlic yogurt, buttered pine nuts	
PLUM OSSOBUCO	18
Braised beef shin, plum jus, tahini, macerated prunes, granny smiths, celery	

קינוחים
DESSERTS

BURNT BABKA	9
Hazelnut & dark chocolate, morello cherry compote, creme anglaise	
CHEESECAKE.	9
Tonka cream cheese, milk jam, banana tempura, macademia, sumac	
MALIBU MALABI	8
Coconut cream, orange blossom, white rum, mango, yuzu, coconut flakes, rose	

בראנץ'

BRUNCH

AUBERGINE SHAKSHUKA	12
Spiced tomato sauce, eggs, roasted aubergine, tahini, pickled chilli, chives, pita	
STICKY BEEF SHAKSHUKA	14
Spiced tomato sauce, slow cook shin of beef, eggs, roasted aubergine, tahini, pickled chilli, chives, pita	
PITA MELT	13
Braised portobello, tallegio, mozzarella, green peppercorn sumac & arak sauce, fried egg, parsley	
GRANOLA	7
Greek yoghurt, nutty granola, macerated lychee, orange blossom honey	
STEAK & EGG	14
Sticky beef braise, smashed potato, baby plum tomatoes, harissa hollandaise, fried egg, coriander	
BLACKBERRY PITA FRENCH TOAST	10
Mango & yuzu, maple, creme anglaise, macademia nuts, rose	
RIPPLED EGGS & CURED TROUT	13
Salt cured Chalk Stream Trout, garlic yoghurt, celery & granny smith salad	

צלחות

PLATES

CABBAGE ROAST	11
Caramelised cabbage, crispy kale, wild garlic, filo shards, crème fraîche, stem ginger	
BLACK BREAM CEVICHE	14
Black seabream fillet, poached pear, jalapeño, pickled red onions, apple blossom	
VINE & RICE	11
Grape leaf rice pie, caramelised onions, leeks, cranberries, tomato consommé	
CAULIFLOWER STEAK CRUMBLE	12
Fried cauliflower, pomegranate syrup, smoked parmesan crumble, lime yoghurt, parsley	
TEMPURA MONKFISH	14
Monkfish tail, vodka tempura, harissa caramel, lemon aioli, soft herbs	
FISH & FENNEL	28
Canoed sea bass, burnt sage, fennel & picked herbs, vine tomatoes, butter & arak	
APRICOT SUPREME	16
Roast chicken supreme, apricot jus, pickled grapes, labneh, marjoram	
TUNISIAN TARTAR	13
Beef fillet, bulgur wheat, harissa, burnt peppers, mustard & garlic mayo, fresh oregano, pita	
PLUM OSSOBUCO	18
Braised beef shin, plum jus, tahini, macerated prunes, granny smiths, celery	

מזטים

MEZZA

SHAWARMA FRIES	5
Chunky potato, lemon aioli, twelve spice mix	
CHICKPEA / BRAISED BEEF HUMMUS	8/12
Spiced chickpea salsa, pickled chilli, tomato pulp, parsley, sumac, pita	
FIERY LABNEH	8
Strained yoghurt, harissa, preserved lemon, crispy shallots, sumac, pita	
AUBERGINE MESS	9
Burnt marinated aubergine, oregano, tahini, pomegranate molasses, macerated lychee, parsley & rose, pita	
THREE CHILLIES	6
House harissa, salt-pickle chillies, grilled Turkish chillies, pita	
OLIVE & FETA NOSH	5
Harissa marinated mixed olives, feta & lemon tyme	

קינוחים

DESSERTS

BURNT BABKA	9
Hazelnut & dark chocolate, morello cherry compote, creme anglaise	
CHEESECAKE	9
Tonka cream cheese, milk jam, banana tempura, macademia, sumac	
MALIBU MALABI	8
Coconut cream, orange blossom, white rum, mango, yuzu, coconut flakes, rose	

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of products served here.

We understand the danger to those with allergies, please speak to a member of staff who will be happy to advise you.
12.5% optional service will be added to all bills, all of which is distributed amongst staff with no further deductions made, aside from those charged by our credit card provider to handle the transaction.

משקאות

DRINKS

צ'ייסר

BOOZE

25/50ml

APERITIF

APEROL	4/7
CAMPARI	5/9
COCCHI TORINO	4/7
COCCHI AMERICANO	5/9

LIQUER

AMARETTO	5/9
ARAK	5/9
GREEN CHARTREUSE	5/9
ST. GERMAIN	4/7
CHERRY HEERING	4/7
CHAMBORD	4/7
TIA MARIA	3/5

BEER

GOLDSTAR UNFILTERED 4.9%	5.5
MACCABEE 5%	5.5

חריף

SPIRIT

25/50ml

GIN

BOMBAY SAPPHIRE	5.5/10
HENDRICKS	6/11
SIPSMITH	6/11
TANQUERAY NO. 10	7/12

WHISKY

TULLAMORE DEW	4/7
MONKEY SHOULDER	5/9
TALISKER 10YRS	5/9
GLENFIDDICH	
IPA	6/11
FIRE & CANES	7/13
BALVENIE 12YRS	6.5/11
BALVENIE 14YRS	7/12
BALVENIE 17YR	13/24
OBAN 14YRS	10/18

BOURBON & BRANDY

BULLEIT BOURBON	6/11
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COGNAC	
COURVOISIER	5/9

VODKA

KETEL ONE	5.5/10
STOLICHNAYA	5/9
BELVEDERE	7.5/13
REYKA	5/9

RUM

HAVANA 3YRS	5/9
HAVANA CLUB 7 YR	7.5/13
MALIBU	4/7
CANA BRAVA	6/11
EL DORADO 12 YR	7.5/13
RON ZACAPA 23 YR	8.5/15

TEQUILA & MEZCAL

OLMECA ALTOS	6/11
DON JULIO BLANCO	
REPOSADO/	7.5/13
VIDA MEZCAL	8.5/15

חם

HOT

ESPRESSO / DOUBLE	2/3
AMERICANO	3
FLAT WHITE	3.5
CAPPUCCINO	3
ALMOND / SOYA / OAT MILK	0.5

FRESH MINT TEA	3
TEA PIGS	3

CHAMOMILE, EARL GREY, BREAKFAST, GREEN TEA, APPLE & CINNAMON, PEPPERMINT

All our coffee is 100% Arabica

קוקטייל

COCKTAIL

FLYING CAMEL

Reyka, Cointreau, grapefruit, sumac, rose

12

CHAMPAGNE MARTINI

Pierre Mignon Champagne, vodka, orange bitters

14

SUMMER HIGH

Hendrick's Mid Summer Solstice, CBD oil, violet, Green Chartreuse, egg white

14

HONEY & SMOKE

Monkey Shoulder, hickory smoked honey, white truffle

13

SPICED MULE

Monkey Shoulder, ginger ale, lime, chilli, agave

11

THE CURE

Reyka, orange juice, ginger, honey, turmeric

12

TOXIC PASSION

Rum, passion fruit, lime, basil syrup

13

BASIL & MINT SOUR

Basil infused Hendricks, cucumber, mint, lime

13

CAMOMILE PISCO

Gin, pisco, lemon, grenadine

12

POMEGRANATE & GINGER

Tequila, pomegranate, lime, ginger

11

UNUSUAL NEGRONI

Hendrick's, Discarded vermouth, Campari

10

BANANA OLD FASHIONED

Discarded banana peel rum, sugar syrup, chocolate bitters

10

גזוז

GAZOZ

OLD SCHOOL ISRAELI SODA

Three infusions to choose from:

- GRAPEFRUIT & THYME
- BLACKBERRY, LAVENDER & MINT
- GRAPE & GINGER

NON ALCOHOLIC	5
WITH PROSECCO	9
WITH VODKA	9
WITH GIN	9
WITH ARAK	10

קל

SOFT

COCA- COLA	3
DIET COKE	3
FRESH LEMONADE	3.5

אדום

RED

	125/Btl
GIVON, CABERNET SAUVIGNON, UPPER GALILEE, ISRAEL, 2019 Dark berries, spicy, soft tannin	6.5/32
BARKAN, MERLOT-ARGAMAN, DAN, ISRAEL, 2019 Robust, rich colour, fresh wild berries	7.5/39
JEZREEL, ALFA, SYRAH-ARGAMAN-CABERNET, GALILEE, ISRAEL, 2019 Complex, balanced, long finish	12/58
PETIT CASTEL, MERLOT-CABERNET-PETIT VERDOT, JERUSALEM, ISRAEL, 2016 Sweet cedar, herbs, spiced	85
VALCHETA, MALBEC, MENDOZA, ARGENTINA, 2019 Spicy, aromatic, raisins	9/43
LES PEYRAUTINS, PINOT NOIR, PAYS D'OC, FRANCE, 2019 Black cherry, vanilla, red plums	8.50/40
PIENO SUD ROSSO, NERO D'AVOLA, SICILY, ITALY, 2019 Silky, soft, dark fruits	6/27
QUERCIAVALLE, CHIANTI CLASSICO, TUSCANY, ITALY, 2015 Elegant, juicy, berries	42
PRUNUS, JEAN, TINTA RORIZ, ALFROCHERIO, DAO, PORTUGAL, 2017 Oaked, black cherry, crisp	37
NIEL JOUBERT, PINOTAGE, PAARL, SOUTH AFRICA, 2016 Silky, soft, dark fruits	29

קינוח

DESSERT

	75/375/500
CARMES DE RIEUSSEC, SAUVIGNON BLANC, SAUTERNES, FRANCE, 2008 Apricot, white peach, honey	13.5/59/-
OR HAGANUZ, HAR GELILI WHITE, GEWURZTRAMINER, GALILEE, ISRAEL, 2019 White peach, acacia honey, citrus blossom	8/-/50
DALTON ANNA, MUSCAT, GALILEE, ISRAEL Dried flowers, citrus zest, creamy finish	11/-/65
FANTI VINSANTO, TREBBIANO, TUSCANY, ITALY Caramel, creme brulee, raisin	16/69/-

רוזה

ROSE

	125/Btl
FIGUIERE, GRANACHE-SYRAH-CINSAULT, MEDITERRANEE PROVENCE, FRANCE, 2019 Organic, delicate spices, bright red fruits	9/45
DALTON ESTATE, SHIRAZ-GRANACHE-BARBERA, GALILEE, ISRAEL, 2019 Off-dry, fresh strawberry, lavender and minerals	9.5/49
MINUTY PRESTIGE, GRENACHE-CINSAULT-SYRAH COTES DE PROVENCE, FRANCE, 2020 Light, elegante, pomegrenate, strawberry,	55

לבן

WHITE

	125/Btl
GIVON, CHARDONNAY, UPPER GALILEE, ISRAEL, 2018 Crisp, pear, citrus fruit	6.5/32
OR HAGANUZ, AMUKA BLANC, SAUVIGNON BLANC- CHARDONNAY, NORTHERN GALILEE, ISRAEL, 2018 Green apple, lime, mint	10.5/56
GENERATIONS, CHARDONNAY-CHENIN BLANC, JUDEAN HILLS, ISRAEL, 2017 White flowers, tropical fruits, grapefruit	59
YATIR, VIOGNER, JUDEAN HILLS, ISRAEL, 2016 Peach, nectarine, balanced acidity	65
ZERO-G, GRUNER VELTLINER, WAGRAM, AUSTRIA, 2019 Refreshing, white pepper, crisp green fruit	41
GEBR LUDWIG, RITSCH, RIESLING TROCKEN, MOSEL GERMANY, 2017 Dry minerality, grapefruit, green apple	8/39
MAISON DE LA PAIX, VIOGNIER, FRANCE, 2019 Smooth, mineraly, apricot	7.5/35
CAVE DE RIBEAUVILLE, GEWURZTRAMINER, ALSACE, FRANCE, 2017 Fresh, aromatic, apple blossom	56
DEUX BARS, PICPOUL DE PINET, SOUTHERN FRANCE, FRANCE, 2019 Citrus, lemongrass, almond blossom	39
ROCCA, TREBBIANO, PUGLIA, ITALY, 2019 DELICATE, RIPE CITRUS, REFRESHING	6/27
FEUDI ARANCIO, GRILLO, SICILY, ITALY, 2019 Balanced, tropical, harmonious	36
MONTELUNA, VERMENTINO, SARDINIA, ITALY, 2018 Crisy, refreshing, floral	38
BROGLIA, GAVI DI GAVI LA MAIRANA, PIEMONTE, ITALY, 2019 Fresh, full body, complex	10/51
QUINTA DA LIXA, ANJOS DE PORTUGAL, VIHNO VERDE, MINHO, PORTUGAL, 2019 Refreshing, fruity, gently fizzy	34
OUTNUMBERED, SAUVIGNON BLANC, WAIRARAPA, NEW ZEALAND, 2020 Lime, gooseberry, tropical fruits	9/42
AZUBRE, VERDEJO, REUDA, SPAIN, 2018 Mineral, grassy, herbal	38

מבעבע

SPARKLING

	125/Btl
PROSECCO ASOLO SUPERIORE DRY 'ADALINA', ENRICO BEDIN, VENETO, ITALY Floral, apple notes, crisp, fresh	7.5/32
PIERRE MIGNON, GRANDE RESERVE PREMIER CRU, CHAMPAGNE NV, FRANCE Fresh, crisp, buttery notes	13.5/59
VEUVE CLICQUOT, YELLOW LABEL, BRUT, REIMS, CHAMPAGNE NV, FRANCE Sharp, citrus fruits, balanced	95

ערב

DINNER

FIERY LABNEH	8
Strained yoghurt, harissa, preserved lemon, crispy shallots, sumac, pita	
OLIVE & FETA NOSH.	5
Harissa marinated mixed olives, feta & lemon thyme	
CHICKPEA HUMMUS / BRAISED BEEF HUMMUS.	8/12
Spiced chickpea salsa, pickled chilli, tomato pulp, parsley, sumac, pita	
AUBERGINE MESS	9
Blackened aubergine, oregano, tahini, pomegranate molasses, lychee, pita	
VINE & RICE	13
Grape leaf rice pie, caramelised onions, leeks, cranberries, tomato consommé	
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Fried cauliflower, pomegranate syrup, smoked parmesan crumble, lime yoghurt, parsley	
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Canoed sea bass, burnt sage, fennel & picked herbs, vine tomatoes, butter & arak	
APRICOT SUPREME	16
Corn-fed chicken supreme, apricot jus, pickled grapes, labneh, marjoram	
TUNISIAN TARTAR	13
Beef fillet, bulgur wheat, harissa, burnt peppers, mustard & garlic mayo, fresh oregano, pita	
KEBAB DUMPLINGS	15
Lamb forequarter, date jus, shawarma spice, semolina, garlic yogurt, buttered pine nuts	
PLUM OSSOBUCO	18
Braised beef shin, plum jus, tahini, macerated prunes, granny smiths, celery	

FESTIVE SHARING MENU 55pp

A hearty helping of all our favourite dishes, including dessert. Ask your waiter for more information

קינוחים

DESSERTS

BURNT BABKA	9
Pecan & dark chocolate, morello cherry compote, creme anglaise, candied citrus	
THE CHEESECAKE	9
White chocolate, salted caramel, mango & yuzu, tahini crumble	
MALIBU MALABI	8
Orange blossom, lychee, sumac, rose, toasted coconut flakes	

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