

**צהריים / ערב**

**LUNCH / 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. . . . .	8/13
Spiced chickpea salsa, pickled chilli, tomato pulp, parsley, sumac, pita	
AUBERGINE MESS . . . . .	11
Blackened aubergine, oregano, tahini, pomegranate molasses, lychee, pita	
VINE & RICE . . . . .	14
Grape leaf rice pie, caramelised onions, leeks, cranberries, tomato consommé	
CAULIFLOWER STEAK CRUMBLE . . . . .	13
Fried cauliflower, pomegranate syrup, smoked parmesan crumble, lime yoghurt, parsley	
CABBAGE ROAST . . . . .	13
Wine glazed cabbage, shawarma rub, purple basil & filo shards, crème fraîche, stem ginger	
SUNNY CEVICHE. . . . .	16
Black seabream fillet, tiger milk, yellow peppers, mango, leeks, scotch bonnet, tagette flower	
TEMPURA MONKFISH. . . . .	16
Monkfish tail, vodka tempura, harissa caramel, lemon aioli, soft herbs	
PRAWN BAKLAVA . . . . .	17
King prawns, kadaif, bitter lime syrup, lime cream, Persian lime & nori dust, pistachios, rose	
FISH & FENNEL . . . . .	32
Canoed sea bass, burnt sage, fennel & picked herbs, vine tomatoes, butter & arak	
TUNISIAN TARTAR . . . . .	15
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	
APRICOT SUPREME . . . . .	17
Roast chicken supreme, apricot jus, pickled grapes, labneh, marjoram	
SWEETBREAD & NECTARINES . . . . .	18
Veal sweetbread, nectarines, red chicory, apricot, shawarma, basil, parsley	

A JOURNEY THROUGH OUR MENU . . . . . 47pp  
From salt to sweet & back again. As curated by our head chef, Eran.  
A journey of our most delicious dishes. Ordered to excite the senses, with a special surprise along the way. Just let us know your dietary requirements and we'll do the rest.

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'

WEEKEND BRUNCH

## BRUNCH

AUBERGINE SHAKSHUKA . . . . .	13
Spiced tomato sauce, eggs, roasted aubergine, tahini, pickled chilli, chives, pita	
LAMB PARCEL SHAKSHUKA . . . . .	15
Spiced tomato sauce, Lamb kofta in a potato parcel, eggs, 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 . . . . .	15
Sticky beef braise, smashed potato, baby plum tomatoes, harissa hollandaise, fried egg, coriander	
BLACKBERRY PITA FRENCH TOAST . . . . .	11
Mango & yuzu, maple, creme anglaise, macademia nuts, rose	
TROUT & CORN . . . . .	15
Salt cured chalk stream trout, ripled eggs, harissa corn bread, garlic yoghurt, celery & granny smith salad	

**BRUNCH SHARING MENU. . . . . 32pp**  
Curated by our head chef, Eran. Our brunch set menu. A journey through our most delicious brunch dishes. Ordered to excite and tantalise the senses.

## צלחות

### PLATES

CABBAGE ROAST . . . . .	13
Caramelised cabbage, crispy kale, wild garlic, filo shards, crème fraîche, stem ginger	
BLACK BREAM CEVICHE . . . . .	16
Black seabream fillet, poached pear, jalapeño, pickled red onions, apple blossom	
VINE & RICE . . . . .	14
Grape leaf rice pie, caramelised onions, leeks, cranberries, tomato consommé	
CAULIFLOWER STEAK CRUMBLE . . . . .	13
Fried cauliflower, pomegranate syrup, smoked parmesan crumble, lime yoghurt, parsley	
TEMPURA MONKFISH . . . . .	16
Monkfish tail, vodka tempura, harissa caramel, lemon aioli, soft herbs	
FISH & FENNEL . . . . .	32
Canoed sea bass, burnt sage, fennel & picked herbs, vine tomatoes, butter & arak	
APRICOT SUPREME . . . . .	17
Roast chicken supreme, apricot jus, pickled grapes, labneh, marjoram	
TUNISIAN TARTAR . . . . .	15
Beef fillet, bulgur wheat, harissa, burnt peppers, mustard & garlic mayo, fresh oregano, pita	
SWEETBREAD & NECTARINES . . . . .	18
Veal sweetbread, nectarines, red chicory, apricot, shawarma, basil, parsley	

### MEZZA

SHAWARMA FRIES . . . . .	5
Chunky potato, lemon aioli, twelve spice mix	
CHICKPEA / BRAISED BEEF HUMMUS . . . . .	8/13
Spiced chickpea salsa, pickled chilli, tomato pulp, parsley, sumac, pita	
FIERY LABNEH . . . . .	8
Strained yoghurt, harissa, preserved lemon, crispy shallots, sumac, pita	
AUBERGINE MESS . . . . .	11
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, except for those charged by our credit card provider to handle the transaction.

## מזטים

**תפריט בראנץ קבוע**

**WEEKEND BRUNCH SET MENU**

יולי  
JULY

## צלחות PLATES

32 PER RESON

To share

### CHICKPEA HUMMUS

Spiced chickpea salsa, pickled chilli, tomato pulp, parsley, sumac, pita

### AUBERGINE MESS

Blackened aubergine, oregano, tahini, pomegrenate molasses, lychee, pita

### OLIVE & FETA NOSH

Harissa marinated mixed olives, feta & lemon tyme

One plate per person

### AUBERGINE SHAKSHUKA

Spiced tomato sauce, eggs, roasted aubergine, tahini, pickled chilli, chives, pita

### MERGUEZ LAMB SAUSAGE SHAKSHUKA

Spiced tomato sauce, spiced merguez lamb sausage , eggs, roasted aubergine, tahini, pickled chilli, chives, pita

### STEAK & EGG

Sticky beef braise, smashed potato, baby plum tomatoes, harissa hollandaise, fried egg, coriander

### TROUT & CORN

Salt cured chalk stream trout, ripled eggs, harissa corn bread, garlic yoghurt, celery & granny smith salad

## קינוחים DESSERTS

One per person

### BURNT BABKA

Hazelnut & dark chocolate, morello cherry compote, creme anglaise

### CHEESECAKE

Tonka cream cheese, milk jam, banana tempura, macademia, sumac

### MALIBU MALABI

Coconut cream, orange blossom, white rum, mango, yuzu, coconut flakes, rose

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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

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 13

Reyka, Cointreau, grapefruit, sumac, rose

### HIT ME! 14

Vodka, Aprael, rose blossom water, passion fruit, lemon, radish

### ALLENBY PASSAGE 13

White Rum, pear, St-Germain, marjoram, citrus, egg white

### CHAMPAGNE MARTINI 16

Pierre Mignon Champagne, vodka, orange bitters

### SUMMER HIGH 15

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

### HONEY & SMOKE 14

Monkey Shoulder, hickory smoked honey, white truffle

### SPICED MULE 13

Monkey Shoulder, ginger ale, lime, chilli, agave

### THE CURE 13

Reyka, orange juice, ginger, honey, turmeric

### TOXIC PASSION 14

Rum, passion fruit, lime, basil syrup

### BASIL & MINT SOUR 13

Basil infused Hendricks, cucumber, mint, lime

### CAMOMILE PISCO 13

Gin, pisco, lemon, grenadine, egg white

### POMEGRANATE & GINGER 13

Tequila, pomegranate, lime, ginger

### UNUSUAL NEGRONI 13

Hendrick's, Discarded vermouth, Campari

# גזוז

## GAZOZ

OLD SCHOOL ISRAELI SODA

Three infusions to choose from:

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

NON ALCOHOLIC	5
WITH PROSECCO	11
WITH VODKA	11
WITH GIN	11
WITH ARAK	11

# 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, ARGAMAN, DAN, ISRAEL, 2020 Plum, fresh wild berries, soft tannins	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

# קינח

## 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, pomegranate, strawberry,	55

# לבן

## WHITE

	125/Btl
GIVON, CHARDONNAY, UPPER GALILEE, ISRAEL, 2018 Crisp, pear, citrus fruit	6.5/32
BINYAMINA WINERY, GEWURZTRAMINER MOSHAVA, ISRAEL, 2018 Mildly sweet, rose, lychee, fresh red grapefruit	48
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 MT. AMASA, VIOGNIER-ROUSANNE-CHENIN BLANC JUDEAN HILLS, ISRAEL, 2017 Melon, papaya, peach, pear, oak	65
ZERO-G, GRUNER VELTLINER, WAGRAM, AUSTRIA, 2019 Refreshing, white pepper, crisp green fruit	41
SECKINGER, RIESLING TROCKEN, VOM LOSS, PAFALZ, GERMANY, 2019 Organic, dry minerality, almond, lemon, green apple	47
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
MONTELUNA, VERMENTINO, SARDINIA, ITALY, 2018 Crisp, refreshing, floral	38
FEUDO ARANCIO, GRILLO, SICILIA DOC, ITALY, 2020 Mango, papaya, jasmine, delicate acidity	36
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
WAIPARA WEST, RIESLING, WAIRARAPA, NEW ZEALAND, 2002 Aged, petrol, hay, sour apple, ripe lime	50
AZUBRE, VERDEJO, REUDA, SPAIN, 2018 Mineral, grassy, herbal	38

# מבעבע

## SPARKLING

	125/Btl
FIDORA ORGANIC PROSECCO FRIZZANTE TENUTA CIVRANETTA, VENEZIA, ITALY Organic, unfiltered, citrus, bright acidity	8/38
DERICBOURG, CUVÉE DE RESERVE BRUT, NV REIMS, CHAMPAGNE, FRANCE Fresh, crisp, buttery notes	11.5/59
PERRIER-JOUET, GRAND BRUT, NV REIMS, CHAMPAGNE, FRANCE Grapefruit, white peache, green hazelnut	85

**תפריט חברים**

**DINNER SHARING MENU**

יולי  
JULY

# צלחות

## PLATES

A JOURNEY THROUGH OUR MENU CURATED BY  
OUR HEAD CHEF, ERAN.

### OLIVE & FETA NOSH

Harissa marinated mixed olives, feta & lemon tyme

### CHICKPEA HUMMUS

Spiced chickpea salsa, pickled chilli, tomato pulp, parsley, sumac, pita

### AUBERGINE MESS

Blackened aubergine, oregano, tahini, pomegranate molasses, lychee, pita

### TEMPURA MONKFISH

Monkfish tail, vodka tempura, harissa caramel, lemon aioli, soft herbs

### TUNISIAN TARTAR

Beef fillet, bulgur wheat, harissa, burnt peppers, mustard & garlic mayo, fresh oregano, pita

### CAULIFLOWER STEAK CRUMBLE

Fried cauliflower, pomegranate syrup, smoked parmesan crumble, lime yoghurt, parsley

### FISH & FENNEL

Canoed sea bass, burnt sage, fennel & pickled herbs, vine tomatoes, butter & arak

# קינוחים

## DESSERTS

### BURNT BABKA

Hazelnut & dark chocolate, morello cherry compote, creme anglaise

### CHEESECAKE

Tonka cream cheese, milk jam, banana tempura, macademia, sumac

### MALIBU MALABI

Coconut cream, orange blossom, white rum, mango, yuzu, coconut flakes, rose

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**תפריט חברים  
צמחוני / טבעוני**

**DINNER VEGETARIAN / VEGAN  
SHARING MENU**

# צלחות

## PLATES

### FIERY LABNEH

Strained yoghurt, harissa, preserved lemon, crispy shallots, sumac, pita

### OLIVE & FETA NOSH

Harissa marinated mixed olives, feta & lemon tyme

### CHICKPEA HUMMUS

Spiced chickpea salsa, pickled chilli, tomato pulp, parsley, sumac, pita

### AUBERGINE MESS

Blackened aubergine, oregano, tahini, pomegranate molasses, lychee, pita

### VINE & RICE

Grape leaf rice pie, caramelised onions, leeks, cranberries, tomato consommé

### CAULIFLOWER STEAK CRUMBLE

Fried cauliflower, pomegranate syrup, smoked parmesan crumble, lime yoghurt, parsley

### CABBAGE ROAST

Caramelised cabbage, crispy kale, wild garlic, filo shards, crème fraîche, stem ginger

ALL DISHES CAN BE MADE VEGAN  
ON REQUEST

# קינוחים

## DESSERTS

### BURNT BABKA

Hazelnut & dark chocolate, morello cherry compote, creme anglaise

### CHEESECAKE

Tonka cream cheese, milk jam, banana tempura, macademia, sumac

### MALIBU MALABI (ve)

Coconut cream, orange blossom, white rum, mango, yuzu, coconut flakes, rose