

צהרים / ערב

LUNCH / DINNER

WEEKEND BRUNCH

צלחות

PLATES

LEVANTINE OLIVE MIX	5.5
Harissa marinated mixed olives	
GRAPES & FETA	5.5
Lemon thyme, stewed grapes	
CHICKPEA HUMMUS / BRAISED BEEF HUMMUS.	8.5/13.0
Spiced chickpea salsa, pickled chilli, tomato pulp, parsley, sumac, housemade pita	
AUBERGINE MESS	13.5
Blackened aubergine, oregano, tahini, pomegranate molasses, lychee, housemade pita	
KING OYSTER MUSHROOMS.	15.5
Pink radicchio, yeast extract, pomegranate molasses, harissa, pistachio relish, preserved lemon mayo	
CAULIFLOWER STEAK CRUMBLE	14.0
Fried cauliflower, pomegranate syrup, smoked parmesan crumble, lime yoghurt, parsley	
CABBAGE ROAST	13.0
Wine glazed cabbage, shawarma rub, purple basil & filo shards, crème fraîche, stem ginger	
PINK TARAMA	9.5
Smoked cod roe, lemon preserve, harissa, dukka, crudites, pita	
FATTY & SPICY	19.0
Fatty tuna ceviche, rhubarb & anise, tiger's milk, shawarma tempura crunch, coriander	
TROUT TATAKI	17.0
Seared Chalk stream trout, juniper glaze, red radish, soft herbs, puffed rice	
PRAWN BAKLAVA	17.0
King prawns, kadaif, bitter lime syrup, lime cream, Persian lime & nori dust, pistachios, rose	
FISH & FENNEL	32.0
Canoed sea bass, burnt sage, fennel & picked herbs, vine tomatoes, butter & arak	
BRISKET DOUGHNUT	18.0
Moroccan doughnut, beef brisket, bonfire tomato & chilli, orange spiced jus, amba tahini, coriander	
TUNISIAN TARTARE	17.0
Beef fillet, bulgur wheat, harissa, burnt peppers, mustard & garlic mayo, oregano, housemade pita	
KEBAB DUMPLINGS	15.0
Lamb forequarter, date jus, shawarma spice, semolina, garlic yogurt, buttered pine nuts	
CHEEKY THIGHS	18.0
Paprika fried chicken thighs, plum glaze, beef stock polenta, pink fennel seed sauerkraut, harissa mayo	

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
Grilled hazelnut & dark chocolate enriched dough, 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

11-16

בראנץ'

WEEKEND BRUNCH ADDITIONAL DISHES

AUBERGINE SHAK SHUKA 13.0

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

LAMB PARCEL SHAKSHUKA 16.0

Spiced tomato sauce, lamb kofta in a potato parcel , eggs, tahini, pickled chilli, chives, pita

FISH CLOUDS. 16.0

Smoked haddock fish cakes, pita crumbs, poached egg, white taramasalata,
apple & fennel

BREAKFAST BRISKET DOUGHNUT 15.0

Moroccan doughnut, beef brisket, bonfire tomato & chilli, orange spiced jus, amba tahini,
coriander, fried egg

EXTRAS

THREE CHILLIES 6.0

House harissa, salt-pickle chillies, grilled Turkish chilies, pita

SHAWARMA FRIES 5.0

Chunky potato, lemon aioli, twelve spice

BOOZE

HARISSA MARY 13.0

Cumin vodka, sumac & harissa, tomato juice

GAZOZ JUGS 32.0

Six homemade infusions to choose from: PROSECCO, VODKA, GIN OR ARAK

Orange & Lychee / Strawberry, Rhubarb & Persian Lime / Raspberry & Star Anise / Blackberry,
Lavender & Dill / Citrus Cordial, Coriander, Marjoram & Mint / Apple, Cinnamon, bay leaf

משקאות

DRINKS

צ'ייסר

BOOZE

APERITIF

APEROL	7
CAMPARI	9
COCCHI TORINO	7
COCCHI AMERICANO	9

LIQUEUR

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

BEER

GOLDSTAR UNFILTERED 4.9%	6
MACCABEE 5%	6
LUCKY SAINT 0.5%	6

תריף

SPIRIT

GIN

BOMBAY SAPPHIRE	10
HENDRICK'S	11
HENDRICK'S ORBIUM	11
SIPSMITH	11
TANQUERAY NO. 10	12
BEEFEATER	9

WHISKY

CHIVAS 12	7
TALISKER 10YRS	9
GLENFIDDICH IPA	11
FIRE & CANES	13
BALVENIE 12YRS	11
BALVENIE 14YRS	12
BALVENIE 17YR	24
OBAN 14YRS	18

BOURBON

BULLEIT BOURBON	11
BULLEIT RYE	11

VODKA

KETEL ONE	10
ABSOLUTE BLUE	9
BELVEDERE	13
REYKA	9

RUM

HAVANA 3YRS	9
HAVANA CLUB 7 YR	13
EL DORADO 12 YR	13
RON ZACAPA 23 YR	15

TEQUILA & MEZCAL

OLMECA SILVER	9
VIDA MEZCAL	15

COGNAC

COURVOISIER	9
MARTELL VS	9

תם

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, PEPPERMINT	

All our coffee is 100% Arabica

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SOFT

COCA- COLA	3
DIET COKE	3
FRESH LEMONADE	3.5

גזוז

GAZOZ

OLD SCHOOL ISRAELI SODA

Six homemade infusions to choose from:

- ORANGE & LYCHEE
- STRAWBERRY, RHUBARB & PERSIAN LIME
- RASPBERRY & STAR ANISE
- BLACKBERRY, LAVENDER & DILL
- CITRUS CORDIAL, CORIANDER, MARJORAM & MINT
- APPLE, CINNAMON, BAY LEAF

NON ALCOHOLIC	6.5
WITH PROSECCO	11
WITH VODKA	11
WITH GIN	11
WITH ARAK	11
A JUG OF ANY BOOZY GAZOZ	32

קוקטייל

COCKTAIL

FLYING CAMEL	13
Vodka, Cointreau, grapefruit, sumac, rose	

באלה באיה	13
Whisky, apricot liqueur, blackberry gazoz, egg white, citrus	

TOOTIM	13
Basil infused gin, strawberry gazoz, Cocchi Americano lemon, egg white	

DOOVDEVAN	13
Scotch-whisky, Kamm & Sons, red vermouth, cherry Hering	

HIT ME!	14
Vodka, Aperol, rose blossom water, passion fruit, lemon	

ALLENBY PASSAGE	13
White Rum, pear, St-Germain, marjoram, citrus, egg white	

CHAMPAGNE MARTINI	14
Gusbourne, vodka, orange bitters	

HONEY & SMOKE	14
Whisky smoked honey, white truffle	

SPICED MULE	13
Whisky ginger ale, lime, chilli, agave	

THE CURE	13
Vodka, orange juice, ginger, honey, turmeric	

TOXIC PASSION	14
Rum, passion fruit, lime, basil syrup	

BASIL & MINT SOUR	13
Basil infused gin, cucumber, mint, lime	

CAMOMILE PISCO	13
Gin, pisco, lemon, grenadine, egg white	

POMEGRANATE & GINGER	13
Tequila, pomegranate, lime, ginger	

UNUSUAL NEGRONI	13
Gin, Discarded vermouth, Campari	

HARISSA MARY	13
Cumin vodka, sumac & harissa, tomato juice	

BANANA OLD FASHIONED	13
Discarded banana peel rum, sugar syrup, chocolate bitters	

אדום

RED

	125/Btl
GIVON, CABERNET SAUVIGNON, UPPER GALILEE, ISRAEL, 2020 Dark berries, spicy, soft tannin	7.5/34
BARKAN, ARGAMAN, DAN, ISRAEL, 2020 Plum, fresh wild berries, soft tannins	8.5/39
JEZREEL "ALFA", SYRAH-ARGAMAN-CABERNET, GALILEE, ISRAEL, 2019 Complex, balanced, long finish	12/58
JEZREEL "NAHALAL", SHIRAZ-CARIGNAN, GALILEE, ISRAEL, 2020 Rich, intense, black cherry, vanilla, soft tannin	68
ALMA RED, SHIRAZ, GRENACHE, CARIGNAN, GALILEE, ISRAEL, 2019 Vanilla, cigar, black fruits, 15 months in oak	59
PETIT CASTEL, MERLOT-CABERNET-PETIT VERDOT, JERUSALEM, ISRAEL, 2018 Sweet cedar, herbs, spiced, 16 months in French oak	95
RAZI'EL, SYRAH-CARIGNAN, JERUSALEM, ISRAEL, 2019 James Suckling score 97%, concentrated berries, black olives, mediterranean herbs, 18 months oak	110
GUSBOURNE, PINOT NOIR, APPLIEDORE, KENT, 2019 Strawberry, morello cherry, earthy spiciness, delicately tannic	90
VALCHETA, MALBEC, MENDOZA, ARGENTINA, 2018 Spicy, aromatic, raisins	9/43
LES PEYRAUTINS, PINOT NOIR, PAYS D'OC, FRANCE, 2020 Black cherry, vanilla, red plums	8.50/40
PIENO SUD ROSSO, NERO D'AVOLA, SICILY, ITALY, 2020 Silky, soft, dark fruits	7/29
QUERCIAVALLE, CHIANTI CLASSICO, TUSCANY, ITALY, 2016 Elegant, juicy, berries	45
PRUNUS, JEAN, TINTA RORIZ, ALFROCHERIO, DAO, PORTUGAL, 2018 Oaked, black cherry, crisp	38
NIEL JOUBERT, PINOTAGE, PAARL, SOUTH AFRICA, 2017 Silky, soft, dark fruits	33

לבן

WHITE

	125/Btl
GIVON, CHARDONNAY, UPPER GALILEE, ISRAEL, 2021 Crisp, pear, citrus fruit	7.5/34
BINYAMINA WINERY, GEWURZTRAMINER MOSHAVA, ISRAEL, 2019 Mildly sweet, rose, lychee, fresh red grapefruit	48
OR HAGANUZ, AMUKA BLANC, SAUVIGNON BLANC- CHARDONNAY, NORTHERN GALILEE, ISRAEL, 2021 Green apple, lime, mint	10.5/56
YATIR MT. AMASA, VIOGNIER-ROUSANNE-CHENIN BLANC JUDEAN HILLS, ISRAEL, 2019 Melon, papaya, peach, pear, oak	75
GUSBOURNE, CHARDONNAY GUINEVERE, 2019 APPLIEDORE, KENT, UK White peach, citrus, hazelnut, oatmeal, oak	90
ZERO-G, GRUNER VELTLINER, WAGRAM, AUSTRIA, 2020 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, 2021 Smooth, mineral, apricot	8/39
CAVE DE RIBEAUVILLE, GEWURZTRAMINER, ALSACE, FRANCE, 2017 Fresh, aromatic, apple blossom	58
DEUX BARS, PICPOUL DE PINET, SOUTHERN FRANCE, FRANCE, 2021 Citrus, lemongrass, almond blossom	42
FEUDO ARANCIO, GRILLO, SICILIA DOC, ITALY, 2020 Mango, papaya, jasmine, delicate acidity	38
BROGLIA, GAVI DI GAVI LA MAIRANA, PIEMONTE, ITALY, 2020 Fresh, full body, complex	11/54
QUINTA DA LIXA, ANJOS DE PORTUGAL, VIHNO VERDE, MINHO, PORTUGAL, 2020 Refreshing, fruity, gently fizzy	35
OUTNUMBERED, SAUVIGNON BLANC, WAIRARAPA, NEW ZEALAND, 2021 Lime, gooseberry, tropical fruits	9.5/45
SERRA DA ESTRELA, ALBARINO, RIAS BAIXAS, SPAIN, 2021 Apricot, pear, lemon, lime	43

קינוח

DESSERT

CHATEAU SIMON, SAUTERNES FRANCE, 2015 Apricot, peach, honey, vanilla	11/45
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רוזה

ROSE

	125/Btl
FIGUIERE, GRANACHE-SYRAH-CINSAULT, MEDITERRANEE PROVENCE, FRANCE, 2021 Organic, delicate spices, bright red fruits	9/45
DALTON ESTATE, SHIRAZ-GRANACHE-BARBERA, GALILEE, ISRAEL, 2021 Off-dry, fresh strawberry, lavender and minerals	9.5/49
MINUTY PRESTIGE, GRENACHE-CINSAULT-SYRAH COTES DE PROVENCE, FRANCE, 2021 Light, elegante, pomegrenate, strawberry,	60

מבעבע

SPARKLING

	125/Btl
GUSBOURNE, BRUT RESERVE, APPLIEDORE, KENT, UK, 2018 Honeyed green apple, lemon, white peach, toasted almond	12.50/68
GAMLA, BRUT, GALILEE, ISRAEL, NV Method Champenoise, 50% Chardonnay, 50% Pinot Noir	59
PERRIER-JOUET, GRAND BRUT, REIMS, CHAMPAGNE, FRANCE NV Grapefruit, white peaches, green hazelnut	85
FIDORA ORGANIC PROSECCO FRIZZANTE TENUTA CIVRANETTA, VENEZIA, ITALY Organic, unfiltered, citrus, bright acidity	9/43

תפריט חברים

SHARING MENU

מאי
MAY

צלחות

PLATES

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

47 PER PERSON

LEVANTINE OLIVE MIX
Harissa marinated mixed olives

GRAPES & FETA
Lemon thyme, stewed grapes

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

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

TUNISIAN TARTARE
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

(CHOOSE ONE DESSERT TO SHARE)

BURNT BABKA
Grilled hazelnut & dark chocolate enriched dough, 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

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.

**תפריט חברים
צמחוני / טבעוני**

VEGETARIAN / VEGAN
SHARING MENU

מאי
MAY

צלחות PLATES

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

47 PER PERSON

VEGETARIAN

FIERY TAHINI

Tahini, lemon preserve, harissa, dukka, cudites

LEVANTINE OLIVE MIX

Harissa marinated mixed olives

GRAPES & FETA

Lemon thyme, stewed grapes

CHICKPEA HUMMUS

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

AUBERGINE MESS

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

KING OYSTER MUSHROOMS

Pink radicchio, yeast extract, pomegranate molasses, harissa, pistachio relish, preserved lemon mayo

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

(CHOOSE ONE DESSERT TO SHARE)

BURNT BABKA

Grilled hazelnut & dark chocolate enriched dough, 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

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