

צהריים / ערב

WEEKDAY LUNCH

DINNER

צלחות

PLATES

LEVANTINE OLIVE MIX	5.5
Harissa marinated mixed olives	
GRAPES & FETA	5.5
Lemon thyme, stewed grapes	
CHICKPEA HUMMUS / BRAISED BEEF HUMMUS.	11/14
Spiced chickpea salsa, pickled chilli, tomato pulp, parsley, sumac, housemade pita	
AUBERGINE MESS	16
Blackened aubergine, oregano, tahini, pomegranate molasses, lychee, housemade pita	
KING OYSTER MUSHROOMS.	16
Pink radicchio, yeast extract, pomegranate molasses, harissa, pistachio relish, preserved lemon mayo	
CAULIFLOWER STEAK CRUMBLE	17
Fried cauliflower, pomegranate syrup, smoked parmesan crumble, lime yoghurt, parsley	
CABBAGE ROAST	15
Wine glazed cabbage, shawarma rub, wild garlic & filo shards, crème fraîche, stem ginger	
PINK TARAMA	13
Smoked cod roe, lemon preserve, harissa, dukka, crudites, pita	
FATTY & SPICY	19
Fatty tuna, rhubarb & anise, tiger's milk, shawarma tempura crunch, chives	
PRAWN BAKLAVA	21
King prawns, kadaif, bitter lime syrup, lime cream, Persian lime & nori dust, pistachios, rose	
FISH & FENNEL	42
Canoed whole sea bass, burnt sage, fennel & picked herbs, vine tomatoes, butter & arak	
BRISKET DOUGHNUT	21
Moroccan doughnut, beef brisket, bonfire tomato & chilli, orange spiced jus, amba tahini, coriander	
TUNISIAN TARTARE	19
Beef fillet, bulgur wheat, harissa, burnt peppers, mustard & garlic mayo, oregano, housemade pita	
KEBAB DUMPLINGS	21
Lamb forequarter, date jus, shawarma spice, semolina, garlic yogurt, buttered pine nuts	
CHEEKY THIGHS	18
Paprika fried chicken thighs, plum glaze, beef stock polenta, pink fennel seed sauerkraut, harissa mayo	

A JOURNEY THROUGH OUR MENU 58pp
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	15
Grilled hazelnut & dark chocolate enriched dough, morello cherry compote, creme anglaise	
CHEESECAKE.	13
Tonka cream cheese, milk jam, banana tempura, macademia, sumac	
MALIBU MALABI	10
Coconut cream, orange blossom, white rum, mango, yuzu, coconut flakes, rose	

בראנץ'

WEEKEND BRUNCH

11:00-16:00

LEVANTINE
OLIVE MIX

Harissa marinade

5.5

GRAPES & FETA

Lemon thyme,
stewed grapes

5.5

THREE CHILLIES

salt-pickle chillies, House
harissa, grilled Turkish chillies

6

SHAWARMA FRIES

Chunky potato, lemon aioli,
twelve spice

5

CHICKPEA HUMMUS / BRAISED BEEF HUMMUS 11/14
Spiced chickpea salsa, pickled chilli, tomato pulp, parsley, sumac, housemade pita

AUBERGINE MESS 16
Blackened aubergine, oregano, tahini, pomegranate molasses, lychee, housemade pita

KING OYSTER MUSHROOMS 16
Pink radicchio, yeast extract, pomegranate molasses, harissa, pistachio relish, preserved lemon mayo

CAULIFLOWER STEAK CRUMBLE 17
Fried cauliflower, pomegranate syrup, smoked parmesan crumble, lime yoghurt, parsley

CABBAGE ROAST 15
Wine glazed cabbage, shawarma rub, purple basil & filo shards, crème fraiche, stem ginger

PINK TARAMA 13
Smoked cod roe, lemon preserve, harissa, dukka, crudites, pita

FATTY & SPICY 19
Fatty tuna ceviche, rhubarb & anise, tiger's milk, shawarma tempura crunch, coriander

TROUT TATAKI 15
Seared Chalk stream trout, juniper glaze, red radish, soft herbs, puffed rice

PRAWN BAKLAVA 21
King prawns, kadaif, bitter lime syrup, lime cream, Persian lime & nori dust, pistachios, rose

FISH & FENNEL 42
Canoed whole sea bass, burnt sage, fennel & picked herbs, vine tomatoes, butter & arak

TUNISIAN TARTARE 19
Beef fillet, bulgur wheat, harissa, burnt peppers, mustard & garlic mayo, oregano, housemade pita

KEBAB DUMPLINGS 21
Lamb forequarter, date jus, shawarma spice, semolina, garlic yogurt, buttered pine nuts

CHEEKY THIGHS 18
Paprika fried chicken thighs, plum glaze, beef stock polenta, pink fennel seed sauerkraut, harissa mayo

A JOURNEY THROUGH OUR MENU (Ask your waiter) 58pp

בראנץ'

ADDITIONAL BRUNCH PLATES

AUBERGINE SHAKSHUKA 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

POTATO & ONION PUFF 15.0
Fried onion, potato mash boiled egg, blacked vegetables, tahini, spring onion

BREAKFAST BRISKET DOUGHNUT 18.0
Moroccan doughnut, beef brisket, egg, bonfire tomato & chilli, orange spiced jus, amba tahini, coriander

קינוחים

DESSERTS

BURNT BABKA 15
Grilled hazelnut & dark chocolate enriched dough, morello cherry compote, creme anglaise

CHEESECAKE 13
Tonka cream cheese, milk jam, banana tempura, macademia, sumac

MALIBU MALABI 10
Coconut cream, orange blossom, white rum, mango, yuzu, coconut flakes, rose

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משקאות

DRINKS

צ'ייסר

BOOZE

50ml

APERITIF

APEROL	7
CAMPARI	9
COCCHI TORINO	7
COCCHI AMERICANO	9

LIQUEUR

AMARETTO	9
ARAK	11
GREEN CHARTREUSE	11
ST. GERMAIN	10
CHERRY HEERING	10
CHAMBORD	10
TIA MARIA	9

BEER

GOLDSTAR UNFILTERED 4.9%	7
MACCABEE 5%	7
LUCKY SAINT 0.5%	7

תריף

SPIRIT

50ml

WHISKY

CHIVAS 12	12
TALISKER 10YRS	14
GLENFIDDICH IPA	16
FIRE & CANES	18
BALVENIE 12YRS	16
BALVENIE 14YRS	17
BALVENIE 17YR	24
OBAN 14YRS	23

GIN

BOMBAY SAPPHIRE	10
HENDRICK'S	14
HENDRICK'S ORBIUM	14
SIPSMITH	15
TANQUERAY NO. 10	15
BEEFEATER	9

BOURBON

BULLEIT BOURBON	16
BULLEIT RYE	16

VODKA

KETEL ONE	12
ABSOLUTE BLUE	9
BELVEDERE	15
RAYKA	11

RUM

HAVANA 3YRS	13
HAVANA CLUB 7 YR	17
EL DORADO 12 YR	17
RON ZACAPA 23 YR	19

TEQUILA & MEZCAL

OLMECA SILVER	11
VIDA MEZCAL	16

COGNAC

COURVOISIER	12
MARTELL VS	12

תם

HOT

ESPRESSO / DOUBLE	2.5/4
AMERICANO	4.5
FLAT WHITE	4.5
CAPPUCCINO	4.5
ALMOND / SOYA / OAT MILK	1.0

FRESH MINT TEA	4.5
TEAPIGS TEAS	5
CHAMOMILE, EARL GREY, BREAKFAST, GREEN TEA, PEPPERMINT	

All our coffee is 100% Arabica

קל

SOFT

COCA- COLA	5
DIET COKE	5
FRESH LEMONADE	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	8
WITH PROSECCO	12
WITH VODKA	13
WITH GIN	13
WITH ARAK	13

קוקטייל

COCKTAIL

TEL AVIV COOLER	13
Givon chardonnay, rose vermouth, St-Germain, pickled rhubarb, soda, lemon	

באלה באיה	16
Whisky, apricot liqueur, blackberry gazoz, egg white, citrus	

HAZE	15
Tequila, CBD, apple, rose, lime, harissa caramel, sumac	

LONG-PINK-AMAZING	13
Malibu, pineapple, cherry, coconut milk, lime zest	

HIT ME!	15
Vodka, Aperol, rose blossom water, passion fruit, lemon	

ALLENBY PASSAGE	15
White rum, pear, St-Germain, marjoram, citrus, egg white	

CHAMPAGNE MARTINI	15
Gusbourne, vodka, orange bitter	

HONEY & SMOKE	16
Whisky smoked honey, white truffle	

SPICED MULE	15
Whisky ginger ale, lime, chilli, agave	

TOOTIM	15
Gin, strawberry gazoz, Cocchi Americano, lemon, egg white	

BALA BAYA BRAMBLE	15
Arak, Aperol, dill, lime, blackberry	

TOXIC PASSION	16
Rum, passion fruit, lime, basil syrup	

BASIL & MINT SOUR	15
Basil infused gin, cucumber, mint, lime	

CAMOMILE PISCO	15
Gin, pisco, camomile tea, lemon, grenadine, egg white	

POMEGRANATE & GINGER	15
Tequila, pomegranate, lime, ginger	

UNUSUAL NEGRONI	13
Gin, Discarded vermouth, Campari	

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

BANANA OLD FASHIONED	16
Discarded banana peel rum, sugar syrup, chocolate bitters	

אדום

RED

	125/Btl
GIVON, CABERNET SAUVIGNON, UPPER GALILEE, ISRAEL, 2020 Dark berries, spicy, soft tannin	8/34
BARKAN, ARGAMAN, DAN, ISRAEL, 2020 Plum, fresh wild berries, soft tannin	11/39
JEZREEL "ALFA", SYRAH-ARGAMAN-CABERNET, GALILEE, ISRAEL, 2019 Complex, balanced, long finish	15/60
ALMA RED, SHIRAZ, GRENACHE, CARIGNAN, GALILEE, ISRAEL, 2019 Vanilla, cigar, black fruits, 15 months in oak	67
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	12/48
LES PEYRAUTINS, PINOT NOIR, PAYS D'OC, FRANCE, 2020 Black cherry, vanilla, red plums	13/51
PIENO SUD ROSSO, NERO D'AVOLA, SICILY, ITALY, 2020 Silky, soft, dark fruits	8/34
QUERCIAVALLE, CHIANTI CLASSICO, TUSCANY, ITALY, 2016 Elegant, juicy, berries	53
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	8/34
BINYAMINA WINERY, GEWURZTRAMINER MOSHAVA, ISRAEL, 2019 Mildly sweet, rose, lychee, fresh red grapefruit	53
OR HAGANUZ, AMUKA BLANC, SAUVIGNON BLANC- CHARDONNAY, NORTHERN GALILEE, ISRAEL, 2021 Green apple, lime, mint	16/62
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	46
SECKINGER, RIESLING TROCKEN, VOM LOSS, PAFALZ, GERMANY, 2019 Organic, dry minerality, almond, lemon, green apple	57
MAISON DE LA PAIX, VIOGNIER, FRANCE, 2021 Smooth, mineraly, apricot	12/46
DEUX BARS, PICPOUL DE PINET, SOUTHERN FRANCE, FRANCE, 2021 Citrus, lemongrass, almond blossom	48
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	45
OUTNUMBERED, SAUVIGNON BLANC, WAIRARAPA, NEW ZEALAND, 2021 Lime, gooseberry, tropical fruits	12/46
SERRA DA ESTRELA, ALBARINO, RIAS BAIXAS, SPAIN, 2021 Apricot, pear, lemon, lime	45

קינוח

DESSERT

	75/375
CHATEAU SIMON, SAUTERNES FRANCE, 2015 Apricot, peach, honey, vanilla	11/45

מבעבע

SPARKLING

	125/Btl
GUSBOURNE, BRUT RESERVE, APPLIEDORE, KENT, UK, 2018 Honeyed green apple, lemon, white peach, toasted almond	15/68
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	10/48

רוזה

ROSE

	125/Btl
FIGUIERE, GRANACHE-SYRAH-CINSAULT, MEDITERRANEE PROVENCE, FRANCE, 2021 Organic, delicate spices, bright red fruits	11/45
DALTON ESTATE, SHIRAZ-GRANACHE-BARBERA, GALILEE, ISRAEL, 2021 Off-dry, fresh strawberry, lavender and minerals	12/49
MINUTY PRESTIGE, GRENACHE-CINSAULT-SYRAH COTES DE PROVENCE, FRANCE, 2021 Light, elegante, pomegrenate, strawberry,	60

תפריט חברים

SHARING MENU

יוני
JUNE

צלחות

PLATES

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

58 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 & picked 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

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**תפריט חברים
צמחוני / טבעוני**

**VEGETARIAN / VEGAN
SHARING MENU**

יוני

JUNE

צלחות

PLATES

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

58 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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