

• LUNCH •

• SMALL DISHES •

BURRATA 58

on cherry tomato gazpacho with mixed tomatoes salad and basil oil

WHITE FISH CEVICE 67

on a small cucumber salad with parsley, spring onion, mango, ginger and red onion in a lime vinaigrette sauce.
Served with cream cheese

RED TUNA TARTAR 67

on cold mint & cucumbers yogurt soup with shallot, chives and Pickled chili vinaigrette

CHICKEN LIVER PARFAIT 55

with berry coulis and roasted cashews nuts

BAKED BEETROOT SALAD 42

Piquant Sour Cream, Spinach Leaves, Spring Onion, Red Onion, Basil, Dried Apricot, chili ,Granola and Labneh Cheese Balls

• SANDWICHES •

SMOKED SALMON PRETZEL 61

Smoked Salmon with Cream Cheese, Hungarian Cucumber and spring onion Salad ,Lettuce, Radish and Arugula

ENTRECOTE SANDWICH 63

Chimichurri, musterd aioli, lettuce, pickels, and caramelized onions

CRISPY CHICKEN SANDWICH 63

Crispy Buttermilk Chicken Fillets in Chipotle Aioli, Lettuce, Homemade Pickles ,onion, and a Citrus Chili Vinaigrette Sauce.
Served with French Fries

SCHNITZEL IN CHALLAH BREAD 59

With Matbucha, Deep-Fried Aubergine, Tahini and Preserved Lemon

SABIH SANDWICH 49

Hardboiled egg, amba tahini, eggplant and mixed spicy tomato salad

• SALADS •

SERVED WITH WHOLEWHEAT BREAD

CAESAR SALAD 55

Romaine Lettuce, Cherry Tomatoes, Brioche Croutons and Parmesan in a Caesar Salad Dressing

HEALTH SALAD 49

Tomato, Cucumber, Radish, Red Peppers, Carrot, Chickpeas, Red Onion Parsley and Mint Leaves in a Lemon Olive Oil Dressing

COLOURFUL QUINOA SALAD 57

Caramelised Sweet Potatoes, Red Onion, Spring Onion, Mint Leaves, Zucchini, Seasonal Fruit and Grated Feta Cheese in a Sesame and Date Honey Vinaigrette

ANTIPASTO SALAD 63

Roasted zucchini and Peppers,artichoke, caramelised onion, pickled olives, fresh oregano, basil, almonds, and feta cheese

MARKET SALAD 52

Baby cucumbers, tinkerbel pepper, megi tomato, radish, carrot, purple onion, kohlrabi, herbs, and greek cheese

ROASTED CAULIFLOWER SALAD 63

Cherry Tomatoes, Red Onion, Red Chili, Radish, Coriander and Cashew Nuts on a Bed of Tahini in a Pickled Lemon Vinaigrette

EXTRA SALAD TOPPING: Avocado 9 / Tofu 9 / Boiled egg 5

Chicken breast 15 / Feta cheese 9 / Tuna 7 / Low fat 'Tzfatit' cheese 9

• PASTA •

RIGATONI BOLOGNESE 65

Slow-Cooked, served with Parmesan

GOAT CHEESE AND BEETROOT TORTELLINI 66

In a Cream Sauce with Roasted Beetroot, Camembert, thyme, arugula and almonds

RICOTTA TORTELLINI 65

Roasted leek, mushrooms and parmesan cheese in a brown butter and mushrooms broth

SALMON FILLET GNOCCHI 76

With Buttered Artichoke and Cherry Tomatoes sauce

• PIZZA •

ARTICHOKE PIZZA 65

Tomato Sauce, Kalamata Olives, Mozzarella and Parmesan

MARGHERITA PIZZA 61

• MAIN DISHES •

MUSAKHAN 68

Focaccia Bread, Sauteed Chicken Fillet Pieces with Red Onion, Sumac, Pine Nuts, Herbs and Tahini, served with a Side Salad

CHICKEN SCHNITZEL 66

Homemade Chicken Schnitzel served with two side dishes of your choice

ASADO SANDWICH 68

Arugula, Onion Marmalade and Spicy Mayonnaise served with French Fries

CHICKEN BREAST 65

with chilli, pickled lemon and sriracha glaze. Served with Buttery Mashed Potatoes and Sauteed Vegetables

ANGUS HAMBURGER 68

Lettuce, Tomato, Red Onion, Pickles and Spicy Mayonnaise
Goose Breast 12 / Fried Egg 5 / Avocado 9 / Mushrooms 7

VEGAN MUSHROOM CAULIFLOWER SHAWARMA 59

Served with Majadra Rice, Tahini and Tomato Salsa

ROSTED BEEF STEW 72

Organic carrots, demi glace, and roasted chestnuts.
Served with butter rich puree

MACLUBA 68

Rice and chicken stew with eggplant, cauliflower, caramelized onions, carrots and potatoes

• BUSINESS LUNCH •

SUN-THU 12:00-16:00 Except on Holidays and Weekends
COMPLIMENTARY STARTER DISH OF YOUR CHOICE
ALONGSIDE ANY MAIN DISH

STARTERS

Focaccia Bread / Falafel Tahini

Lentil Hummus / Green Salad

COLD DRINKS

Small 6 / Large 12

DRAFT BEER Small / Big 19 / 22

HOUSE WINE Red / White / Port Wine 25

CAVA / MIMOSA / KIR ROYALE 16

APEROL SPRITZ 30

JUG Aperol / Iemonarak 55