

**August 2020 lunch menu**

**A colorful variety of salads served with our bread –**

**Without ordering a main course – NIS 35 per person**

Starters

**Eggplant Sabich** - eggplant cubes, chickpeas, tahini, pickled lemon, grilled onion & hardboiled egg

**Greens salad** - mixed herbs, lettuce, roquette, colored cherry tomatoes, seasonal fruit, crispy shallots & macadamia nuts

**Fried cauliflower,** tahini, tomatoes sauce and sumac

**Jerusalem salad** - chopped tomatoes, Spanish onion, coriander, spicy pepper & pickled lemon

**Liver paté** served with tomatoes fennel chutney and crostini

**Beef carpaccio -** roquette, "Alla Romana" artichoke, garlic confit, candied almond & balsamic  **(additional NIS 15**)

**Salmon tartare** and mango cream chipotle and crispy shallots **(additional NIS 20**)

Main dishes

**Fettuccine** in porcini mushrooms stock, mushrooms, truffle puree, asparagus and  **78**

"Alla Romana" artichoke

**Chicken leg quarter** in soy-chili sauce served with Egyptian rice **78 Chicken liver**, onions and chestnuts in red wine and sweet potato cream **78**

**Crispy chicken breast** with mashed potatoes  **78**

**Entrecôte burger & fries** (250 gr.) **76**

**Veal asado** in barbeque sauce with orange & ginger. Served with coleslaw salad **110**

**Entrecôte steak 250 gr. &** mashed potatoes  **120**

**Seared seabream** with sautéed greens, cauliflower cream and chili jam  **120**

**Salmon** in Asian vinaigrette, roasted kohlrabi, sweet potato, & pickled Shimeji mushroom **120**