

WINE BY THE GLASS

WHITE

Yarden Pinot Gris | 39/156
Fruity and mineral from Golan Heights

Riesling Villa Wolf | 42/162
German riesling dry but fresh and fruity

Rose de Castle | 50/200
Stone fruit & summer aromas

Chablis William Fever | 52/208
'THE' chablis with emphasis on the THE

Henri Bourgeois Sancerre | 56/228
Citrusy, refreshing & dry for the Sancerre lovers

RED

El miracle, garanacha tintorera | 39/156
Spanish from Valencia, dry and fruity

Cotes du Rhone Rouge | 42/168
A blend that has it all. Rhone valley at it's best

Vitkin, Cabernet Franc | 48/192
An Israeli version of the French variety, daring & spiced

Clos de Gat Har'el Cabernet Sauvignon | 52/208
Text book for Israeli Cabernet. Developed and savoury

Garage de Papa | 58/235
Slightly "reserved" from one of israel's leading winemakers

SIDES

House Bread
Tomato cream, garlic confit | 19

Hot Plate
Roasted green chili, spicy zaalouk | 18

SALADS

Green Salad
Romaine lettuce', purple basil, caramelized pecans, basil vinaigrette, Tom cheese tuille | 44

Cauliflower Salad
Fresh cauliflower, fresh herbs, uzbek apricot, honey vinaigrette, pecorino, hazel nuts | 52

Doha Tomato salad
Cherry tomatoes, crispy shallots, egyptian doha, fresh herbs | 46

Israeli Caesar
Lettuce heart, herbed spring chicken, crutons, caesar dressing, Parmesan | 58

VEGETABLES

Eggplant Falafel
Charred eggplants, tomato salad, sour cream, fresh herbs | 48

Leek Confit
Young leeks, hazelnut, pinhas cheese, fresh herbs | 44

Potato Carpaccio
Roast potato, sour cream, parmesan, basil | 52

Cabbage Steak
Roasted cabbage, butter, thyme, pecorino, sour cream | 46

Mashwia & Pinhas Cheese
Charred Tomatoes, onions, garlic and green chili, pinhas cheese, oregano | 46

Beetroot
Fresh chopped beet, roquette, pistachio, honey & lime vinaigrette, cheese | 46

MEAT

Beef Tartar
Hand chopped raw beef tenderloin ,harissa, chili, coriander, bruschetta, pickled lemon aioli | 58

Israeli Roast Beef
Roasted rump, za'atar,tomato, tahini, chili | 64

Popular Cigar
Grilled liver, hearts, brick pastery, tahini, crushed fresh tomato, zhug | 56

Chicken Liver Pate
chicken liver, grape jam, brandy | 54

Lamb Doner
Yogurt, onion, chili, fresh herbs, scorched pita | 62

Chicken Shiskabab
Grilled herbed spring chicken, lime zest, potato puree | 82

Foie Gras Baklava
Filo pastery, foiegras, spiced honey, pistachio, coconut | 88

Tenderloin Steak
Pan seared fillet, potato puree, roasted veggies, demi glace | 146

Short Ribs
Roasted Short ribs, roschti, gremolata | 128

PASTA

Porcini Gnocchi
Hand made gnocchi, porcini mushrooms, heavy cream, baby gem | 79

Seafood Pappardelle
Hand made pasta, sea food , crispy garlic, anchovy, chili flakes, fresh herbs | 108

Lamb Cannelloni
Lamb shank, gremolata, Root vegetables, demi glace | 94

FROM THE SEA

Bish-Bash Sashimi
Blue fin tuna, fennel salad, citrus vinaigrette, coriander seeds, pistachio | 64

Wild Fish Ceviche
Spicy gazpacho, challah and butter | 66

Calamari Za'alouk
Plancha calamari, zaalouk eggplant, sour cream, chili, coriander | 58

Octopus Cherry Tomatoes
Seared octopus, cherry tomatoes, sour cream and | 68

Mussels Mariniere & Chuma
Mussels, root vegetable, white wine, filfel chuma | 68/98

Filfel Chuma Shrimp
Filfel chuma, olive oil, crispy garlic, cilantro, bruschetta | 88

Shrimp Ma'akood
Pan seared shrimp, tomato butter, tunisian latke, lemon | 102

Seabass Fillet
Fresh herbs, harisa, fresh garlic, potato puree | 112

Wild fish & Cappelletti
Seared wild fish, matbucha cappelletti, Beurre blanc, fresh herbs | 96

Sea Bass risotto za'atar
Seared sea bass, risotto, fresh za'atar, parmesan, gremolata | 128

COCKTAILS

Jasmine | 44
Bombay, campari ,pomegranate, triple sec

Dardar | 54
Vodka, chilli, pineapple, passion fruit, tajin, orgeat

Aviv | 50
Bacardi, aperol, bergmot

Lotus | 48
Patron, campari, lilet, agave

WINE

WHITE

Dry, fresh and aromatic

Muscadet de sevre- et- maine

Moscade is the new hit, dry, mineral and sharp | 148

Atlantis Argyros

Mediterranean, daring & refreshing. From the Greek Islands | 176

Flam blanc

The perfect balance between fruit and body | 204

chateau golan, gashem

summery & refreshing rose from golan heights | 240

tamellini Soave

If it's an italian white wine, then soave | 190

Full and complex

Chateau Golan, Geshem

Rich, refreshing & spiced from golan heights | 315

Garage de Papa Blanc

Complex with a long finish by Ido Levinson | 252

C Castel

Full bodied chardonnay, plump & rich | 285

Henri Bourgeois, Pouilly Fume

Citrusy, aromatic and lightly smoked from loire vally | 268

Classics we love from the world

Gewurztraminer Trimbach

Ellegant gewertz from Alsace | 192

Chablis Premier Cru

From a Premier location of the famous applation, rich and accurate | 380

Moet Chandon

Our pick from the Champagne region | 435

Laurent Perrier

gentle mineral bubble from champagne. | 520

Laurent Perrier rose

Our pink pick From the champagne region | 570

Chablis Grand Cru

The best lot in the famous villege | 545

RED

Light and fruity

Palazzo della torre

Small 'Amarone' with distinct fruit | 192

Barbera, Luigi Einaudi

Juicy and rich with fruit from the Piedmont region | 198

Louis Jadot, Pinot Noir

A quick visit to Burgundy | 208

Sterling winter collection cabernet sauvignon

Taste of napa valley american new world | 196

Red, Shvo Vineyards

Sharp and elegant upper Galilee | 190

Classics we love from the world

Coudoulet de Beaucastel

Round blend, full & spiced just the right amoun | 280

Flam Merlot

Powerful with a soft velvet finish | 262

Gaja Sito Moresco

Powerful & elegant that combins modern and tradition| 395

Faustino Gran Reserva

Rioja at is peak, aged, complex and elegant | 290

J.L. Chave Saint Joseph

Rich, fruty and intanse flavor | 290

Israeli Premium

Patit Castel

intense and balanced from one of the senior wineries in israel | 226

Ayalon, Clos' De Gat

An Israeli Bordeaux blend, complex and mature | 290

Recanati Carignan

Wild & aromatic, spiced with an endless finish. | 250

Garage de Papa

Slightly "reserved" from one of Israels leading winemakers | 245

Margalit Caberbet Franc

Herbal, spiced, gastronomic | 395

Castel Grand Vin

The Israeli first Award winning wine | 395

CAFÉ

POPULAR



MENU

COCKTAILS

CLASSIC

Margarita | 46
Tequila, Cointreau, lime

Last Word | 52
Chartreuse, Bombay,
maraschino, lime

Negroni | 48
Martini, Bombay, Campari,
citrus peel

Paper Plane | 50
Jack daniels, aperol,
montenegro, lemon

POPULAR

Jasmine | 46
Bombay, campari, pomegranate,
triple sec

Dardar | 54
Vodka, chilli, pineapple, passion
fruit, tajin, orgeat

Shaked | 52
Jack Daniel's, amareto, maple,
montanegro

Lotus | 56
Patron, campari, lilet, agave

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Yarden Pinot Gris | 39/156
Fruity and mineral from Golan Heights

Riesling Villa Wolf | 44/178
German riesling dry but fresh and fruity

Castle Rose | 54/216
Stone fruit & summer aromas

Chablis William Fever | 56/228
'THE' chablis with emphasis on the THE

Henri Bourgeois Sancerre | 58/232
Citrusy, refreshing & dry for the
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Spanish from Valencia, dry and fruity.

Cotes du Rhone Rouge | 44/168
A blend that has it all. Rhone valley at
it's best

Vitkin, Cabernet Franc | 48/192
An Israeli version of the French variety,
daring & spiced

**Clos de Gat Har'el
Cabernet Sauvignon** | 54/216
Text book for Israeli Cabernet.
Developed and savoury

Garage de Papa | 60/240
Slightly "reserved" from one of israel's
leading winemakers

SKEWERS

All skewers are roasted on a charcoal grill, and served with grilled tomato and onion, tahini, zhug and pita. *minimum 3 skewers

Local fish 28 / **Spring Chicken** 32 / **Octopus** 38 / **Foie gras** 44 /
Beef Tendrion 42 / **Lamb belly** 32 / **Asparagus** 18 / **Portobello** 16

SOMETHING TO EAT

Bread basket, tomato cream, garlic confit | 22
Hot Plate Roasted green chili, spicy zaalouk | 18

Eggplant Falafel Charred eggplants,
tomato salad, sour cream, fresh herbs | 48

Cauliflower salad Fresh cauliflower,
green leaves, uzbek apricot, honey
vinaigrette, pecorino, hazel nuts | 52

Cabbage Steak Roasted cabbage,
butter, thyme, pecorino,
sour cream | 48

Green Salad Romaine lettuce, purple
basil, caramelized pecans, basil
vinaigrette, tom cheese tuille | 42

Fish Carpaccio Local fish, rocket,
Parmesan, pistachio,
Uzbek raisens | 62

'Bish-bash' Sashimi Blue fin
tuna, fennel salad, citrus vinaigrette,
coriander seeds, pistachio | 64

Wild Fish Ceviche spicy gazpacho,
challah and butter | 66

Calamari Za'alouk plancha calamari,
zaalok eggplant, sour cream, chili,
coriander | 58

Chili & Lamb Roasted green chili,
chopped lamb shank, baharat,
pomegranate extract | 36

Lamb Doner Yogurt ,onion, green
chili, fresh herbs, scorched pita | 65

Beef Tartar Hand chopped raw beef
tenderloin ,harissa, chili, coriander,
bruschetta, pickled lemon aioli | 58

Mashwiya and Pinhas cheese
Charred tomatoes, onions, garlic
and green chilis, pinhas cheese,
oregano | 42

Beetroot fresh chopped beet, roquette,
pistachio, honey & lime vinaigrette,
cheese | 48

Za'atar Risotto risotto, parmesan,
butter, roasted tomatos | 56

Octopus Shawarma Local octopus,
fresh herbs, yogurt, Chili pepper
vinaigrette | 68

Fish 'Ma'akood' & Gazpacho
fish balls, tomato cream, zhug, sour
cream | 72

'Filfel chuma' shrimps Pan fry
shrimp, crispy garlic, cilantro,
bruschette | 88

Mussels Mariniere & Chuma
mussels, root vegetable, white wine,
'filfel chuma' | 68

Israeli Roast Beef Roasted rump,
za'atar, tomato, tahini, chili | 64

Popular' Cigar Grilled liver, hearts,
brick pastery, tahini, crushed fresh
tomato, green chili | 56

Short ribs 'Pita' short rib stew, pita,
crunchy potato | 56

Foie Gras Baklava Filo pastery,
foiegras, spiced honey, pistachio,
coconut | 88

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Dry, fresh and aromatic

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Moet Chandon | Our white pick from the Champagne region | 485

Laurent Perrier | gentle mineral bubble from champagne | 520

Laurent Perrier rose | Our pink pick From the champagne region | 570

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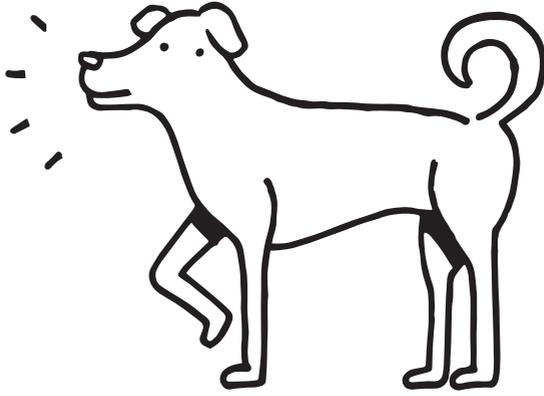
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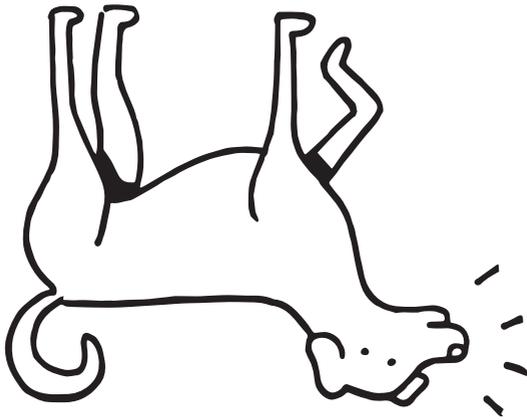
Castel Grand Vin | The Israeli first Award winning wine | 395

I'VE HAD
A HORRIBLE
FUCKIN
DAY





D O G



G O D

DESSERTS

Malabi

Rose water caramel, citrus essence
macaroon, pistachio | 44

Lemon Pie Upside Down

Lemon cream, italian meringue, white
chocolate, almonds Struizel | 42

Chocolate

Anglaise cream, rich chocolate mousse,
cocoa Struizel, chocolate | 44

Strawbery Creme Brulee

Browned vanilla cream, strawberry coulis,
Pistachio Struizel | 44

Grappa

Villa Sandi | 42

Marc De Galilee | 42

Jullios Bitters | 44