



Tapas

KTANOT

Hummus Msabbaha	15
Creamy garbanzo bean purée with fresh lemon and garlic.	
Skordalia	18
Almond and roasted garlic purée.	
Chopped Liver	20
Chicken liver, grilled onions and eggs.	
Za'luk	16
Fire roasted eggplant, spicy shushka peppers, tomatoes and garlic confit.	
Jerusalem Bagel	11
Marinated Olives	13

AL HA'ESH

Lamb Chops	92
Jerusalem artichoke, red wine, pomegranate reduction	
Hanging Tender Skewer	28
Tahini, fresh squeezed tomato and spicy za'luk.	
Rib Skewer	28
Charcoal baked potato, maldon salt and gremolata.	
Chilean Sea Bass	34
Charred baby bok choy, sesame and Persian lemon.	
Musakhan	23
Roasted chicken, almonds, onions, sumac and all spice.	

CHARCOAL ROASTED VEGETABLES

Okra	11
Lemon, soy sauce & urfa pepper.	
Oyster Mushroom	18
Fresh herb gremolata, garlic, citrus, sumac and warm spices.	
Cauliflower Steak	19
Beef stock glaze and capers.	
Kohlrabi	15
Olive oil, cashew cheese, poppy seeds, thyme and garlic.	

SALADS N' THINGS

Watermelon Yellowtail Tartar	28
Green chili, chives, nana, cilantro and roasted almonds.	
Salat HaShuk	17
Radish, cucumber, green onion, heirloom cherry tomatoes, mint, flat-leaf parsley, coriander and citrus vinaigrette.	
Bishbash Toro Sashimi	31
Fennel, dill, ponzu, sesame oil, thai chili pepper and roasted pistachio.	
Short Rib Burrek	25
Braised short rib and a runny egg yolk, fried in a crispy, thin cigar dough.	
Friseé Salad	17
Fennel pomegranate, beets, pine nuts, mint, sumac vinaigrette.	
Cherry Intias Sashimi	28
Yellow Tail, cherry ponzu and watercress herb salad.	

METUKIM

Marshmallow Knafe	19
Kadaeef, pistachio, rose water and pistachio ice cream.	
Night in Beirut	19
Basbusah Cake, whipped cream, pistachio and orange blossom.	
Sfinge	19
Moroccan donuts, "Ha'Shahar" chocolate and mocha ice cream.	
Sorbet	19
Seasonal flavored sorbet, meringue, blueberry coulis	

bar

ARAK INFUSIONS

15

The famous middle eastern, anise based spirit with our own twist. Choose your flavor:

Bazooka ✦ Guava ✦ Vanilla Fig

SIGNATURE COCKTAILS

Moroccan Hafla 35

A modern twist on a delicious tradition.
Toki | Mint | Lemon | Honey (serves 2)

TLV Mule 19

Arak | Ruby Grapefruit | Mint | Ginger beer

Shoshana 19

Herradura Blanco | Thyme | Lime

Zohar 19

Woodford Reserve Rye | Blood Orange | Rosemary | Hickory Smoke

Tropit 19

Grey Goose | Golden Watermelon | Guava | Pineapple

Pardes 19

Reposado Tequila | Peach | Lemon

Lychee 19

Ford's Gin | Lychee | Prosecco

Non-Alcoholic

Rosemary Blood Orange Spritz 12

Ginger Mint Lemonade 12

WHITE WINE

	Glass	Bottle
Amuka Blanc White Blend (Sauvignon Blanc & Chardonnay), Or Haganuz, Israel	16	70
Gamla Chardonnay, Golan Heights Winery, Israel	16	70
Pouilly-Fume Sauvignon Blanc, J De Villebois, Israel		90
Instant B Rosé Rosé, Sainte Beatrice, Cote de Provence, France	16	80
Binyamina Reserve Chardonnay, Binyamina Winery, Israel		85

SPARKLING

	Glass	Bottle
Vera Wang Party Prosecco, Italy	16	70
Vera Wang Rosé Rosé Prosecco, Italy	16	70
Special Reserve Champenoise Method Champenoise Chardonnay, Herzog, Russian River		150

RED WINE

	Glass	Bottle
Amuka Cabernet Sauvignon, Or Haganuz, Israel	15	65
Château De Parsac Red Blend (Merlot & Cabernet), Bordeaux, France	17	65
Nahalal Red Blend (Shiraz, Carignan), Jazrael, Israel		78
Goose Bay Pinot Noir, New Zealand	22	84
Legend Honi Red Blend (Cabernet Sauvignon, Malbec, Cab Franc), Shiloh, Israel		128
Petit Unfiltered Cabernet Sauvignon, Segal, Israel		120
Mosaic Red Blend (Cabernet Sauvignon, Malbec, Cab Franc), Shiloh, Israel		171
Brilliance Cabernet Sauvignon, Padis, Napa, California		250

TLV Tapas bar