

Starters/Open Table

15 varieties of homemade salads, made fresh daily. Free refills.

Includes fries/falafel/rice/lafa

With order of entrée – 20₪

Each dish includes 2 skewers / one skewer per person / entree

Without main dish – 65₪ per person, 35₪ per child

Entrées can be ordered without salads.

Starters

Homemade hummus with chickpeas and olive oil – 31₪

Homemade hummus with beef – 38₪

Moussaka – 45₪

Beef fillet carpaccio – 49₪

Arais with spicy tomato salsa and tahini – 50₪

Denver Cut served over marrow in pepper sauce – 80₪

Brain bruschetta, served over matbucha – 70₪

Asado bruschetta in BBQ sauce – 65₪

Oven-baked cauliflower florets on a bed of tahini – 42₪

Charred eggplant on a bed of tahini – 38₪

Finely chopped vegetable salad – 20/30₪

Stir-fried mushrooms 34/50₪ (2/4 diners)

Fried cigars and Nebulouziya kubbeh (5 pieces) – 38₪

Salads

Chicken breast salad – 65₪

Chicken thigh salad – 69₪

Ribeye steak salad – 79₪

All salads made with fresh market vegetables and artichoke hearts

Slow-cooked soups – ask the waiter – 28₪

Entrées

Grilled chicken breast with steamed vegetables – 98₪

Thin chicken schnitzel – 85₪

Marinated chicken thigh steak – 98₪

Jerusalem mixed grill – 105₪

Ribeye burger – 95₪

Veal asado in BBQ sauce – 120₪

Chicken livers served over mashed potatoes – 98₪

Homestyle spleen – 89₪

Skewers (2 skewers per person)

Chicken hearts – 50₪

Wings – 50₪

Chicken thigh – 54₪

Chicken breast – 51₪
Chicken fillet – 54₪
Chicken liver – 50₪
Merguez (3 pieces) – 54₪
House kebab – 54₪
Ribeye with fat – 99₪
Hanger steak – 99₪
Ribeye – 85₪
Beef fillet – 85₪
Veal sweetbreads – 120₪

* Single skewer per person 88₪ (excluding sweetbreads). Ribeye and beef fillet – 115₪

Premium Cuts

Ribeye with bone – 55₪ (100g)
Tomahawk steak – 65₪ (100g)
Azul ribeye steak – 238₪ (300g)
Hanger steak (Rotefleisch) – 225₪ (300g)
Lamb chops – 218₪ (300g)
Beef fillet medallions – 195₪ (250g)
*Served with garlic confit, chimichurri and red wine sauce, with complementary glass of house wine.

Fish

Skewered/oven-baked salmon – 130₪
Charcoal sea brim fillet – 130₪
Whole seabass, sliced open and grilled – 142₪

For Kids

Hamburger/schnitzel/single skewer + drink – 65₪

Cold Drinks

Mineral water – 11₪
Sparkling water – 14₪
Juice – 14₪
San Pellegrino – 23₪

Wine

House wine – 80₪

Golan

Cabernet – 30/110₪

Merlot – 110₪

Rose – 105₪

Gamla

Cabernet Sauvignon – 150₪

Merlot/Cabernet – 130₪

Chardonnay – 125₪

Blue Nun – 33/120₪

Cava demi-sec – 90₪

Galil Alon

Blend – 36/135₪

Les Janelles France

Malbec – 35/135₪

Yarden

Cabernet – 220₪

Merlot – 220₪

Sauvignon Blanc – 36/140₪

Recanati

Kerem Levanon Cabernet Sauvignon – 35/160₪

Rose – 130₪

Mirabelle Kosher rose – 210₪

Yiron Red – 205₪

Harey Yehuda Red – 180₪

Chablis Kosher – 195₪

Hame'arah 2019 – 480₪

Petit Castel Cabernet – 280₪

Alcohol

Beer

Heineken/Carlsberg/Stella/Corona (bottle) – 23₪

Carlsberg (tap) – 28/32₪

Weihenstephan (bottle) – 32₪

Vodka

Beluga liter – 45/600₪

Finlandia liter – 40/450₪

Grey Goose – 45/600₪

Vodka + Energy drink 45₪

Aperitif/Anise/Rum

Campari – 20/40₪

Fidge – 20/40₪

Arak – 20/40₪

Ouzo – 25/45₪

Bacardi – 20/40₪

Gin

Gordon's – 25/45₪

Bombay – 35/45₪

Tequila

Patron – 30/45₪

Don Julio – 120/220₪

Clase Azul Reposado – 120/220₪

Whiskey

Black Label – 30/45/600₪

Glenfiddich 12 – 30/45₪

Glenfiddich 15 – 45/60₪

Macallan 15 – 45/60₪

Blue Label – 60/90₪

Royal Salute – 60/90₪

Mixers

Energy drink – 12₪

Russian – 12₪

Tonic – 12₪

Cranberry – 15₪