

OUR MENU

BREAKFAST

LUNCH

DINNER

DRINKS

WINE

Starters

ARTISAN BREAD

2€

Herbs, eggplant cream, marinated shushka pepper

BRUSCHETTA

4€

STRACCIATELLA

Seasonal fruit, salsa verde, honey, arugula

CRISPY JERUSALEM

4€

ARTICHOKE RAVIOLI

Sour cream, roasted pepper sauce



MENU

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NICOISE SALAD

79

BOOK | עברית |
Potatoes, lettuce hearts, green beans,
soft egg, pickled lemon aioli, seared red
tuna

PADRÓN PEPPERS

46

Deep fried, lemon aioli, and Tulum cheese

GLAZED CARROTS

56

Maple, carrot sauce, feta, candied pecans

**BRÛLÉED BAKED SWEET
POTATO**

46

Ricotta, olive oil and caramelized
hazelnuts

POTATO MEDLEY

39

Crispy potato, potato whipped cream,
gruyere cheese, soft boiled egg, topped
with chips

CHARRED LEEKS

52

Leek cream in brown butter, romesco
peppers

GRILLED CAESAR SALAD

62

Lettuce grilled on Josper parmesan cream,
toasted brioche croutons, parmesan tuile,
chives (served hot)

Pasta

**RICOTTA SPINACH
RAVIOLI**

87

Grilled tomatoes, garlic, spicy pepper,
parsley, lemon zest, parmesan



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CHEESE TORTELLINI

8€

Cream and saffron, roasted pumpkin, parmesan

GILI CORN LASAGNA

8€

Classic bechamel, fresh corn, sage, parmesan, and seasoned roasted corn

STROZZAPRETI AND SPINACH PASTA

4€

Olive oil, garlic, celery, parsley, zucchini, lemon zest, and white wine

Raw**INTIAS TARTARE**

6€

Shallot onions, chives and hot pepper, beet vinaigrette and ginger

PICKLED PALAMADA

6€

Potato salad, burnt lemon vinaigrette, hot pepper, crème fraîche, fresh horseradish

SEA BASS CARPACCIO

7€

Roasted tomatoes, green pepper, yellow tomato gazpacho, basil oil and bread tuile

SEARED TUNA ON A CHARCOAL GRILL

8€

Pistachio gremolata, hot pepper, finger lime



MENU CONTACT BOOK | עברית |

Fire

EUROPEAN SEA BASS KEBAB

98

Grilled tomatoes and onions, eggplant,
white tahini dip, and olive oil

CHARCOAL GRILLED PINK TROUT FILLET

112

Charred lemon vinaigrette, mashed
potatos

GRILLED SEABASS FILET

154

Bucatini pasta, fish stock, sage and butter

Desserts

DARK CHOCOLATE CREMEUX

52

Vanilla- thyme crème anglaise, olive oil,
cacao tuile and coffee ice cream

MILLE FEUILLE

57

Sugared puff pastry, pâtissier crème &
labneh, red fruits & orange flower water,
caramelized pistachios, & raspberry ice
cream

GOAT YOGURT PANNA COTTA

57

Hibiscus syrup, pine nut crumble, citrus
slices, clementine, carrot, and orange
sorbet

PISTACHIO ICE CREAM BRIOCHE

59

Mascarpone cream, biscotti, coffee with
Brandi, cocoa



MENU CONTACT **TIRAMISU** | עברית | BOOK

57

Mascarpone cream, biscotti, coffee and brandy, cocoa

AFFOGATO

57

Double shot espresso, vanilla ice cream, Amaretto liqueur

MENU CONTACT BOOK

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