

OUR MENU

BREAKFAST LUNCH DINNER DRINKS WINE

Lunch Menu

MEDITERRANEAN BREAD BASKET 44

Spicy peppers, labneh goat cheese, fresh thyme, sumac, and Ptora olive oil

SOUP OF THE DAY 39

(for when it's cold outside)

BRUSCHETTA STRACCIATELLA 48

Seasonal fruit, salsa verde, arugula, topped with honey



MENU

CONTACT

CRISPY RAVIOLI

56

BOOK | עברית |
Thin egg yolk dough filled with spinach
and chard stew, Served with pepper sauce
and sour cream

FRESH GREENS SALAD

68

Endive, lettuce hearts, iceberg, radish,
purple onion, Uzbek apricots,
pomegranate vinaigrette, hazelnuts

**FRESH GARDEN
VEGETABLE SALAD**

56

Served with a za'atar vinaigrette dressing

GRILLED CAESAR SALAD

72

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

NIÇOISE SALAD

79

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

PALAMIDA

72

Potato salad, pickled palamida, creme
fraiche, lemon vinaigrette, horseradish,
homemade cracker

SEA BASS CARPACCIO

78

Charred tomatoes, hot green pepper,
yellow tomato gazpacho, basil leaves, basil
oil

**RICOTTA SPINACH
RAVIOLI**

88

Charred tomatoes, garlic, olive oil, hot
pepper, parsley, lemon zest, parmesan,



crème fraîche on the side

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| עברית |

TORTELLINI**9€**

Pumpkin, celery root, and pecorino

STROZZAPRETI**6€**Olive oil, sage, spinach, leeks, tomatoes,
Kalamata olives and white wine**FISH & CHIPS****9€**

Crispy cod fish, potato fries and lime aioli

**EUROPEAN SEA BASS
KEBAB****11€**Eggplant, watered pepper, 'Har Bracha'
tahini, Charred onions and green herbs**CHARCOAL GRILLED
FOREL FILET****12€**Charred lemon vinaigrette, mashed
potatoes**TROUT BELLY****13€**Charred leek stew, dill, sage, white wine
and oranges**KIDS PASTA****5€**

Ask the waiter



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