Opening Salads

18 unlimited house salads & fresh challah bread (Mezonot)
₪36 per guest with the order of a main course or two skewers per dinner at the table.
(Full price without a main course or two skewers: ₪63)
Our salads are gluten-free (except for the tabbouleh salad)

Starters

House Hummus – 29₪
Just like Abu Ghosh style hummus, served with chickpeas and tatbila sauce.

Adraba Salad – 45₪
Mixed lettuce, colorful cherry tomatoes, nectarine, red onion & Adraba vinaigrette.

“Agripas” Salad – 45₪
(Named after Agripas Street in Jerusalem)
Finely chopped cucumber & tomato salad with red onion, celery, and spicy pepper.

“HaKardo” Eggplant Towers – 36₪
(Named after the ancient Cardo in Jerusalem)
Fire-roasted eggplant, tahini, preserved lemon cream, green schug & garlic confit.

Pulled Asado Cigars – 54₪
Served with tahini and amba aioli.

Lahmajun – 63₪
Middle Eastern meat pastry with tahini, harissa aioli & spicy tomato salad.

Veal Carpaccio – 63₪
Olive oil, reduced balsamic, garlic confit & roasted cherry tomatoes.

Signature Sharing Plates

Grandma’s Katamon Lamb – 290₪
(Katamon is a Jerusalem neighborhood)
Slow-cooked lamb spare ribs until fall-off-the-bone tender, served over herbed vermicelli rice with a crunchy nut crust. (Approx. 1kg | Serves 2)

Abraham Avinu’s Asado – 290₪
Slow-cooked bone-in beef asado, marinated in Adraba spices and cooked until perfectly tender. Served over vermicelli rice. (Approx. 1kg | Serves 2)

Grill Skewers

Chicken in Jerusalem marinade - 42₪
Chicken hearts - 40₪
Chicken liver - 40₪
Lamb/Beef Kebab - 44₪
Mini Margaux - 44₪
Shaytel - 60₪

Entrecote - 78₪

Beef fillet - 94₪

Veal Almonds - 130₪

Grill Mains

Meats

Ribeye Burger – 81₪
220g juicy grilled beef patty in a fresh bun with lettuce, tomato, caramelized onion, & crispy fries.
(Gluten-free bun available)

Aged Ribeye Steak – 180₪ / 290₪
300g / 500g dry-aged steak cooked in a Josper charcoal oven, sliced and served with garlic confit & fire-roasted vegetables.

Flat Iron Steak – 180₪
300g of sliced, juicy and flavorful steak, served medium with fire-roasted vegetables

Veal Fillet Medallions – 198₪
Creamy mashed potatoes, garlic confit & reduced wine sauce on the side

Josper-Seared Lamb Chops – 200₪
Charcoal-seared lamb chops, juicy on the inside, served with vermicelli rice, caramelized onions

Fish

Oven-Baked Sea Bass Fillet – 126₪
Garlic, fresh herbs & fire-roasted vegetables

Fresh Salmon Fillet – 126₪
Oven-baked with garlic lemon sauce & mashed potatoes

vegan

Vegan Burger (Beyond Meat) – 81₪
Fresh bun, lettuce, tomato, caramelized onion, chipotle aioli & crispy fries

Chef's Special - Ask your server

Sides

Fries / Mixed Fries / Fire-Roasted Potatoes / Vermicelli Rice / Mashed Potatoes /
Fire-Roasted Vegetables – 18₪

Children's portions

Crispy Chicken Strips & Fries – 58₪

Grilled Chicken Thigh with Mashed Potatoes – 58₪