

Appetizers

- Herb & Summer Grapes Salad**, sunflower seeds, Tomme in red wine
from Barkanit Dairy **NIS 46**
- Mango & Tomato salad** cilantro, smoked walnuts **NIS 42**
- Roasted Beet**, beet and anise puree, smoked pecans, cashew yoghurt **NIS 42**
- Asparagus**, Jerusalem Artichoke spread, chives **NIS 43**
- Cabbage**, cream, smoked peppers **NIS 38**
- Garden Vegetables** confit **NIS 35**
- Kibbeh Nayye** (tartar), cured lemon, fermented mustard seeds **NIS 46**
- Grilled Calamari**, carrot cream, sundried tomato powder **NIS 47**
- Smoked Olive Oil Cured Fish**, housemade labane, spring Onions **NIS 45**
- Charcuterie**, cold meats, daily selection
(Levine Farm, Mikneh Dekel, Mireh Golan) **NIS 55**

Entrees

- Housemade Pasta**, smoked & cured lamb (Mikneh Dekel), Samani dates, fermented
peppers, sage, aged Manchego from Barkanit Dairy **NIS 81**
- Fillet of Fish**, butter & sage, sautéed leeks, aubergine cream **NIS 98**
- Nose to tail Duck Stew** (Levine Farm) **NIS 98**
- Nose to tail Duck Breast** (Levine Farm) **NIS 115**
- Slow Roast Lamb**, 'Chai Baree' (Mikneh Dekel), cut of the day **NIS 138**
- Lamb in Sumac 'Chai Baree'** (Mikneh Dekel), cut of the day **NIS 138**
- Nose to tail Slow Roast 'Chai Baree'** Golan Heights beef cut,
(Mireh Golan) daily roast **NIS 118**
- Nose to tail Golan Heights 'Chai Baree' Beef**, (Mireh Golan) cut
of the day **NIS 130/155**

- Choice of three cheeses from Barkanit Dairy**
housemade preserve, honeycomb from Ayelet Hashachar,
roasted almonds **51 NIS**

Wines by the glass

- Ruffino, Orvieto Classico 2018**, Umbria, Italy **NIS 26/97**
- Dr Loosen, Dr L, Riesling 2018**, Mosel Germany **NIS 32/125**
- Sphera, 'First Page' 2018**, Israel **160/42 NIS**
- NIS Les Jamelles, Cinsault Rose 2018** Southern France **NIS 30/118**
- Les Jamelles, Mourvedre 2016** Southern France **NIS 30/118**
- G D Vajra, Langhe Nebbiolo, 2017** Piedmont, Italy **160/42 NIS**
- Tzorah Vineyard, Judean Hills, 2017** Israel **NIS 45/165**