

Tasting Menu

Barbarian bread, sourdough bread, tomato salsa, green chili, butchers' butter, muhammara dip

Appetizer

(By Choice)

Wild fish sashimi

Soy & ginger caramel, cucumber, citrus kosho & olive oil

Fish tartar

Rosti, herbs aioli, chili & cured egg yolk

☼ Cantina guiliano Vermentino | 2022 | Italy ☼

First Course

(By Choice)

Trout X.O

Trout filet, X.O sauce, fried almonds & chili oil

Smoked short rib salad

Giant beans, spinach, lemongrass-tomato vinaigrette, shatta chili, crispy garlic, caramelized cashew & sabzi

☼ Tzora Judean Hills White | 2023 | Israel ☼

Interlude

Beef Taco

Smoked chipotle aioli, chimichurri, fresh cilantro, young scallions & lime

☼ Agur Kessem | 2023 | Israel ☼

Main

(By Choice)

Charcoal-Grilled Sea Bream

Lahoh bread, roasted tomatoes, spicy chili, chili-lime vinaigrette,

Lalique lettuce & herbs

Five-spice cured duck breast

Chinese pancake, spiced plum chutney,

Smoky hoisin barbecue sauce, aromatic fresh herbs

☼ Matar Comulus Bordeaux blend | 2022 | Israel ☼

Dessert

(By Choice shared dessert for two)

Hazelnut Chocolate Tart

Hazelnut chocolate tart with hazelnut cardamom crumble, chocolate and black coffee ice cream, olive oil, and Atlantic sea salt

Faloodeh

Glass noodles, Rozata sorbet, Raspberry coulis, Almond milk & pistachio nougatine

Awameh

Fried doughnuts, Roses & pistachio crumble, rice Ice cream & Spiced honey

Sticky Date

Semolina & orange crumble, Vanilla-Cinnamon Crème Anglaise,

Toasted Coconut Ice Cream

Tasting menu · 350 ₪ per guest

Tasting menu with wine pairing · 470 ₪ per guest

Prices do not include soft or hot beverages

Service charge not included

Tasting menu available for up to 4 guests, served to the entire table only

