
** Starters **

Manaish Za'atar flatbread with za'atar in the oven, labane ball to spread & Maggie tomato salsa with hot green chili	36
Hot Salad of Roasted Beets fried cheese on a charcoal grill with rigella and white balsamic vinegar	55
Organic Leafy Salad crispy lettuce, maggi tomatoes, spiral beets, Turkish kashkaval and basil vinaigrette	54
A Plate of Roasted Greens roasted romaine lettuce, organic broccoli and wide beans in josper with yogurt	59
Spicy Tuna chopped tuna, sour cream, pepperoncini peppers and smoked eggplant flesh	72
Crude of White Fish from the Mediterranean floral oil, spicy fermented red peppers, spring onion and lime	68
Beef Tartare finely chopped beef fillet, anchovies and Parmesan	75

** Pizzas **

Red Pizza red sauce, fresh basil and floral olive oil	59
Green Pizza wild spinach, HaMeiri cheese, green chili, oregano and half-baked egg yolk	64
Spicy Pizza mozzarella, shifka pappers, Syrian olives, fresh leaves and red onion	64
White Pizza béchamel sauce, porcini, truffle manchego, vacuum-fermented shimaji, portobello & Parmesan	67

** Main Courses **

Fresh Charcoal Roasted Calamari cucumber salad, arugula, dill and Maggie tomato gazpacho	84
Beef Sausage lamb fat pickled red cabbage roasted in the oven, Coleman's mustard and arugula	89
Pappardella ragu cherry tomato, white wine, tasos olives and labane	78
Black pasta shrimps, calamari, fresh beans, white wine and butter	79
Gnocchi from the oven Handmade gnocchi, in a blanc spinach sauce and local HaMeiri cheese	78
Roasted Local Sea Fish Skewer with fig, scallions and lightly spiced pepper salad	84
Gumbri Russo Red Shrimp Skewer yellow tahini, charred grilled onion, organic broccoli and garlic confit	104
Local sinta roasted sweet potato, green beans and peper cream	120

