
** Starters **

Foccia - 29

Maggi tomato salsa, labneh balls and olive oil

Tomato consomme - 44

tomato soup, anise, labneh, herbs and parmesan cheese

Beetroot Salad - 56

Fried Jibna cheese, rocket leaves, yogurt from Tamra Dairies and white balsamic

A plate of roasted greens - 59

Roasted Romaine lettuce, organic broccoli, green beans cooked in a Josper oven with authentic yogurt from Tamara Dairies

White Fish Crudo - 68

From the Mediterranean Sea, floral olive oil, tomato seeds, fermented red hot spices, green onion and lime

Burrata salad 72

Maggi tomatoes, pine nuts, reduced balsamic, basil and soft burrata cheese

Sausage and cheese plate with artichoke salad 72

Spicy Tuna - 72

Chopped with a knife, sour cream, pepperuccini, tomato gazpacho, smoked eggplant

** Pastas **

Kacho Ah Pepe - 68

Pici pasta, white butter, roasted black pepper, basil, garlic, white balsamic and parmesan cheese

Pappardella - 72

Cherry tomato ragu, white wine, Thassos olives with a sprinkle of shredded parmesan

cheeseArrbiata Shrimp - 82

Spicy Arrabiata with red shrimps and Shifka pepper

Black Pasta - 84

Calamari, shrimps, fresh peas, white wine and butter

** Pizza **

Classic red Pizza - 59

Fresh mozzarella, basil and floral olive oil

Green Pizza - 64

Wild spinach, HaMeiri Cheese, green chili, oregano and egg yolk

Caprese Pizza - 65

Tomato sauce, crumbled mozzarella, three types of cherry tomatoes, Emmental cheese, balsamic glaze and mixed leaves

White Pizza - 67

Bechamel Sauce , wild mushrooms, Manchego truffles and parmesan

Carbonara Pizza - 69

Mascarpone cream, lamb bacon, red chili, mozzarella, parmesan, half-baked egg yolk and black pepper

Gnocchi from the Tabun oven - 78

Handmade in Bar Blanc Sauce, spinach and local HaMeiri Cheese

** Main Course **

Meat sandwich - 58

White ciabatta bread ,goose breast,aioli, tassos olives, fried onion, small leaves Salad and yellow sherry

Gnocchi from the Tabun oven - 78

Handmade in Bar Blanc Sauce, spinach and local HaMeiri Cheese

Local sea fish skewer - 84

Grilled with seasonal fruit, green onion, spicy mashwaya salad and yogurt

Beef sausage with lamb fat - 89

Pickled and roasted red cabbage in Josper oven, Colemans Mustard and arugula

Gambri Roussu - 99

Shrimp skewers on amba tahini, charred onions on a charcoal grill, organic broccoli and garlic confit

Fish fillet on gnocchi - 117

Wild sea fish fillet on a bed of gnocchi, cherry butter, white wine, chili, garlic and spicy basil oil

** Desserts **

Dark chocolate mousse

whisky, nougat crunch, salted caramel sauce, tonka ice cream and sea salts

49

Classic tiramisu

52

Lemon cream

lemon cream, fresh blueberries, shredded butter cookies, basil oil and burned meringue

51

Tonka ice cream ball

18

* *C o c k t a i l s* *

Amaretto sour

Amaretto Liqueur, Orange Oleo Saccharum,
Sweet Meringue and Lemon.

Nutty, Velvety and Sweet.

55

Elderflower Spritz

St-Germain, Gin Mare, Prosecco, Violet
flowers, Blueberries and Lemon.

Floral, Light and Sparkling.

60

White Negroni

Rose Vermouth, Gin Mare, Suze Herbal
Liqueur Complex, Seasoned and Bitter.

63

Garibaldi

Campari, Whipped Fresh Orange Foam.
Aperitif, Classic Italian

49

Milano et Montenegro

Amaro Montenegro, Martini Bitter, Red
Grapefruit and Lemon.

Complex, Herbaceous and Sour.

54