

KILO MÉT RAGE

A CULINARY JOURNEY

Round One

Artichoke or not to be - brewed in salt water, seared in jasper and a slice of lime	23
Potatoes on the fire - really good fun with tomato seeds, picuel olive oil and cream .	42
Spicy plate - finely chopped spicy, home-made sliced chili, and Arisa.	24
zucchini Salad - peeled zucchini, fresh mixed herbs, purple onion, radish, crushed fistachio, Kalamata salt, dressed	63
Caesar salad - with mixed lettuce and Parmesan Rossiano and croutons	51

Taboon Temptations

Focaccia, with in picuel oil, and white tahini	
Longing for Chef Eliezer - roasted cabbage with raw tahini, chimichurri, thyme and lemon.	32
The wife of the cabbage - cauliflower covered in white tahini, toasted almonds, and Hawij in a Yemenite step	46
Berry cheese in Tabun - with wild fennel jam from the west of the Negev	55
baked deets - whith a little balsamic, candied almonds and truffly mascarpone.	44
Eggplant carpaccio - on the gas with grape honey, walnuts, brown heat and dried raspberries.	47

protein .

Jerusalem tartar - Jerusalem artichoke, our labna, green bean and lime silage	68
Sea bass tartare - with vegetables on coals, shifka aioli, herbs and toasted sesame	68
White Ikra - Bernauage onion, chopped chives and bread on the gas	49
Red tuna carpaccio - ponzo vinaigrette, cashew and cilantro filled with cucumber crescents and red chili	70
Shrimp - white wine with peeled sherry, confit garlic, Irish butter and chopped parsl	96
Israeli barramundi - coated in coconut cream with smoked pepper aioli	76
Tuna tataki - soy and orange fillet, coriander and sesame mix	62

between meals

Winter pasta - With lime butter, onion scrubs, silan and soft feta	103
Asparagus - brewed with lavender cream, crumble and poached egg	66
Litlini - tortellini filled with corn cream and salted caramel butter	98
Shrimp and bacon gnocchi - with gili corn cream, a little chopped chives and cayenne	98

Round Two

Prime rib - aged tenderloin with potato, beans, sherry, confit and chimichurri on the side. per 100g	82
Tortellinage - fillet fillet with cheese cream and tahini, pattier pouches, za'atar and the like	148
Sheitel - with green wheat discharge, black eggplant cream and pine nuts on top	168
Chicken schnitzel - coated with cornflakes panko, sumac and Chipolta aioli with gherkin in a soft bun	82
entrecote - with cabbage gratin from the Golan and buttery mashed potatoes	172