

Kosher Chef's Premium Menu

(Kosher Mehadrin)

Breakfast:

Tel Aviv Breakfast: Your selection of eggs made at your request, cooked natural or with herbs/onion/mushrooms/mozzarella/feta/halloumi cheese.

Jerusalem Breakfast: Jerusalem bagel with your selection of eggs made at your request, cooked natural or with herbs/onion/mushrooms/mozzarella/feta/halloumi cheese.

Shakshuka: Tomato sauce slightly spicy with two eggs served on hot pan with Jerusalem bagel served with Har Bracha Tahini.

Green shakshuka: Two eggs served with mangold and spinach on hot pan with Jerusalem bagel and parmesan cheese.

Benedict eggs: Two eggs served on handmade brioche with mangold, spinach, and salmon with hollandaise sauce.

The Fisherman Croissant: Butter croissant with pickled lemon, spicy arisa, potatoes, kalamata olives, tuna confetti, sour cream and egg.

Breakfast in a glass: Greek muesli yogurt with seasonal fruits, the chef's granola and Cypriot honey.

Chia pudding: Almond milk, fresh seasonal fruits, the chef's granola and silan honey.

All of the above include: Wide selection of deeps and salads- Israeli salad, tuna salad, labane with zaatar, tzatziki, chef's olives, cream cheese, chef's jam, butter, and morning boost drink made from cheese cream, crumble and strawberry coulis, and fresh selection of breads and croissant.





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Lunch / Dinner:

Starters:

Free spirit tuna tartar: Sushi-grade tuna served in sesame seeds oil, soya sauce, honey, and lemon juice with slices of avocado.

Angry tuna with sesame crust: Tuna with sesame crust on yogurt plate, grapefruit, chili salt and black pepper.

Pink salmon tartar: Sushi-grade salmon served in lime and lemon sauce and topped with extra virgin oil, honey, shallot onion and avocado.

Eggplant on the grill: Fresh egg plant served on gazpacho of cherry tomatoes and Har Bracha tahini.

The Jewish artichoke: Artichoke fried with lemon zest, chili, garlic, parsley and served on labane cheese.

The wedding burekas: Burekas made from Filo stuffed with premium meat and wild mushroom sauce.

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Main courses:

Beef Tenderloin (Filet Mignon): Low fat of exquisite piece of 250 grams tenderloin meet served with truffle puree.

Prime Lamp chops: Spanish style lamp chops served with tomato salsa sauce on green olives.

Prime Rib: 250 grams entrecote steak served to the bone with baked potatoes and herbs.

Pargiot chicken: Juicy slices of young chicken in Israeli marinated spices and grilled vegetables.

Entrecote Prime Burger: 250 grams of entrecote burger served in freshly baked bread with lettuce, tomato, pickles, purple onion, aioli sauce and the chef's fries.

Salmon Fillet: Grilled salmon on chokes next to green beans and garlic sauce.

Sea Bass/ Larvik: Fried fish, served with garlic and lemon sauce with herbs next to truffle puree.

Grand Mother Hraime Cigar: Rolled fish served on spicy herbs sauce with Har Bracha tahini and tomato salsa.





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Salads:

The fresh one: Crispy radish, apples, pears and rocket leaves served in a fresh citrus fruits milk and topped with Persian walnuts, berries and chunks of parmesan cheese.

The Greek: Tomatoes, peeled pickles, purple onion, kalamata olives, fresh oregano leaves, feta cheese, extra virgin olive oil and just the correct size of lemon juice.

The Israeli: Tomatoes, cucumber, purple onion, parsley, olive oil, lemon juice, and extra tahini on the side.

The Healthy: Black beans, sweet potatoes, celery, herbs, green apples and roasted almonds.

Taboola: Bulgur, herbs, tomato seeds, purple onion, extra virgin olive oil and lemon juice.

Beetroot from the farm: Beetroot on the grill, celery, Persian walnuts, rocket leaves and saint maure cheese.

Side dishes:

Wild slices of baked potatoes

Truffle puree

Persian rise

Antipasti

Green beans

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Deserts:

Sorbet: Perfectly refreshing sorbet in various flavors.

Tiramisu: This Italian dessert made with ladyfingers, mascarpone cheese, and espresso is a classic choice for those looking for a rich and decadent dessert.

Chocolate soufflé: This classic French dessert is often made to order and requires precision and skill to get it just right.

Crème brûlée: This creamy custard dessert with a caramelized sugar topping is a popular choice among diners looking for a luxurious and indulgent dessert.

Snacks:

Club sandwich: Three slices of toasted bread, layered with chicken, lettuce, tomato, egg, and mayonnaise.

Entrecote sandwich: thinly sliced sirloin beef steak served on a baguette and dressed with mayonnaise, mustard, horseradish sauce, lettuce, tomato, and onion.

Pizza: thin crusted Margarita pizza, Italian style can be served with extras on it.

Eli chicken wings: chicken wings served with sweet & chili sauce, garlic salt and pepper.

Toasts: selection of toast made from freshly made bread with your selection of cheeses and sauce.





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Kids menu:

Pizza: Thin crusted Margarita pizza Italian style, can be served with extras on it.

Schnizel: 120 grams of chicken fillet served with: rice/white spaghetti/spaghetti napolitana/French fries.

Fish & Chips: Slices of fresh sea bass fried fish, served with French fries and aioli sauce.

Nuggets: Chicken nuggets served with rice/white spaghetti/spaghetti napolitana/ French fries.

Spaghetti / Spaghetti Napolitana: 150 grams of fresh spaghetti.

Platers (for 2/4 persons):

Fruit platter

Vegetable platter

Cheese platter

Sausage platter

Fried platter

Meat platter

Fish platter

Drinks:

All seasonal fresh drinks

Soft drinks

Coffee

Wide selection of:

Kosher wines

Sparkling wines

Champagnes