

## Starters

<b>Bread and dips</b>	26
<b>Good taramasalata</b>	38
<b>Stuffed vine leaves (warak arish) served on whipped cream</b>	28
<b>Tahini and an old olive oil</b>	20
<b>Almonds in water &amp; salt</b>	28
<b>A plate of salted cured fish</b> <i>potato and cream</i>	64
<b>Chicken liver terrine</b> <i>Accompanied by colorful cherry tomato jam</i>	52
<b>Veal fillet carpaccio</b> <i>With Manchego cheese &amp; greens</i>	54

## First course

<b>Halloumi cheese skewers</b> <i>Fried Cyprus cheese</i>	48
<b>Cauliflower &amp; zucchini with tahini</b> <i>fried and topped with tahini</i>	59
<b>Eggplant &amp; Shushka</b> <i>Stuffed &amp; baked with cheese mixture</i>	58
<b>Burned eggplant salad</b> <i>Pickled lemon, boiled egg, torn Focaccia bread</i>	48
<b>Colorful Cherry tomatoes ceviche</b> <i>Salt water fish, green onion, hot pepper &amp; herbs</i>	59
<b>Avocado ceviche</b> <i>Salt water fish, green onion, mint, garlic &amp; lemon</i>	69
<b>Eggplant rolls</b> <i>filed with a mix of mushrooms and nuts</i>	56
<b>Cheese platter</b> <i>Served with Cherry tomato jam, biscuits &amp; seasonal fruit</i>	92

## Salads

<b>Green salad</b> <i>Spinach leaves, cucumber, cherry tomatoes, avocado, parsley, garlic, mint &amp; lemon</i>	58
<b>Vegetables from the garden</b> <i>Fresh &amp; seasoned</i>	56
<b>Colorful Cherry tomato salad</b>	
<i>"Tamar", mottled, yellow &amp; dried cherry tomatoes, mixed leaves, fresh spinach &amp; "Hameiri" cheese</i>	69
<b>Som Tum Joepa</b> <i>Papaya, coriander, chilli &amp; spicy peanuts</i>	58
<b>Pampering salad</b>	
<i>Mixed leaves accompanied by seasonal fruit, cranberries, blue cheese in sweet sesame vinaigrette</i>	64
<b>Citrus carpaccio salad</b> <i>Seasonal fruit, tomato, avocado, red onion &amp; Manchego cheese</i>	78

## Main course

<b>"Zuri the fisherman" skewers</b> <i>Cod fish, lightly fried. Served with papaya salad</i>	78
<b>Two huge lamb cigars</b> <i>Pine nuts, Sautéed peppers &amp; tahini</i>	76
<b>Polenta &amp; spring chicken</b> <i>Fresh corn cob mash &amp; chicken on a Plancha</i>	82
<b>Veal sausages &amp; mashed potato</b> <i>Charcuterie on a bed of fork squashed pureé</i>	76
<b>Shawarma\Souvlaki lamb</b> <i>Turkey and lamb falda, laffa bread and a choice of tahini or tzatziki</i>	86
<b>Burger trio</b> <i>spinach, mayo, tomato &amp; pickles</i>	81
<b>Oven baked sea fish</b> <i>Grilled veg and white wine</i>	169
<b>Butcher's steak</b> <i>In mushrooms, red wine &amp; a dash of cream sauce</i>	112

## Wine in glasses

### WHITE

#### Joepa White Blend, private label, Israel

*a sweet, aromatic blend of viognier, chardonnay and Rosanne* 38

**Chardonnay, Giacondi, Italy** *rich and fruity but dry and fresh* 42

#### Pinot Grigio, Venezie Delle Mandorla, Italy

*light delicate with a slight acidity and a gentle sweetness* 44

**Sauvignon Blanc' Gush Etzion, Israel** *light and acidic with a tropical hint* 44

#### Chenin Blanc, Loire 360, France

*a great and versatile type of grape with a strong summer fruit sent scent* 42

### RED

**Joepa Red, private label, Israel** *a great cabernet sauvignon for every situation* 42

**Château de Peyguerol, Rhone Valley, France** *a great deep blend of syrah and grenache* 44

**Gush Etzion, Bordeaux blend, Israel** *aged 12 months, full body* 46

### ROSE

**Rose, L'escarelle, France** *an elegant rose from the best area in the world for producing rose* 46

**Rose, Gush Etzion, Israel** *a classic dry and crisp rose* 42

## Cocktails

**Aperol Spritz** *Italy's official drink. Aperol with a sash of sparkling wine and a dash of soda water* 44

#### Pimm's Cup

*a mix of a slight bitterness and sweetness with heaps of refreshens. The best start of the meal* 48

**Cold Sangria** *cold red wine with some fruit and spices* 42

**Lady Joepa** *gin, passion fruit liqueur and beetroot juice. Deep special Flavours* 48

#### Summer Negroni

*gin, artichoke liqueur, sweet vermouth and grapefruit juice. Strong' bitter and refreshing* 52

## Beers

### ON TAP

Guinness, 4.2%, Ireland 30\34

Weihenstephaner, 5.4%, Germany 32\36

Estrella Dam, 5.4%, Spain 32\36

Carlsberg Luma, 5.2%, Denmark 32\36

Tuborg, 5.2%, Denmark 30\34

### BOTTLE

Shapira IPA, 6.5%, Israel 34

Somersby apple cider, 4.5%, Croatia 32

Carlsberg 0% alcohol, Denmark 29

Estrella Gluten free, 5.4%, Spain 32

Duval, 8.5%, Belgium 36