

# AMERICAN COLONY

All prices are in NIS and include VAT.  
Foreign guests paying through their hotel bills are exempt from paying VAT.

## SUMMER BAR MENU

## APPETIZERS

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SMOKED AUBERGINE Spiced chickpeas, smoked paprika tahini dressing ④	55
COCONUT SHRIMP with a sweet chili sauce	75
BEEF CARPACCIO with arugula, capers, parmesan cheese, pomegranate seeds, lemon and black truffle oil	95

## SALADS

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CAESAR SALAD Romaine lettuce, anchovies, croutons, parmesan cheese with a choice of chicken (10), bacon (20) or shrimps (35)	55
GRILLED HALLOUMI SALAD Halloumi cheese, beluga lentil, beetroot, pineapple, chickpeas, croutons v	70
ORIENTAL MAZZA Hummus, tabbouleh, baba ghanouj, mutabal, beet & green apple, Turkish salad ④	95

## FOCCACIA - FROM THE TABOON OVEN

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JERUSALEM Goat labneh, American Colony olive oil and zaatar v	65
LAMB SUJUK and mozzarella	75
PROSCIUTTO with melted gorgonzola cheese and a drizzle of date molasses	85

## PIZZA

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MARGARITA Mozzarella with tomato basil sauce v	60
ARTICHOKE Tomato, Italian artichoke with tofu ④	65
FUNGHI Tomato, mozzarella, mushrooms and black truffle v	75
FRUTTI DI MARE Tomato, mozzarella, shrimps, calamari and black mussels	115

## MAINS

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All main dishes are served with herb buttered vegetables, baked potato, french fries or a green salad.

AMERICAN COLONY BURGER 200gr. served with coleslaw, onion ring and french fries - with added cheese, bacon or mushroom	87 10
CLUB SANDWICH with your choice of green salad or french fries	75
GRILLED CHICKEN SKEWERS	95
PORK SAUSAGE marinated with beer and mustard seeds	105
CATCH OF THE DAY Grilled whole or filleted fish (please ask your waiter)	145
SMOKED BEEF RIBS	150
GRILLED FILLET OF BEEF 200G	170
GRILLED LAMB CHOPS	180
GRILLED ENTRECOTE STEAK 350g	220

## VEGETARIAN & VEGAN

HERB MARINATED GRILLED ORGANIC VEGETABLES ④	60
STUFFED ROAST SWEET POTATO Red bean, baby tomato, guacamole and lemon vinaigrette ④	60
BLACK BUN TOFU BURGER Barbecued marinated tofu, mashed avocado, grilled mushroom, lettuce and tomato, sweet potato fries ④	70

④ Vegan      v Vegetarian

In our East House organic garden, we currently grow pomegranates, persimmons, Seville oranges, olives, kale, quinces, spinach, several kinds of mint, zaatar, lemon grass, basil, thyme, chives, bay, sage, hyssop, coriander, parsley, rosemary and hot peppers.

These home-grown herbs, fruits and organic vegetables are used daily by our chefs in the food we serve.