

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

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



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

STARTERS

GRILLED SLICED FLANK STEAK with mango and chimichurri hot sauce 85
MARINATED OCTOPUS BRUSCHETTA with lemon aioli, mixed green salad 80
ORIENTAL MEZZE 90
Hummus, tabbouleh, tomato and cucumber salad, spiced labneh,
smoked eggplant dip, muhammara (grilled red pepper and roasted walnut), pickles

VAL'S GIN & TONIC 60
Gin, tonic, lime, star anise,
cardamom, rosemary

COLONY NEGRONI 60
Vodka, Campari, Antiqua Formila,
Angostura, orange, grapefruit

For a full wine & cocktail list please ask your waiter.

SALADS

CAESAR SALAD 60
Romaine lettuce, anchovy mayo dressing, croutons and parmesan
(add chicken +20, bacon +25, smoked salmon+ 30, shrimps +35)
BRESAOLA & MUSHROOM SALAD 95
Beef bresaola, fresh mushrooms, baby tomatoes, arugula and red lettuce
GRILLED PEACH SALAD 70
Baby mozzarella, grilled peach, roasted tomato, basil vinaigrette, toasted hazelnuts V

PIZZA & FOCACCIA

FOCACCIA
JERUSALEM labneh, olive oil and zaatar 75
PROSCIUTTO with homemade apricot chutney 85
MARINATED EGGPLANT with lemon and garlic 75

PIZZA
MARGARITA tomato, mozzarella & fresh basil 70
SMOKEY BACON tomato, mozzarella, bacon 95
FUNGI tomato, mozzarella, mushroom and black truffle 85
BBQ CHICKEN mozzarella and chicken 105

MAINS

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

BEEF BURGER 200g 90
with all the trimmings (add cheese +10, bacon +20)

MIXED GRILL 165
Lamb kebab, chicken skewers, lamb chops

GRILLED FILLET MIGNON 180
Sautéed vegetables, choice of cream of mushroom or peppercorn sauce 200g

MARINATED LAMB CHOPS 180
with garlic and herbs

CALAMARI SKEWERS 115
with zucchini and Yakatori sauce

GRILLED BEEF ENTRECOTE STEAK 220

BBQ PORK SPARE RIBS 145

FISH OF THE DAY (Please ask your waiter) 150

FALAFEL CONE V 45

RICE PAPER TOFU ROLLS 65
with sweet and sour sauce V

ROASTED CAULIFLOWER STEAK 65
with tomato vinaigrette, Aleppo chili tahini and garden salad V

DESSERTS

KNAFEH with labneh ice cream and pistachio 60

CHOCOLATE ALMOND CAKE 55

SEASONAL FRUIT PLATTER 65

ICE CREAM Dark chocolate, strawberry, vanilla, pistachio 40

Remy Martin VSOP/XO 70
Amaretto de Loreto 26

Fernet Branca 30
Cremisan Valley Brandy (local) 60

Tulip Viogner 2018 30
Grappa Ruffino 52