

In our East House garden, we grow organic pomegranates, persimmons, Seville oranges, olives, Aubergine, kale, quinces, spinach, several kinds of mint, zaatar, 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

SALMON CEVICHE with avocado, cilantro, ginger and lime 105

GOAT CHEESE MEDALLIONS 90
with beetroot mousse, fig infused balsamic and micro-green salad v

FATEH SUJUK 95
Toasted flat bread with Sujuk sausage, chickpeas, pomegranate and tahini yogurt sauce

HUMMUS with lamb, caramelized onion, sumac and hazelnut 95

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ADAS red lentil soup served with relishes V 50

CHILLED SMOKED TOMATO & BASIL SOUP 45

CREAM OF CELERIAC & FENNEL SOUP served with sautéed shrimp 58

TO SHARE

ORIENTAL MEZZE 90
Hummus, Tabbouleh, tomato and cucumber salad, spiced labneh, smoked eggplant dip, Muhammara (grilled red pepper and roasted walnut), pickles

HOT MEZZE 100
Meat Sfiha, Kubbeh, spinach and sumac Fatayer, cheese Sambousk, potato stuffed with mushroom, and falafel

SPICY LAHMAJOUN 85
Minced meat flat bread, served with a mint and cucumber yogurt salad

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SUMMER SALAD 75
Asparagus, avocado, orange fillet, dried ginger, arugula, topped with cottage cheese V

CAESAR SALAD 60
Romaine lettuce, anchovy mayo dressing, croutons and Parmesan (add chicken +20, bacon +25, smoked salmon+ 30, shrimps +35)

BRESAOLA, ENDIVE & FIG SALAD 110
with a mustard and walnut dressing

PRAWN QUINOA SALAD 95
with dried cranberries and toasted cashew

MAINS

BEETROOT RAVIOLI 105
with a Gorgonzola cheese filling

ROASTED ITALIAN ARTICHOKE ORZO 80
with lemon and mushroom V

SHRIMPS DIAVLO 145
with basmati rice

WIENER SCHNITZEL 145
Golden-fried breaded veal, French fries and green salad

SEARED RED TUNA STEAK 160
with buckwheat soba noodles, ginger, soy sauce and vegetables

BAKED RED SNAPPER IN BANANA LEAF 165
with citrus, fennel and cucumber salad

GRILLED ENTRECOTE STEAK 300g 220
with sautéed vegetables, rosemary baby potato and spiced butter

FISH & SEAFOOD FOKHARIEH 150
Coconut curry cooked in a clay pot, served with fried rice and peanut hot sauce

CHICKEN MUSAKKAN 130
with sumac, caramelized onions, tahini and taboon bread

ROASTED STUFFED QUAIL 120
with Freekeh, figs, raisins, nuts, glazed pearl onions and carrots

CHICKEN SALTIMBOCCA 125
Chicken breast with mozzarella wrapped in prosciutto and sage, creamy white wine and black truffle tagliatelle

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

STUFFED CARROTS 85
with freekeh, in a tamarind sauce V

SHISH BARAK 115
Seasoned meat dumplings, simmered in Jameed yogurt sauce, with fresh mint, roasted garlic and pine nuts

GRILLED LAMB KEBAB 145
with pistachio, stewed tomato and black-eyed beans, coriander and lime

GRILLED BEEF MIGNON 200G 180
with aged black garlic, potato fondant, sautéed vegetables, and cream of mushroom or green peppercorn sauce

RACK OF LAMB 180
with mashed potato, organic roasted vegetables