

AMERICAN COLONY

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

COURTYARD MENU

APPETIZERS

ORGANIC BEETROOT HUMMUS with sautéed mushrooms and pine nuts ①	50
AVOCADO-FILLED KUBBEH on a tomato and mint salad ①	55
NORWEGIAN SMOKED SALMON PLATTER served with cream cheese and a horseradish brioche	75
TUNA CEVICHE with avocado tartar, sliced cucumber, mango and nigella seeds	85

SALADS

CAESAR SALAD romaine lettuce, anchovies, croutons, parmesan cheese with a choice of chicken (10), bacon (20) or shrimps (35)	55
SUMMER TOFU AND BEAN SALAD Peanut marinated tofu, kidney beans, avocado, baby tomato and chickpea croutons ①	60
TERIYAKI CHICKEN SALAD Cucumber, bean sprouts, bell peppers, ginger, coriander and toasted sesame	70
ORIENTAL MAZZA Hummus, mutabbal, tabbouleh, baba ghanoush, Turkish salad, beet and green apple salad, fried kubbeh, spinach pillows, falafel, meat sfiha and cheese sambusek – for 2	120

SOUPS

ADAS SOUP red lentil & cumin, served with relishes v	35
CHILLED BEET SOUP with yogurt and fresh mint v	40
VICHYSOISE SOUP with prawns	45

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.

① Vegan v Vegetarian

MAINS

CHICKEN PAILLARD WITH LEMON & CAPER SAUCE with potato puree, glazed carrots, steamed broccoli	115
PAN SEARED DUCK BREAST with orange red chicory, thyme potato terrine, pomegranate molasses	135
GRILLED VEAL CHOP WITH TARRAGON GARLIC BUTTER served with organic roasted vegetables	160
GRILLED BEEF FILLET 200gr with rosemary roasted baby potatoes, sautéed mushrooms, green asparagus	170
GRILLED TOMAHAWK STEAK (minimum weight 1kg) with lemon herb hasselback potatoes and seasonal vegetables – for 2	60/100g

OUR CLASSICS

AMERICAN COLONY BURGER 200gr. served with coleslaw, onion ring and french fries - with added cheese, bacon or mushroom	87 10
HUMMUS KAWARMA Hummus with lamb, sautéed onions, garlic, sumac & pine nuts	95
MUSAKKAN Roast half chicken, sumac, caramelized onions on taboon bread	120
SHRIMP DIABLO with basmati rice	145
WIENER SCHNITZEL Sliced breaded golden fried veal, creamy potato salad with herbs	150

LOCAL SPECIALTIES

KIFTA MA TAHINI Ground lamb, potatoes, caramelized onions and citrus tahini	120
SHUSHBARAK Lamb dumplings cooked in a dried yogurt, mint and garlic sauce	125
SLOW ROASTED LAMB SHANK WITH DATES & RED WINE with maftoul	160

SEAFOOD

FRITTO MISTO Fried fish, seafood and vegetables, with ginger, garlic and citrus aioli	120
GREEK-STYLE SEABASS FILLETS Pan-fried with preserved lemon, black olives, peppers, eggplant salsa, buttered potato terrine	145
SHRIMP FOKHARA cooked in a clay pot with garlic, ginger, green chili and rich tomato sauce	145
GRILLED TUNA STEAK WITH ASIAN SESAME CRUST with fried black rice with vegetables	150
BACON-WRAPPED SALMON with corn puree, lemon garlic, kale	150

VEGETARIAN & VEGAN

SHAKSHUKA poached egg, spiced tomato, feta cheese and fresh parsley	50
SWEET & SOUR TOFU with black rice ①	65
PASTA PRIMAVERA spaghetti with green vegetables, asparagus, broccoli, green peas, and basil ①	75
ORGANIC VEGETABLE TAGINE served with prunes and chickpea couscous ①	80
MAKSHI Assorted stuffed vegetables in a tomato and mint sauce, with herbed rice, pine nuts and raisins	95