

STARTERS

BEEF CARPACCIO 110

with pearl onions, fried capers, black truffle mayonnaise, and gorgonzola cheese

LENTIL KUBBEH 65

with shaved zucchini, mint, pine nuts, pomegranate molasses and tahini ④

GRILLED OCTOPUS 110

with a potato, horseradish and dill salad

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POTATO, ROASTED GARLIC & MINT SOUP ④ 45

ADAS SOUP (red lentil soup) served with relishes ④ 50

MINISTRONE SOUP v 50

TO SHARE

ORIENTAL MEZZE 90

Hummus, tabbouleh, fried cauliflower salad, baba ghanoush, spicy labneh, pickles v

HOT MEZZE 100

Meat sfiha, kubbeh, spinach and sumac fatayer, white cheese and zaatar pillows, falafel

HUMMUS WITH LAMB 95

with caramelized onion, sumac and pine nuts

SALADS

CAESAR SALAD 60

Romaine lettuce, anchovy mayo dressing, croutons and parmesan
Add chicken (20), bacon (25), smoked salmon (30), shrimps (35)

GRILLED HALLOUMI CHEESE & BLACK LENTIL SALAD 75

with a honey balsamic dressing v

KALE, BEETROOT & GREEN APPLE SALAD 95

with sunflower seeds. Add smoked salmon (25)

MAINS

STUFFED SMOKED EGGPLANT v 65

SESAME SOBA NOODLES v 75

with tofu

CREAMY POTATO GNOCCHI v 85

with spinach and ricotta cheese

AMERICAN COLONY BEEFBURGER 90

with coleslaw salad, onion rings and French fries
Add cheese (10), bacon (15), mushroom (10)

SPAGHETTI CARBONARA

with crispy smoked bacon, and pecorino cheese 105

HONEY GARLIC CHICKEN BREAST 110

with carrot and baby spinach risotto, and caramelized walnut

SHISH BARAK 110

Seasoned meat dumplings simmered in jameed yogurt sauce,
with fresh mint, roasted garlic and pine nuts

DAWOOD PASHA 125

Meatballs stew with lamb sausage, served with oriental rice

CHICKEN MUSAKKAN 130

with sumac, caramelized onions, tahini and taboon bread

SHRIMP DIAVOLO 145

with basmati rice

WIENER SCHNITZEL 145

Sliced breaded golden-fried veal, with French fries and green salad

GRILLED SALMON FILLET 155

served with herb potato gnocchi, broccoli and corn gratin

TUNA STEAK SICILIAN STYLE 160

with tomato, capers, green olives, fresh herbs, and arugula salad

CATCH OF THE DAY 165

Filleted or whole fish, served with vegetables

GRILLED BEEF MIGNON 200g 180

with rosemary baby potato, sautéed vegetables, and a choice of
cream of mushroom or green peppercorn sauce

HAZELNUT GRILLED LAMB CHOPS 180

with mashed potato and organic roasted vegetables

GRILLED ENTRECÔTE STEAK 300g 220

with sautéed black truffle mushroom, green asparagus and crispy white beans

v = vegetarian ④ = vegan

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.