



TEL AVIV

Starters

Taboon Bread – 72-hour fermented taboon bread, balsamic tomato salsa, confit garlic, Har Bracha tahini, mixed marinated olives

Spicy Plate – Fried chili, fermented chili, celery schug, harissa, confit garlic

Taboon Cabbage Skewer - Fermented cashew cream, zaatar salsa, olive oil

Salatuna - Julienned zucchini, julienned cucumber, sliced red chili, mint, cilantro, julienned red tuna, Thai vinaigrette, crispy shallots

Citrus Salad - Lettuce mix, endive, mustard leaves, citrus fillet, radish, beetroot, green apple, candied pecan, citrus vinaigrette, sumac

Beef Fillet Tataki - Japanese toffee, sesame oil, roasted sesame, green onion

Red Tuna Tartlet - Red tuna tartare, red onion, green onion, fermented chili aioli, tobiko

White Fish Ceviche - Red onion, ginger, green chili, fennel leaf, fennel and arak blanc, basil oil, Tassos powder, orange zest

Amberjack Sashimi - Yellow tomato vinaigrette, basil oil, basil sorbet, Yemeni basil

Beef Fillet Tartare - served on Kasten bread, charred eggplant, amba aioli, parsley, shallot, grated egg yolk

Goose Veal Cigar - Goose liver, veal sweetbreads, chicken liver, caramelized onion, harissa preserved lemon, greens, amba tahini, harissa aioli

Veal Sweetbreads –Yemenite lachuch bread, Mishwiyya, preserved lemon aioli almond salsa, lime

Sinta Skewer - Jerusalem artichoke cream, grilled Jerusalem artichoke, demi-glace green salsa

Foie Gras - Goose liver medallion on a spoon, caramelized onion and hazelnut mousse hazelnut crumble

Beetroot Tortellini – Filled with pulled beef asado, beetroot soup, mangold, caramelized onion, roasted beetroots

Handmade Gnocchi – Bar blanc mushrooms, grilled Jordan mushroom skewer white wine, greens, cashew cream

Main Courses

Sea Bass on Charcoal - Spinach stew, white onion stock

Sea Bass Fillet - Burnt tomato cream, spicy chili, white wine, grilled sweet cherry tomatoes and greens

Beef Fillet - goose fat battered gratin, beef stock and carrot cream

Lamb Ribs - glazed carrots, shallot confit, kohlrabi cream, kohlrabi salsa

14-Day Aged Entrecote - with Butter Fries, fermented mustard aioli and chimichurri

Nebraska Prime Rib - Beef stock, salsa and potato

Foie Gras Medallion

Bone Marrow

Desserts

Alali - Chocolate mousse, hazelnut pastry cream, cocoa crumble, caramelized hazelnuts, hazelnut tuile

Burnt Lemon Meringue Tart - White chocolate tartlet, lemon cream, strawberry coulis, vanilla crumble, meringue, blueberries, mint

Kadaif Malabi - Kadaif twill, rose and coconut pastry cream, malabi sauce, pistachios, dried roses, roasted coconut, malabi ice cream

Bavaria - Bavaria cream, caramelized almonds, salted caramel sauce