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Starters

- Eggplant carpaccio** | tehina, date honey, almonds, feta cheese, onion ⊖ 42
- Grilled beets** | feta, crème fraiche, apple, chimichurri, pecan ⊖ 38
- Cauliflower mesabaha** | grilled tomato salsa, pickled lemon, eggplant-falafel ○ 42
- Garden herb salad** | nuts, fruit raisins, yogurt, date vinaigrette ⊖ 42
- Dining Hall salad** | chunky vegetables, Jacob's farm tsfatit cheese ⊖ 48
- Galilee spinach** | garlic, onion, creme fraiche, sumac pita 38
- Green leaf salad** | grilled peach, lettuce, rocket, cashew, cheese, vinaigrette ⊖ 52
- Bresaola home-spiced** | pickled melon, whipped labaneh, chilli, salicornia ⊖ 56
- Creamed corn** | kale, tomato butter, parmesan ⊖ 48
- Asado cabbage** | lemon horseradish crème fraiche, almond crumbs ⊖ 42
- Grilled calamari** | cabbage, harisa, pickled onion, tehina, eggplant-labaneh ⊖ 62
- Red tuna** | pickled cabbage, apple, creme fraiche yogurt, melon vinaigrette ⊖ 72
- Gnocchi** | green garlic butter, peas, tomato salsa, parmesan, almond crumble 66
- Cheese shishborek** | grilled zucchini, mint, yogurt sauce 68
- Mushroom arals** | pita, lentils, pine-nuts, market salad, tehina, tomato salsa ○ 62
- Beef tanzia** | sumac, yogurt, pine-nuts, onion chips, pickles, plancha bread 82



Fish

& meat

- Tortellini ragu** | beef and tomato sauce, creamed corn, broccoli, parmesan 85
- Pan fried liver** | mushrooms, honey glaze, sweet spices ⊖ 68
- Chicken shwarma** | sumac pita, eggplant tehina, green leaves, pickled onion 76
- Fish kebab** | eggplant labaneh crème, vegetables, pine-nuts, pickled lemon ⊖ 72
- Grilled sea bream** | zucchini spaghetti, tomato, mint, whipped labaneh ⊖ 109
- Seabass majadera** | quinoa, sweet potato, fava salsa, artichoke, yogurt, tehina ⊖ 119
- Our burger** | brioche pita, cauliflower salad, tomato, fries, spiced ketchup 78
- Sliced local sirloin** | potato curls, fried egg, broccoli, tomato chimichurri ⊖ 115
- Homegrown beef** | purple potato, mushrooms, spinach, garlic, creamed corn ⊖ 125



○ Vegan | ⊖ Gluten free

* Single discounts only



STEVEN'S CHOICE

Family meal,
served to center of table
Ask your waiter

Classics

- Creamed eggplant** | 34
labaneh, date honey, pine-nuts
- Chopped chicken liver** | 36
crisp onions, pickled cucumbers
- Ikra** | 36
purple onion, spring onion

Dining Hall bread & dips | 18

- Fun on the side** | 14
Bonfire potatoes,
rice, mashed potato,
green vegetables



Wines

Whites

Gewurtztraminer, Tabor 34 / 135

Sauvignon Blanc, Tabor 34 / 135

Chardonnay, Somek 45 / 175

Sparkling

Gamla Brut, Ramat Hagolan 35 / 145

Rose

Rose, Recanati 35 / 145

Reds

Cabernet Sauvignon, Recanati 34 / 135

Merlot, Adama Tabor 34 / 135

Trio, Pelter 40 / 155

La Vie Rouge, Castel 44 / 175

Adom, Kerem Shvo 180

Judean Hills, Tzora 190

Petit Castel 240



Cold

beverages

Lemonade 12

Rimonade 14

Fresh orange juice 16

Sodas 14

Fuze tea 12

Prigat apple 12

Prigat grape 12

Mineral water still / sparkling 14 / 28



Beers

Draft

Goldstar 28 / 32

Alexander blond 29 / 33

Alexander amber 29 / 33

Bottles

Shapiro pale ale | wheat 34

Jem's 8.8 | pills 34

Malka amber | pale ale 34



— Cocktails —

Bee's Knees

Gordons, lemon, honey, ginger

- 42 -

Red Spritzer

Aperol, espolon blanco, agave, lemon

- 42 -

Passion 1

Ketel One citroen, campari, passionfruit, orange, lemon

- 44 -

Spicy Green

Tanqueray, cinzano bianco, lemon, basil

- 44 -

Habaylt

Mojito ouzo, mint, lemon

- 42 -