

THE DINING HALL

○ Vegan | ⊖ Gluten free

Starters

Eggplant carpaccio | moist roasted tomatoes, herb greens, tehina, date honey, onion, chili, goat feta, caramelized pine-nuts 48 ⊖

Salt-grilled beets | green harissa, whipped labaneh, our za'atar 42 ⊖

Hadar Haochel falafel | falafel with charred eggplant, grilled cauliflower, tehina, tomato salsa, pickled onion, green harissa oil 44 ⊖ ○

Dining Hall salad | chunky vegetables, tsfatit goat cheese, mint, parsley, rocket leaves, olive oil, lemon 48 ⊖

Garden herb salad | shaved cauliflower, mizuna, moist roasted tomatoes, goat yogurt, date vinaigrette, walnuts, tehina powder 48 ⊖

Green leaf salad | salanova, rocket, iceberg, grilled & pickled pumpkin, celery, walnuts, goat feta, citrus vinaigrette 52 ⊖

Baby asado purple cabbage | red wine, root vegetables, dates, sage, tehina, zaatar, cashew crumble 42 ⊖

Spinach pizza | plancha grilled pita, warm spinach salad, goat feta, shata pepper, parmesan, olive oil, our za'atar 52

Beef sabich tartare | finely chopped salad, crisp eggplant, soft egg, tehina, spicy pepper, turmeric oil, sourdough tuile, artichoke aioli 68

Sashimi | blood orange, baby cucumber salsa, shallot, reduced yogurt, cilantro, spicy pepper, lime 74

White sweet potato risotto | parmesan, butter, grilled savoy cabbage leaves, garlic-toasted brioche crumbs 68

Purple calamari tagine | rich crab broth, tomatoes, butter, lime, celery, broccoli, sage 67 ⊖

Plancha grilled asparagus lettuce | aromatic peanut sauce, red quinoa, crisp ginger, cashew, cilantro, sesame snow 42 ○

Sultan's stew | beef stew, green olives, harissa, authentic plancha grilled bread, tehina, home pickles 74

Char-grilled beef medallion | kohlrabi noodles, mint, cilantro, lime, cashew, crispy shallot, Tokyo style broth 74



STEVEN'S CHOICE

Trust us, served family-style

Ask your waiter

Classics 38

Creamed eggplant

labaneh, date honey, pine-nuts

Chopped chicken liver

crisp onions, our pickled cucumbers

Ikra

purple onion, spring onion

Dining Hall bread | dips 22

Sides | Bonfire potatoes, rice, mashed potato, green vegetables 14



Mains

Ricotta gnudi | piquant cherry tomato butter with garlic-basil aroma, grilled spring onion, green olive cream, parmesan 72

Cheese shishborek | grilled zucchini, mint, sour yogurt, crispy shallot 69

Tortellini ragu | beef & charred tomato broth, creamed corn, charred broccoli, basil, parmesan 82

Chicken liver | winter mushrooms, caramelized onions, mashed potato, chicken-honey glaze 72 ⊖

Chicken in herb oil skewer | white root masabaha, fennel, rocket, charred purple onion, yogurt, tehina snow 76 ⊖

Curried vegetables | grilled cauliflower, potato, crisp eggplant, aromatic leaves, rice, cucumber salad 68 ○

Fish kebab plancha grilled | butter potatoes, tomatoes, white wine, sage, beans, spinach, whipped labaneh, green leaves, grilled sourdough bread 74

Corn-crust sea bream | grilled baby artichoke, artichoke risotto, garlic confit, Jerusalem artichoke chips, green garlic butter 119 ⊖

Zucchini wrapped salmon | cherry tomatoes, thyme butter, spicy pepper, garlic confit, herb oil 112

Sliced local sirloin | plancha grilled broccoli, potato curls in garlic butter, fried egg, tartar 117 ⊖

Lamb ossobucco cholent | cooked wheat, pureed bonfire onion, potato curls, cumin oil, gremolata 125

Our burger | brioche pita, aioli tartar, caramelized onion, lettuce, tomato, pickled cucumber, bonfire fries, Hadar Haochel sauce 78

Golan Heights beef fillet | white sweet potato puree, beef broth, chestnut sweets, charred savoy cabbage, herb oil 138



Beers

Draft

Jem's wheat 30 / 34



Alexander blond 29 / 33

Alexander amber 29 / 33

Bottles



Shapiro pale ale 34

Shapiro pale wheat 34

Jem's 8.8 34

Wines

Whites

Gewurtztraminer, Tabor 34 / 135

Sauvignon Blanc, Pelter 35 / 145

Chardonnay, Somek 45 / 175

Sparkling

Gamla Brut, Ramat Hagolan 35 / 145

Rose

Rose, Tabor 34 / 135

Reds

Cabernet Sauvignon, Recanati 34 / 135

Merlot, Adama Tabor 34 / 135

Trio, Pelter 40 / 155

La Vie Rouge, Castel 42 / 165

Adom, Kerem Shvo 180



Cold Beverages

Lemonade 12

Prigat apple 12

Rimonade 14

Prigat grape 12

Fresh orange juice 16

Mineral water still / sparkling 14 / 28

Sodas 14

Fuze tea 12



— 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 -

Habayt

Mojito ouzo, mint, lemon

- 42 -