

THE DINING HALL

Please inform us of any allergies | ○ Vegan | ⊖ Gluten free

Starters

Eggplant carpaccio | tehina, date honey, onion, chili, feta, almonds, cumin oil, green herbs 48 ⊖

Grilled beets | green harissa, whipped labaneh, our za'atar 42 ⊖

Dining Hall falaffel | falafel with charred eggplant, grilled cauliflower, tomato salsa, pickled onion, cumin oil, green zhug 44 ○

Garden herb salad | cauliflower slices, rocket, seasonal fruit, goat yogurt, date vinaigrette, nuts, tehina snow 52 ⊖

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

Lettuce hearts Caesar style | rocket, green beans, brioche crumbs, Ortiz anchovy, parmesan basil aioli, butter snow 52

Crispy salad | crisp short ribs, crunchy sweet potato, lettuce, mustard leaves, horseradish leaves, mint, basil, cilantro, broccoli, cashew, ginger, spicy melon vinaigrette 64

Asado cabbage | dried apricot, date honey, white wine, za'atar, sage, mint, chili, tehina, pine-nut crumble 42 ⊖ ○

Sabich matboucha | cherry tomato matboucha, soft egg, crisp eggplant, vegetable salad, tehina, oven baked bread, cumin oil, feta cheese 52

Fish tartare | smoked onion ponzo, artichoke tomato salsa, labaneh eggplant cream, crisp ginger, horseradish leaves, green garlic oil 74

Mushroom artichoke ragu | sweet corn cream, poached egg, garlic butter, white wine, sage, parmesan cracker 58

Plancha grilled calamari | homemade pasta beads, crab broth, yogurt creme fraiche, peas, broccoli, lemon 64

Grilled broccoli flowerettes | horseradish leaves, mustard leaves, pickled onion, cashew crumbles, peanut curry sauce, tehina snow 48 ○

Mom's cigars | baby rib in home spices, tomato green zhug vinaigrette, baby leaves salad, tehina 66

Seared beef medallion | kohlrabi spaghetti, cilantro, shallot, cashew, lemon grass toffee 74



STEVEN'S CHOICE

Trust us to put together a friend-shared meal
From 120 per guest – it's up to you

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

Fun on the side | bonfire potatoes, rice, mashed potato, green vegetables 14



Mains

Pasta curls | creamed sweet corn, grilled beans, moist tomatoes, garlic, chili, sage, parmesan 68

Cheese shishborek | grilled zucchini, garlic confit, chili, mint, yogurt sauce, crisp shallot 69

Iskender tortellini | beef and lamb pockets, charred tomato broth, celery, okra, fresh za'atar, garlic, chili, sage, whipped labaneh, tehina snow 86

Chicken liver | leek fondue, caramelized onion, garlic, chili, sage, chicken honey glaze, butter, cashew, spring onion, velvet potatoes 72 ⊖

Fire grilled chicken pullet | charred tomato and onion, velvet tomatoes, pickled vegetables, tehina, plancha bread, hot green pepper, our za'atar 76

Curry style vegetables | peanut curry sauce, roast cauliflower, potato, crisp eggplant, aromatic leaves, rice, cucumber salad 68 ○

Plancha grilled fish kebab | tomato, spinach, zucchini, artichoke, fresh cumin, sage, white wine, fish broth, herbs, bruschetta, yogurt 75

Corn-crusted seabream | summer tomato risotto, peas, mint, grilled green beans, butter, lemon, green herb oil 121 ⊖

Stone baked salmon | lemon grass toffee, eggplant labaneh hollandaise, cherry tomatoes, purple onion, basil ginger sauce in romaine leaves, pine-nut crumble 112

Short rib tagine | Morrocon market herbs, honey cumin grilled carrots, garlic confit, pasta beads, sweet chicken glaze, yogurt, purple onion, green zhug 88

Sliced sirloin | plancha grilled broccoli, bonfire potato, fried egg, green aioli 119 ⊖

Our burger | Ramat Hagolan beef, green aioli, romaine lettuce, tomato, purple onion, home pickled cucumbers, bonfire potato wedges, Hadar Haochel sauce 78

Ramat Hagolan fillet | bonfire creamed sweet potato, zucchini chili spaghetti, parsley butter, confit grape, chicken broth, onion, green herb oil 146 ⊖





— Wines —

Whites

- Chardonnay, Tabor 34 / 135
- Gewurtztraminer, Ramat Hagolan 38 / 148
- Sauvignon Blanc, Pelter 38 / 148
- Med blend, Recanati 155

Sparkling

- Gamla Brut, Ramat Hagolan 40 / 155

Rose

- Rose, Recanati 34 / 135

Reds

- Cabernet Sauvignon, Tabor 34 / 135
- Merlot, Adama Tabor 34 / 135
- Trio, Pelter 40 / 155
- La Vie Rouge, Castel 165
- Adom, Somek 165

Cocktails

Our Gin & Tonic

Pelter pink lady gin, lemon juice, tonic, bitters 42

Aperol Spritz

Aperol, brut, soda, orange slice 32

Pink Arak

Pelter arak, pomegranate juice, lemon juice, almond syrup 42

Medjoul Daiquiri

Pelter date brandy, orange liqueur, lemon juice 44

Mohito Habayit

Plantation rum, mint, lemon 42



Beers

Draft

- Jem's wheat 30 / 34
- Jem's 8.8 32 / 36
- Alexander blond 29 / 33
- Alexander amber 29 / 33

Bottles

- Shapiro pale ale 34
- Shapiro wheat 34
- Maccabi 28



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 / 26



Hot Beverages

- Espresso / Macchiato 10
- Double Espresso / Macchiato 12
- Cappuccino small / large 12 / 15
- Turkish coffee / cardamom 10
- Tea / mint 12
- Infusions 14

