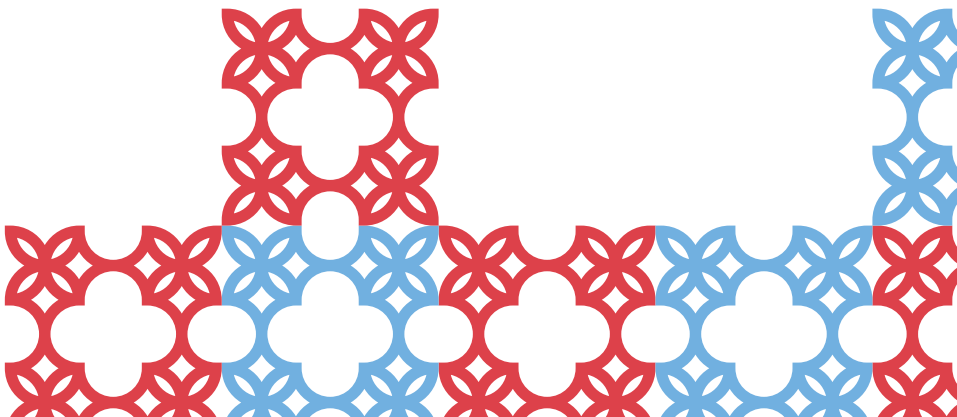
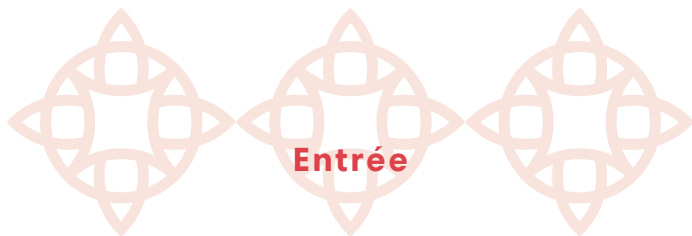


Bistro Chef
Alon Barnea





Cheese plate | 69 ₪

Homemade Bread | 32 ₪ 🌱

served with 2 dips, carrot-sage and artichoke-spicy feta cheese

Spicy plate | 24 ₪ 🌱

Yemenite schug, Chili pepper and focaccia

French fries | 29 ₪ 🌱

sour cream aioli, ketchup and mayo

Cheeses bourekas | 61 ₪

puff dough filled feta cheese, parmesan, creme fraiche, kalamata olives, fresh oregano served with tzatziki, schug, egg and rocket leaves

Avocado toast | 48 ₪

brioche toasted with clarified butter' fresh avocado' chilli flakes' coriander and a fried egg

Baked cauliflower | 51 ₪ 🌱

tahini, onion, almonds, schug and sumac

Fish tartar | 57 ₪

drum fish, parsley, mint red cabbage, red onion, pine nuts and labneh cheese

Tuna ceviche | 79 ₪

pepper, cucumber, celery, shallots, cherry vinegar served with focaccia

Soft polenta | 66 ₪

made of fresh corn, with chunks of baked polenta, parmesan

Salmon tartare bruschetta | 68 ₪

fresh salmon, cherry tomatoes, chili, capers, pine nuts, red onion and parmesan seasoned with caesar dressing

Salads

Beetroot salad | 62 ₪

chèvre goat cheese, roasted beet, pistachio, balsamic vinegar, lettuce, endive, arugula, seasoned with berry vinegar

Caesar salad | 64 ₪

lettuce, asparagus, breaded hard-boiled egg, croutons, parmesan and caesar dressing

Raw zucchini and Doa'a salad | 54 ₪

mint parsley, radish, cucumber, yoghurt and roasted 'little

Health salad | 64 ₪

black lentils, kale, rocket leaves, spinach, red onions, cranberry, parsley, walnuts, Tulum cheese, crispy onion and oregano

Tomato salad | 64 ₪

salsa verde, orange cherry tomato cream, almonds, walnuts, pine nuts, buffalo mozzarella and fresh oregano

Pizza

Margarita | 53 ₪

pomodoro, mozzarella, basil

Truffle | 59 ₪

cream sauce, truffle paste, mozzarella, sweet potato and mushrooms

American | 66 ₪

pomodoro, mozzarella, pepperoni and goose breast

Four cheeses | 59 ₪

béchamel, roquefort, cheddar, mozzarella, parmesan and artichoke

Onion mix | 59 ₪

pomodoro, mozzarella, red green and caramelized onion

Main Dish

Jerusalem mixed grill | 69 ₪

chicken thighs, hearts and liver sauteed with caramelized onion, garlic, cherry tomato and chili, served with tahini

Challah with schnitzel | 59 ₪

challah bread with schnitzel, lettuce, rocket leaves, green onions, matbuca and tahini served with french fries

Faruk-burger | 69 ₪

beef-and-lamb burger, onion jam and lettuce, served with sour-cream aioli and french fries

Beyond burger | 69 ₪ 🌱

plant-based burger, lettuce, onion, tomato, pickles, vegan mayo and french fries

Homemade Gnocchi | 74 ₪

porcini mushrooms, chestnut and brown butter

Salmon Gnocchi | 95 ₪

homemade gnocchi, tomatoes, confit garlic, capers, peas, chili, parsley, butter and white wine

Shrimp & Crab Risotto | 89 ₪

roasted tomatoes, peas, onion, thyme and parsley

Kids

Schnitzel and pasta | 46 ₪ 🌱

cream/tomato/rose sauce

Pasta | 38 ₪

cream/tomato/rose sauce

Schnitzel and chips | 46 ₪



Deserts

Crack pie | 44 ₪

with creme fraiche and carame

Vegan pie | 44 ₪

Powdered sugar and coffee beans

Chocolate finger | 44 ₪

Salty bagel sauce

Basque cheesecake | 44 ₪

with berry sauce

Bread pudding | 42 ₪

Butter croissant dough wrapped in creme brulee



Cocktails | 49 ₪

BASIL SMACK

An aromatic cocktail,
sweet and seductive.

Gin, lemon
basil and strawberry

MUNK

An enchanting elixir
with sweet and smoky flavors
and a pinch of spice.

Tequila, Chartreuse, mint,
lemongrass, lemon and Chili

SINGAPORE

Vodka, Passoa liquor,
passionfruit and lemon

LITCHI RED SKIES

The essence of freshness –
a perfect combo between
sweet and sour

Vodka, litchi, strawberry and lemon

MID DAY

A tropical sweet cocktail,
with a bold color
and an alluring taste

Mellon vodka, Midori, lemongrass
and ginger syrup and lemon

STRAWBERRY DREAM

Tequila, Captain Morgan rum, coconut
cream, strawberry, almonds

Beer Bottles

Blanc 1664 | 30 ₪

Corona | 32 ₪

Shikma Marzen | 34 ₪

Kasteel rouge | 36 ₪

Somersby – apple (GF) | 34 ₪

Draft Beer

Tuborg red | 27/34 ₪

Carlsberg | 27/34 ₪

Weihenstephaner | 29/36 ₪

Guinness | 29/36 ₪

Estrella Damm | 29/36 ₪

Shikma Amber Ale | 31/36 ₪

Gin

Gordons | 23/37₪
Tanqueray | 25/42₪
Tanqueray 10 | 29/46₪

Vodka

Smirnoff | 23/39₪
Smirnoff black | 27/43₪
Ketel one | 26/41₪
Belvedere | 29/50₪
Van Gogh | 28/49₪

Aperitif

Campari | 23/39₪
Cinzano Bianco | 19/32₪

Cognac

Remy Martin vs | 28/53₪
Remy Martin xo | 46/90₪
Hennessy vs | 29/56₪

Anise

Arak Shalit | 19/38₪
Ouzo 12 | 21/39₪
Pernod | 21/34₪
Pastis | 21/34₪
Sambuca black | 23/37₪

Digestif

Jägermeister | 24/39₪
Becherovka | 21/34₪
Chartreuse Green | 25/42₪

Tequila

Espolon silver | 23/37₪
Espolon gold | 23/37₪
Don Julio | 33/57₪
Don Julio Blanco | 37/63₪
Jose Cuervo gold | 25/39₪
Jose Cuervo black | 28/47₪

Whiskey

Johnnie Walker red | 23/37₪
Johnnie Walker black | 31/54₪
Bushmills | 24/38₪
Jameson | 24/38₪
Glenfiddich | 64₪
Monkey shoulder | 65₪
Macallan 12 | 64₪
Jack Daniels | 26/47₪

Liquor

Disaronno Amaretto | 23/38₪
Midori | 24/39₪
Drambuie | 24/39₪
Southern Comfort | 24/39₪
Baileys | 24/39₪
Kahlua | 22/36₪
Bad Apfel | 23/37₪
Fidg | 23/37₪

Rum

Pampero Bianco | 24/38₪
Captain Morgan spiced | 26/44₪
Captain Morgan black | 27/45₪



MIX

תוספת משקה קל 10₪ | תוספת משקה מוגז 11₪ | תוספת סאוור 11₪ | משקה אנרגיה 17₪



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