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## POTCHIM SHULCHAN!

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"Har Bracha" Tahini	16	Crushed tomatoes and olive oil	15
Skordalia	19	Lima bean masbaha	15
Quinoa and lentil tabbouleh	14	Spicy Plate: peper, garlic and S'hug	15
Tomato salad	17	Eggplant salad	14
Grilled cabbage salad	14	Rosted Beet and Tzatzik	15
		Extra Bread	12

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## STARTERS

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beets and citrus	39	Ceaser Salad	42
Tziziki zucchini orange walnuts and herbs		Soft egg and parmesan challah croutons	
Grilled Eggplant	39	Shitel Deli	57
With tahini, crashed tomatos and herbs		Lightly burnt and thinly sliced sheitel, tomato seeds, horseradish aioli, pickled cucumber and toasted challah	
Soufleki Wild mushroom and Skordalia	39		
Ceviche Hala	56	Sea fish kebab	55
Cucumber purple onion fresh herbs almond garlic spread and roasted tomato gazpacho		Crushed tomato tahini with green sachug and purple onion	
Quattro Pomodoro	42		
With tahini, crashed tomatos and herbs			

# MAIN DISHES

<b>Steak and eggs</b>	<b>78</b>	<b>schnitzel XL</b>	<b>63</b>						
Thin entrecote steaks with roasted challah, mustard aioli, rocket, onion and pickled cucumbers, served with a side dish of your choice		Served with a side dish of your choice							
<b>Eli Olio Primavera</b>	<b>57</b>	<b>Power Salad</b>	<b>63</b>						
Wild mushrooms, cherry tomatoes, zucchini and tomatoes in garlic and olive oil		Chicken breast in herb marinade, quinoa, black lentils, avocado, sweet potato, beetroot, cranberry, walnuts, herbs in date vinaigrette							
<b>Grilled fish fillet</b>	<b>118</b>	<b>Smoked sausage</b>	<b>78</b>						
Grilled filet and salsa of dried tomatoes, kalamata capers and a side dish of your choice		Beef and lamb, served with roasted cabbage salad, mustard aioli and mashed potatoes with fried onions							
<b>Meat of the day</b>	<b>150</b>	<b>Picania skewer and forest mushrooms</b>	<b>110</b>						
Garlic confit salsa verde with side dish of your choice		Salsa verde garlic confit and side dish of your choice							
<b>Pappardella Ragu</b>	<b>77</b>	<b>Nicoise salad</b>	<b>67</b>						
Long-cooked shredded meat stew and tomato sauce.		Homemade tuna confit, a mixture of leaves and lettuce, potatoes, kalamata beans, tomatoes, soft-boiled egg and pickled lemon aioli							
<b>Grilled chicken breast</b>	<b>63</b>	<b>spring chicken skewers and green onion</b>	<b>77</b>						
With salsa verde and side dish of your choice		Vegetables from the fire and a side dish of your choice							
<div style="border: 1px solid black; padding: 10px; margin: 10px 0;"> <p><b>Butchers Hamburger 68</b> With lettuce, tomato, purple onion and pickles</p> <table border="0" style="width: 100%;"> <tr> <td>goose breast</td> <td style="text-align: right;">14</td> </tr> <tr> <td>sunny eye egg</td> <td style="text-align: right;">8</td> </tr> <tr> <td>Caramelized onions</td> <td style="text-align: right;">7</td> </tr> </table> </div>				goose breast	14	sunny eye egg	8	Caramelized onions	7
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		<b>Fisherman's patties</b>	<b>63</b>						
		In a spicy tomato sauce served with toasted challah							

## SOFT DRINKS

Soda pop GAZOZ	9
Coca-Cola	12
Coca-Cola zero	12
Fuze Tea	12
Soda	10
Sparkling mineral water (750 ml)	24
Sprite\Zero	12
grape juice	12
orange juice	12
mineral water	10

## SIDE DISHES

Puree	15
Double Crispy Chips	15
Rice	14
with onion carrot and almonds	
Green vegetables	16
Beans, peas, yellow cherry tomatoes, Confit garlic and olive oil	