



— PLATE —

	<b>Falafel with tahini</b>	120
	<b>Plate of hummus with pita</b>	200
	<b>Hummus of the day</b> ask your waiter	260
	<b>Israeli Dag &amp; Chips</b> (white fish fillets baked with tahini, served with caramelized onion and chips)	350
	<b>Hraime</b> (steamed fish with morrocan spicy sauce served with couscous)	390
	<b>Shawarma + pita + french fries + hummus + torshi</b>	450
	<b>Jerusalem mix</b> (chicken liver and hearts, chicken, onion, spices served with Israeli chopped salad, hummus and french fries)	350
	<b>Lamb with mejadra</b> (pieces of lamb in a palm pomegranate sauce)	390
	<b>Sweet potato with herbs</b> (Served with sour cream sauce)	240
	<b>Lamb Kebab</b> (with a garnish of pitim with vegetables and sause of herbs and spices)	390
	<b>Falafel Fish</b> (fried white fish fillet breaded with falafel served with homemade pickled cucumber and tartar sauce)	290
	<b>Tunisian sandwich</b> (homemade bun, tuna, homemade pickled cucumbers and lemon, arisa, yoghurt sauce)	260
	<b>Muhammara</b> (paste of roasted peppers and walnuts, with slices of grilled zucchini)	220
	<b>Matzah pizza</b> (one original recipe by chef: the taste of classic pizza margarita with eggplant and Parmesan cheese made on traditional unleavened bread, matzah)	200
	<b>Lentil Salad</b>	150
	(lentil, carrots, bell pepper, red onion, celery, olive oil, lemon juice)	
	<b>Katsuts Salad</b>	150
	(vegetables, parsley, mint leaves, olive oil, lemon juice, tahini)	
	<b>Salad with bulgur and Feta</b>	180
	(roasted pita, bulgur, red pepper, parsley, onion, feta)	
	<b>Sabich Salad</b>	180
	(eggplant, hard boiled egg, hummus, tahini, chopped salad, potato, parsley, amba)	
	<b>Soup of the day</b> ask your server	

without meat night menu | Fr, St 2 – 6 am

— STARTERS —

	<b>Set N°1</b> (babaghanoush, labneh, Turkish salad, hummus) with pita	260
	<b>Set N°2</b> (hummus, Turkish salad, selek, chershi, marinated eggplant, kruvit, gezer marrocall) with two pita s	450
	<b>Marinated olives</b>	100

— PAN —

	<b>Shakshuka</b> (Israeli style eggs on spicy vegetables) served with hummus and a salad, pita)	250
	<b>Green shakshuka</b> (fried eggs on spinach and spicy vegetables, with pita)	250

— PITA —

	<b>Shawarma</b> (chicken and turkey meat, chopped salad, hummus, harissa).	290
	<b>Shawarma + french fries</b>	360
	<b>Falafel</b> (hummus, chopped salad, tahini, harissa, greens)	230
	<b>Falafel + french fries</b>	300
	<b>Sabich</b> (eggplant, hard boiled egg, hummus, tahini, chopped salad, potato, greens, harissa, amba)	250
	<b>Sabich with yellow tomato</b> (slices of roasted yellow tomato, eggs , salad, yoghurt sauce)	250

— DESSERTS —

	<b>Kanafeh</b> (cheese pastry soaked in honey)	180
	<b>Napoleon</b> (made of matzah the traditional israeli unleavened bread, served with cranberry jam)	180
	<b>Apple crumble</b> (warm dessert of baked apples, cranberries, thin layer of pastry and vanilla ice cream)	180
	<b>Cheesecake</b> (homemade cheesecake with hawaii spices)	190

— TAKE AWAY —

<b>Hummus</b>	500 g	280
<b>Baba ghanoush</b>	200 g	250
<b>Labaneh</b>	200 g	180
<b>Torshi</b>	250 g	150
<b>Selek &amp; Zaatar</b>	250 g	100
<b>Skhug/Harissa</b>	40 g	50
<b>Pita</b>	1	40

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— GLOSSARY —

	<b>Ámba</b> tangy mango pickle condiment	40
	<b>Babaghanoush</b> eggplant baked with tahini, garlic and cilantro leaves	100
	<b>Cabbage</b> marinated in cumin and turmeric	100
	<b>Chérshi</b> pumpkin and potato puree with spices, garlic and harissa	100
	<b>Eggplant</b> marinated with bell peppers, onion, garlic, chili peppers and greens	100
	<b>Faláfel</b> deep-fried ball from ground chickpears with greens and spices.	25
	<b>Gézer Marrocaí</b> Morocco style carrots, marinated in olive oil, chili peppers and spices	60
	<b>Harissa</b> Tunisian hot chili pepper paste made of roasted red peppers, serrano peppers and other hot chili peppers and spices and herbs	40
	<b>Húmmus</b> spread made of cooked, mashed chickpeas blended with tahini, olive oil, lemon juice, salt and spices	100
	<b>Kruvít</b> cauliflower baked with spices, tahini and olive oil	100
	<b>Lábneh</b> soft cheese made of strained yoghurt with olive oil and zaatar	100
	<b>Selek</b> beetroot with zaatar	100
	<b>Skhug</b> green chili peppers, salt, garlic	50
	<b>Tahini</b> paste made from ground, hulled sesame seeds	40
	<b>Tórshi</b> pickled vegetables with spices	100
	<b>Turkish Salad</b> baked tomatoes, bell peppers, onion, garlic, spices and greens	100

— SPICES FROM ISRAEL —

<b>Zaatar</b>	Mix of zaatar, sesame, sumac and salt. Good for vegetables, salads, olive oil, hummus and cheese.	100
<b>Smoked paprika</b>	gives the dish a bonfire flavor, well suited for meat dishes and tomato sauces.	100
<b>Hawaij for coffee</b>	Hawaij is translated as a "mixture". In each family they use their own mixture according to the "secret" prescription. Hawaij for coffee includes cinnamon, cloves, ginger, cardamom, nutmeg, etc. Good for coffee, cocoa, hot drinks and desserts.	100
<b>Hawaij for soup</b>	traditional Yemeni mixture of spices, suitable for making soups and hot dishes.	100
<b>Ras el hanout</b>	Is a complex mixture of spices used in Arabic and North African cuisine (Tunisia, Morocco, Algeria) in the preparation of soups and stews.	100
<b>Baharat</b>	is a mixture of spices, common in the Arab countries and countries of North Africa. In each country the baharat is different. The mixture is used for dishes of meat, fish and vegetables, adds depth of taste to soups, tomato sauces, lentils, pilaf, couscous.	100
<b>Turmeric</b>	is a bright yellow color powder, which you can add to omelets, soups, light broths, rice, dishes from beef, lamb and chicken.	100
<b>Coriander</b>	perfect for baking bread, dishes of legumes, fried meat and fish.	100

— HOT DRINKS —

Espresso, Americano, Cappuccino	120
House coffee with spices	120
Turkish coffee	served daily till 19:00 120
Tea	100

— SOFT DRINKS —

Coca-Cola, Coca-Cola Zero, Sprite, Schweppes	0,25 150
Mineral water (still/sparkling)	0,25 100
Fresh citrus juice	0,25 200
Fresh pomegranate juice	0,25 400
Juice	0,28 150

— LEMONADES —

Fentiman's (Rose, Elderflower, Lemon Shandy, Ginger Beer, Dandelion & Burdock, Curiosity Cola, Cherry Tree Cola)	0,275 300
Fentiman's (Ginger Ale)	0,125 250
	0,25 / 11
Lemonana (homemade lemonade)	200/500
Lemonana with seasonal fruits	200/500

— BEER / CIDER —

IPA (craft)	0,3 220
Local Lager	0,3 220
Maisel's Weisse	0,3 220
Marston's Oyster Stout	0,3 220
Belle Vue Kriek	0,3 220
Glory Wood cider	0,3 220
Maisel's Weisse (non alco bottled)	0,5 300

GLASS OF WINE	0,1 220
GLASS OF ISRAELI WINE	0,1 220/250
ISRAELI WINES	0,75 ask your waiter

COCKTAILS

<b>Apple First</b> 500 (Jim Beam Apple, double gin, citre syrup with anise star, carrot juice)	<b>Deep Red Bourbon</b> 450 (cokubie bourbon, pomegranate juice, bell peppers, baharat spices)
<b>Unique Tune</b> 400 (this cocktail is the finalist the Russian stage of Bacardi Legacy 2017 by Ivan Grifko: a double rum Bacardi Carta Blanca, coconut syrup, lime juice, dried lavender, laphroag)	<b>Harissa Maria</b> 400 (shawarma spices vodka, tomato juice with israeli spices, harissa, honey, lemon juice)
<b>Au-Chen-Shek-Ale</b> 500 (single malt whiskey Auchentoshan American OAK, lemon juice, cider, baharat spices)	<b>Strawberry Shakshuka</b> 500 (rum Bacardi 1909, strawberry puree, mousse of vanilla-egg liqueur Bols Advocaat)
<b>Arak Style Sour</b> 450 (double Bacardi Carta Negra, anise liqueur, baharat spices, lemon juice, egg white)	<b>Porto Spritz</b> 450 (sparkling red port wine, orange liqueur, prunes)
<b>Zaatar 1909</b> 450 (double Bacardi 1909, zaatar spices, grapes, lemon juice, egg white)	<b>White Ole Hadash</b> 450 (stout syrup with cinnamon, double vodka, cream)
<b>Green Chili Tini</b> 450 (double gin, green chili pepper, apple, mint, lemon juice)	<b>Sahlav Cocktail</b> 450 (Oakheart Original, spicy rum, Bols Yoghurt liqueur, rose water, cream)
	<b>Halva Brandy</b> 450 (halva, double brandy de Jerez, honey, biscuit cream liqueur, peanuts)
	<b>Rose Fresh Gin</b> 500 (double gin, orange juice, hawaji spices)

— \*1 oz 30 ml —

HOT COCKTAILS

<b>Sweet Apple and Honey</b> 300 (Bacardi Oakheart, apple, honey, butter)	<b>Beer Grog</b> 500 (stout syrup with cinnamon, stout, Irish whiskey)
<b>Red Hot Wine</b> 400 (dry red wine, anise distillate, pomegranate, orange, cherry juice)	

HOT NON-ALCOHOLIC COCKTAILS

<b>Sweet Apple and Honey</b> 150 (apple, honey, butter, cinnamon)	<b>Hot Red Juice</b> 200 (cherry juice, pomegranate, orange, lemon fresh, Baharat)
<b>Shot set of the week</b> 6 x 1 oz 600	<b>Shabbat Cocktail</b> 400 (Friday & Saturday only, Please ask your waiter)

NON-ALCOHOLIC COCKTAILS

Based on Zaatar / Rose water / Halva / Harissa 200

WHISKY

<b>SCOTLAND</b>	<b>IRELAND</b>
<b>Dewar's White Label</b> 1 oz 180	<b>Killbegan</b> 1 oz 220
<b>Dewar's 12YO</b> 1 oz 250	<b>Poltn</b> 1 oz 350
<b>Dewar's 15YO</b> 1 oz 300	<b>Teeling</b> 1 oz 300
<b>Dewar's 18YO</b> 1 oz 350	<b>Teeling Single Grain</b> 1 oz 400
<b>The Glenrothes</b> 1 oz 450	<b>Knappogue Castle</b> 1 oz 350
<b>Alba Reserva (кошур)</b> 1 oz 450	<b>Red Breast 12YO</b> 1 oz 400
<b>Craigellachie 13YO</b> 1 oz 450	<b>Bushmill's 10YO</b> 1 oz 250
<b>The Deveron 12YO</b> 1 oz 450	<b>Bushmill's Original</b> 1 oz 200
<b>Royal Brackla 12YO</b> 1 oz 450	<b>Jameson</b> 1 oz 200
<b>Aberfeldy 12YO</b> 1 oz 350	<b>USA</b>
<b>Ardbeg 10YO</b> 1 oz 300	<b>Jim Beam White</b> 1 oz 250
<b>Auchentoshan American Oak</b> 1 oz 300	<b>Jim Beam Apple</b> 1 oz 300
<b>Auchentoshan 12YO</b> 1 oz 350	<b>Jim Beam Red Stag</b> 1 oz 300
<b>Auchentoshan 3 Wood</b> 1 oz 400	<b>Jim Beam Honey</b> 1 oz 300
<b>The Macallan Fine Oak</b> 1 oz 650	<b>Jim Beam Devils Cut</b> 1 oz 300
<b>The Macallan Double Cask 12YO</b> 1 oz 650	<b>Jim Beam Double Oak</b> 1 oz 300
<b>Laphroaig 10YO</b> 1 oz 350	<b>Jack Daniel's Tennessee Whiskey</b> 1 oz 250
<b>Highland Park 12YO</b> 1 oz 350	<b>Jack Daniel's Tennessee Honey</b> 1 oz 250
<b>Caol Ila 12YO</b> 1 oz 350	<b>Jack Daniel's Single Barrel</b> 1 oz 500
<b>Glenmorangie Original</b> 1 oz 300	<b>Gentleman Jack</b> 1 oz 400
<b>Balvennie 12YO</b> 1 oz 350	<b>Knob creek</b> 1 oz 350
<b>Jura 10YO</b> 1 oz 300	<b>Maker's Mark</b> 1 oz 300
<b>Lagavulin 16YO</b> 1 oz 400	<b>Four Roses Single Barrel</b> 1 oz 350
<b>Aultmore 12YO</b> 1 oz 450	<b>Woodford Reserve</b> 1 oz 300
<b>Oban 14YO</b> 1 oz 400	<b>Wild Turkey 81</b> 1 oz 250
<b>Scapa 16YO</b> 1 oz 400	<b>Wild Turkey 101</b> 1 oz 300
	<b>Bulleit Rye</b> 1 oz 300

OTHER COUNTRIES

<b>Suntory Old (Japan)</b> 1 oz 250	<b>OTHER COUNTRIES</b>
<b>Bacardi Carta Blanca</b> 1 oz 200	<b>Barcelo Imperial Premium Blend (кошур)</b> 1 oz 400
<b>Oakheart Original</b> 1 oz 200	<b>Brugal Anejo</b> 1 oz 200
<b>Bacardi Carta Oro</b> 1 oz 200	<b>Brugal XV</b> 1 oz 250
<b>Bacardi Carta Negra</b> 1 oz 200	<b>Arcane</b> 1 oz 300
<b>Bacardi 1909</b> 1 oz 200	<b>Matusalem 7 y.o.</b> 1 oz 300
<b>Bacardi 151</b> 1 oz 300	<b>Zacapa 23</b> 1 oz 350
<b>Bacardi 8</b> 1 oz 350	<b>Cachaça 51</b> 1 oz 250

— \*1 oz 30 ml —

— VODKA —

<b>Finlandia Black Currant</b> 1 oz 200	<b>Finlandia</b> 1 oz 200
<b>Finlandia Grapefruit</b> 1 oz 200	<b>Stoli</b> 1 oz 150
<b>Finlandia Redberry</b> 1 oz 200	<b>Grey Goose</b> 1 oz 250
<b>Finlandia Nordic Berries</b> 1 oz 200	

— TEQUILA —

<b>Cazadores Blanco 100% de Agave</b> 1 oz 450	<b>Cazadores Reposado 100% de Agave</b> 1 oz 450
<b>Sauza Blanco</b> 1 oz 220	<b>Sauza Gold</b> 1 oz 220
<b>El Jimador Blanco</b> 1 oz 300	

— BRANDY / COGNAC — CALVA DOS

<b>Baron Otard VS</b> 1 oz 320	<b>Baron Otard VSOP</b> 1 oz 420
<b>Veterano OSBORN</b> 1 oz 180	<b>Metaxa 5*</b> 1 oz 180
<b>Courvoisier VS</b> 1 oz 320	<b>Courvoisier VSOP</b> 1 oz 420
<b>Calvados Menorval VSOP Pays d'Auge</b> 1 oz 280	<b>Calvados Blanche de Normandie VSOP</b> 1 oz 300

— LIQUEURS —

<b>Advocaat</b> 1 oz 200	<b>Amaro Montenegro</b> 1 oz 220
<b>Amaretto Disaronno</b> 1 oz 220	<b>Baileys</b> 1 oz 200
<b>Benedictine</b> 1 oz 220	<b>Chartreuse 40</b> 1 oz 300
<b>Chartreuse 55</b> 1 oz 350	<b>Cointreau</b> 1 oz 200
<b>Drambuie</b> 1 oz 200	<b>Frangelico</b> 1 oz 200
<b>Gold Strike</b> 1 oz 250	<b>Grand Marnier</b> 1 oz 250
<b>Kahlua</b> 1 oz 200	<b>Limoncello</b> 1 oz 180
<b>Malibu</b> 1 oz 200	<b>Strega</b> 1 oz 200
<b>St-Germain</b> 1 oz 250	<b>Bols в ассортименте</b> 1 oz 200

— SPARKLING WINE / PORT WINE / SHERRY —

<b>Martini Prosecco DOC</b> 0,2 450	<b>Martini Asti DOCG</b> 0,2 450
<b>Kopke Porto Ruby red</b> 2 oz 250	<b>Kopke Porto L.B.V</b> 2 oz 350
<b>Pedro Ximenez 20 y.o. слад</b> 2 oz 450	<b>Массандра Красный Крымский</b> 2 oz 180

— GIN —

<b>Bombay Sapphire</b> 1 oz 280	<b>Star of Bombay</b> 1 oz 350
<b>Hendrick's</b> 1 oz 350	<b>Hayman's Sloe Gin</b> 1 oz 280

— OTHER DISTILLATES —

<b>Grappa Bianca Trentingrappa</b> 1 oz 200	<b>Grappa Poli</b> 1 oz 300
<b>Grappa Villa Isa Gavi</b> 1 oz 300	<b>Grappa Villa Isa Moscato</b> 1 oz 350
<b>Chana</b> 1 oz 180	<b>Viljamovka</b> 1 oz 250
<b>Plonyrap</b> 1 oz 300	<b>Genever</b> 1 oz 250
<b>Pisco</b> 1 oz 200	<b>Mintu</b> 1 oz 200
<b>Ijevan (абрикос, туг, кизил)</b> 1 oz 200	

— BITTERS / PASTIS —

<b>Aperol</b> 1 oz 200	<b>Campari</b> 1 oz 200
<b>Becherovka</b> 1 oz 200	<b>Jagermeister</b> 1 oz 200
<b>Fernet-Branca</b> 1 oz 200	<b>Ricard</b> 1 oz 200
<b>Luxardo Amaro Abano</b> 1 oz 200	<b>Luxardo Maraschino</b> 1 oz 200
<b>Luxardo Fernet</b> 1 oz 200	

— VERMOUTH —

<b>Martini Gran Lusso</b> 2 oz 350	<b>Martini Riserva Ambrato</b> 2 oz 300
<b>Martini Riserva Rubino</b> 2 oz 300	<b>Martini Bianco</b> 2 oz 220
<b>Martini Extra Dry</b> 2 oz 220	<b>Martini Rosso</b> 2 oz 220
<b>Lillet Blanc/Rouge</b> 2 oz 300	

— WILLIAMS & HUMBERT FINO —

<b>Williams &amp; Humbert Fino</b> 2 oz 500	<b>Manzanilla Macarena</b> 2 oz 250
<b>Candela Cream</b> 2 oz 250	<b>Pineau de Sharentes</b> 2 oz 300
<b>Madeira BARBEITO</b> 2 oz 300	<b>Pommeau de Normandie</b> 2 oz 300