

\*This is just an example menu and things may change daily

Only Vegetables:

Bruschetta wrapped with cheese from a far away land and a pear cooked in wine.  
Burning Mamaliga made from sweet organic corn, stained with tomato perfume and parmesan.  
9 Ricotta clouds. Not one more. In sage and butter  
Warm winter stew of garden peas and one beating heart of an artichoke .  
Fava bean Plate. Rounded with a Mediterranean vegetable crown.  
Melanzane alla parmigiana.  
One slice of Arab cabbage cake melting into vegetable broth.  
Pic'i pasta swirled with a variation of winter mushrooms.  
7 Devine roots of Earth steamed gently.  
Very General free hand salad from the ambers of creation.  
Fennel diamonds sparkling in butter.  
Beetroot gratin perfumed in sage and nutmeg.  
Pumpkin ravioli in brown butter and amaretti cookies.  
Kaltzone filled with Rig'le leaves and melting cheese.  
Tomato steak filled with focaccia and herbs.

Seafood creatures from the Mediterranean Sea:

Seafood pan, roasted in tomato seeds with fresh parsley.  
Blue crab shawarma on tomato foam and sage.  
Shrimp Bagel. But MOTHER NATURE, what a shrimp & what a bagel....  
Calamari on Hot iron. Oozing on a puddle of lime dill and olive oil.  
Jumbo Shrimp Hidden in a burning mounting of Atlantic sea salt.  
Octopus salad, Free variation.  
Pic'i Pasta swirled with all the seafood our fishermen brought.

Fish

Grouper Carpaccio wrapped in lemons and olive oil.  
Yellowtail Sashimi so pure that it needs no interruption  
A plate of very delicate Sardines. Golden to perfection.  
African Thread fish fillet in a fedex envelope.  
Spanish Mackerel escalope in Perno butter  
Yellowtail fillet wrapped with roasted mushrooms white wine and black pepper  
Toro Tuna skewer roasted in a wood oven.  
Turbot. Simply roasted whole in terrifying fire.  
Dover Sol in brown butter. A classical perfection.  
A journey into the depths of a Grouper's head.  
Roasted grouper steak cooked in a Wood oven, perfumed in butter, white wine, Sage and summer vegetables.

Free range lamb from the Northern Negev:

Lamb chop sirloin and fillet cooked each to their exact point.

Dumplings filled with chopped lamb resting on a gentle consome

Spare rib lollipops swirled in a free variation salad.

Lamb filet simply roasted with herbs.

Lamb shoulder and roots from six feet under roasted into a golden melting creation.

130 per human.

Humane Certificate, Family Raised Cow.

Tenderloin Tartar resting in pile created by the back of the knife.

Dripping roast Beef Carpaccio.

Pepper Steak. Cognac. Cream. Fillette.

T- bone.

Chef's cut grilled to perfection.

Sirloin steak aged 120 days.

Prime Rib.

sweets: | Lemon and Olive oil tart | Coconut truffles | Malabi | Chocolate creameux |  
Hazelnut creampuffs | Blueberry ricotta cake | Pistachio baklava | Strawberry pana cotta |  
Almond and pear tart

\*This menu contains foods that contain allergenic substances