



תפריט LUNCH قائمة MENU הגדאם צהרים

Bread

Frenavon

Olive oil garlic and dill butter,
spicy carrots spread 38

Kubala

Tomato salsa, "doa" tahini 34

Openings

Spicy Dish

Arisa, sahog, garlic confit, fried chili 24

Skordalia

Ancient Greek spread 20

French fries

Lemon zest, fried parsley 38

Starters

Fatoush

Baby cucumber, colorful cherry,
radish, yogurt, thyme vinaigrette 62

Spring leaves salad

Pickled fennel, dried cherry,
roasted fennel, citrus vinaigrette 68

Coal Office

Eggplant carpaccio, pomegranate
concentrate, tahini, "doa" 66

Tiberian bresaola

Pickled sirloin, celery salsa,
lemon aioli and roasted bread slices 72

Crispy fish

Sea bass, Yemeni sakhug, za'atar aio 75

Mains

"Risotto" freaky

Celery root cubes, caramelized onion
cream, pine nuts, tomato salsa 89

Onion tortellini

Artichoke stock, shallot chips, Jerusalem
artichoke and grated Brazil nut 98

Huge chicken schnitzel

Mustard aioli, frozen flower, onion
and mushroom ragout 105

Entrecote burger

Poached egg, confit garlic, potato wedges 105

Naan souvlaki

Pullet on Indian naan, kiwi chutney,
thai pesto, yellow curry spread 122

Burt sea bass on the plancha

Kohlrabi steak and greens of spring 138

Our aging refrigerator

Entrecote 350g

Hydroponic lettuce, home-made fried
potato, salsa varies 230

Premium Entrecote 450g

Hydroponic lettuce, home-made fried
potato, salsa varies 354

Sirloin Nebraska 350g

Hydroponic lettuce, home-made fried
potato, salsa varies 260

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תפריט ערב **EVENING** מניו المساء MENU ערב

Bread

Frenavon Olive oil garlic and dill butter, spicy carrots spread	38
Kubala Tomato salsa, "doa" tahini	34

Openings

Spicy Dish Arisa, sahuge, garlic confit, fried chili	24
Skordalia Ancient Greek spread	20
Small peppers Fried pepper, pickled lemon, garlic confit	22

Starters

Spring leaves salad Pickled fennel, dried cherry, roasted fennel, citrus vinaigrette	68
"Coal Office" Eggplant carpaccio, pomegranate concentrate, tahini, "doa"	66
Tiberian bresaola Pickled sirloin, celery salsa, lemon aioli and roasted bread slices	72
Sashimi salad Faqqous gazpacho, faqqous, apricot pickled, basil oil	67
Greens Tartar Sea bass, cucumber gazpacho, celery oil, nut cracker	74
Crispy fish Sea bass, Yemeni sakhug, za'atar aioli	75

Mains

"Risotto" freaky Celery root cubes, caramelized onion cream, pine nuts, tomato salsa	89
Onion tortellini Artichoke stock, shallot chips, Jerusalem artichoke and grated Brazil nut	98
Naan souvlaki Pullet on Indian naan , kiwi chutney, thai pesto, yellow curry spread	122
Burt sea bass on the plancha Kohlrabi steak and greens of spring	142
Pasta dan Tomato and fish stock, torn pasta, crispy skin, coriander	138
Beef burger Scalded potato gratin, tahini bread, dark Chicken stock, shallots, garlic confit	136
Sheitel steak Hoi stir mushrooms, bak choy, egg yolk cream, Krispies rise	158

Our aging refrigerator

Entrecote 350g Hydroponic lettuce, home-made fried potato, salsa varies	230
Sirloin Nebraska 350g Hydroponic lettuce, home-made fried potato, salsa varies	270
Premium Entrecote 450g Hydroponic lettuce, home-made fried potato, salsa varies	354



תפריט DESSERTS מניו החלויות MENU קינוחים

Desserts

Sutlach

coffee & cardamom crumble, espresso
syrup, Date ice cream 58

A game of percentage

chocolate mousse 80%, hazel financier,
chocolate cream 64%, caramelized hazelnut and
shata, chocolate fudge 54% and praline hazel 68

Seasonal fruit millefeuille

Patisserie Vanilla Amaretto, passion
fruit Coulis and Almond 68

Salad seasoning

crunchy coriander seeds, lemon and yuzu
mousse, olive oil and Persian lemon crumble, 67
micro coriander, lime sorbet and coriander

Crushed pavlova

passion sorbet, mango coulis, cut fruits,
fresh mint 52

Dessert wines

M Du Castel 2018, Castel 240\20





תפריט WINE قائمة النبيذ MENU יין

Sparkling wines

Prosecco, N.V., Primo V, Italy	44/170
Raziel Non vintge, Judah hills B.N	510
Champagne Brut Rose N.V. Laurent Perrier, France	1330

White Wines

Lotte Gewurztraminer semi-dry 2021, langot	45/170
Lotte French Colombard 2021	45/175
Roussanne 2021 ,The North Lake	50/190
Riesling Kayoumi Vineyard 2017, Carmel	56/220
Sauvignon Blanc 2021, The North Lake	195
Marawi 2020, Recanati	210
Grenache blanc 2021, Vitkin	265
Special Reserve White 2018, Recanati	275

Dessert wines

M Du Castel 2018, Castel	22/250
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Rosé Wines

Rose' Gvaot 2022	52/205
Rose' Grenache, Feldstein 2022	225

Red wines

Lotte Cabernet Sauvignon 2021	45/180
Bittuni 2019, Recanati	52/205
Carignan Vitkin 2019	56/225
Merlot Gavot 2021	195
Recanati Cabernet Sauvignon Reserve	200
Pinot Noir 2021, Vitkin	205
Cabernet Franc 2018, Vitkin	255
Shoresh 2021, Tzora	340
CB 2018, Matar by Pelter	425
Grand Vin 2020, Castel	520

* There may be changes in the vintage years



ROOM הגרף

خدمة סרוויס SERVICE

Sunday - Thursday 13:00 PM - 10:00 PM

Kubala

With a side of tahini, tomato paste
with a touch of spicy 32

Bourekas from the Market of Ramla

Brown egg and tomato sauce 38

From the farmer to the plate

Vegetables cut coarsely 68

The caesar fell of his head

Selenova lettuce, purple onion, croutons,
caesar dressing with parmesan cheese 68

Caprese Toast

Mozzarella, tomatoes and pesto served
with olives 64

Cloud buns

Premier cheese, pears with butter, honey
and arugul

OR

Pickled salmon, sour cream and green
onion 76

Avocado Bruschetta

Raw tahini, Poached egg, j'ala and
green Leaves (Optional w/ Salmon) 62/68

Malanzana pasta

Cherry tomatoes, Kalamata olives 68

Entrecote burger

Poached egg, confit garlic, potato wedges 92

Naan souvlaki

Pullet on Indian naan, kiwi chutney,
thai pesto, yellow curry spread 114

Platters

Sweet in a jar

Cheese crumble and strawberry / Oreo
cream / Passion fruit and white chocolate 36

Crunch cake

(ask the waiter) 38

Watermelon on the knife

64

Cheese from Barkanit Farm

Jam, and sourdough bread 142

Seasonal Fruit (sliced)

121

Shay's Cocktails

Made in Israel

Gin, Arak, Cucumber, Coriander, Green
apple and Lemon juice 52

Welcome To the Jungle

Dark Rum, Spiced Rum, Bitter Bianco,
Passionfruit, Lemon, Ginger ale 56

El Pina De Cuba

Spiced Rum, Dark Rum, Pineapple,
Blackberry, Lemon 54

Spicy summer

Tequila Don Julio Reposado, Mango,
Lemon Salt, Lemon and Grapefruit
tonic water 56

Smoky Lychee

Gin Tanqueray 10, Red Grapefruit, Lime,
Orange and Fever tree tonic water 58

Violets

Amaretto disaronno, sour, bourbon
and alcoholic almonds cream 56

Cold Beer

Draft, 1/3 Estrella Damm 33

Shikma Amber Ale 5% 34

Shikma IPA 5.2% 34

Soft Drinks

Mineral water Neviot 15/26

San Pellegrino 15/28

Coca cola, Sprite,
Cola zero, Sprite Zero, soda 15

לוטיה

LOTTE

לוטיה

BY ASSAF GRANIT