



BUSINESS LUNCH

Served daily between 12:00 to 16:30

The price of the main course includes an entrée of your choosing

MAIN COURSE

Spinach Moussaka - 65 nis

Eggplants, potatoes, bechamel sauce
Fetta cheese and roasted cherry tomatoes

Stuffed Baked Beet wheat stew - 64 nis

wheat, potatoes, bechamel sauce
Fetta cheese and cherry tomatoes

Serbian Shopska Salad with fresh Tuna - 68 nis

cucumbers, tomatoes, bell peppers, red onion,
spring onion, hot pepper, Bulgarian goat cheese,
olive oil lemon sauce

Macedonian Salad - 59 nis

Fresh lettuce, roasted potatoes, red onion
anchovy, croutons, Oregano vinaigrette

Fish Kebab in Tomato sauce - 75 nis

Charred eggplant, red onion, tomatoes, parsley, hot pepper

Tabun Roasted Fish Kebab - 75 nis

charred eggplant, pickled red onion, sumac, crispy flat-bread,
hot pepper, thick yogurt, tahini sauce

Tabun Roasted Whole Fish - 135 nis

olive oil, garlic, herbs, potatoes, kaymak

Fried Whole Fish - 118 nis

potatoes, olive oil and fresh lettuce

Crispy Fish&Chips - 87 nis

roasted peppers salad, sour cream

DISCOUNTED ALCOHOL

Draft Beer 10 nis

Stella/ Tuborg / Carlsberg

Red Wine / White wine 15 nis

Dereh Eretz / Jonathan

ENTRÉE

Soup of the day

Small little plates (3 of your choice)

Ikra / Skordalia / Kyopolou
Tzatziki Dip / Goat Feta Cheese with Ajvar

Serbian Shopska Salad

Tomatoes, bell peppers, red onion
spring onion, hot pepper, Bulgarian goat cheese,
olive oil lemon sauce

Rustic tomato Salad

Tomatoes, croutons, red onion
Greek Kefalotiri cheese

Fetta cheese Saganaki

Charred eggplant, red onion, tomatoes sauce

Smoked Mackerels Salad

potatoes, pickled onions, garlic, mustard, dill

Fish Fillet Pickled with Beet

spiced yogurt, beets, pickled radishes
black sesame seeds, dill

DESSERTS

Sütlaç / 38 nis

Rice pudding cream, served with apricots

Rose Meringue, Saffron syrup

Basbusa / 28 nis

Semolina cake with Vanilla ice cream and Spices syrup

Muhallebi (Malabi) / 28 nis

,Rose water pudding, Rose-Cassis syrup
pistachios and roasted coconut

Knaffé / 34 nis

Kadaiff, sweet Goat cheese and Rose geranium syrup

Chocolate mousse / 34 nis

Lavender Crème anglaise and sea salt crumble

Yoghurt Ice Cream / 24 nis

Citrus flower essence, Orange marmalade