

WINE



WHITE WINE

Adama, Chardonnay, Tabor **39/140**
Gewürztraminer, Blue nun **38/132**
Sauvignon blanc, Adama, Tabor **42/158**

WHITE BOTTLE

Tzora, Chardonnay, Judean Hills **369**
Chablis Chardonnay, Saint Prix Chablis **320**

RED WINE

Derech Eretz, Cabernet sauvignon **42/158**
Adama, Shiraz, Tabor **39/140**

RED BOTTLE

Shoresh, Tzora **389**
Special Kitron winery / Ask the waiter

SPARKLING

Cinzano Pro Spritz **32/120**

BEER



BOTTLE

Hoegaarden **32**
Somersby **28**
Weihenstephan **32**

DRAFT 330ML

1664 **38**
Stella Artois **36**
Tuborg **38**

SOFT DRINKS

Coke / Diet coke / Ziro / **12**
Sprite / Diet Sprite / Fanta / **12**
Grapefruit / Grape / **12**
Fresh Orange juice / **17**
Fuze tea - peach / **12**
Mineral water 500 ml / **14**
Natia Mineral water 700 ml / **24**
Ferrarelle sparkling water 330 ml / **13**
Ferrarelle sparkling water 750 ml / **24**



HOT DRINKS

Cappuccino **12 / 15**
Espresso / **9**
Double Espresso / **12**
Macchiato / **10**
Double Macchiato / **13**
Caffè Americano / **12**
Tea pot / **14**



HOMEMADE ARAK

Plum / Apricot / Anise
169/36

COCKTAILS



JASMIN

Sweet & sour Campa-Jin
based with Lemon &
Passion fruit **44**

LYCHEE TONIC

Vodka based with
Lychee Vermouth **44**

OUZO MOJITO

Classic Mojito with
Almond & Ouzo **42**

APEROL SPRITZ

Aperol & Prosecco with and
Orange touch **46**

JINTEA

Jin based ice tea, Peach,
lemon **46**

DESSERTS

Sütlac / 38

Rice pudding cream, served with apricots

Rose Meringue, Saffron syrup

Muhallebi (Malabi) / 32

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

Knaffé / 42

Kadaiff, sweet Goat cheese and Rose geranium syrup

Torta Forma / 42

Layers of praline and hazelnut mousse, chocolate
cream

Cherry Strudel / 42

Vanilla seasoning, Hazelnut crumble, sour cream

Sorbet (ask the waiter) / 28