

Veranda is a restaurant that features local cuisine by Chef Aviram Hayuka. Aptly named Veranda, the restaurant is on a beautiful terrace surrounded by Jerusalem architecture, with a view of the walls of the Old City. The fascinating cultural mosaic of the city, where Chef Aviram Hayuka was born and lives, is the inspiration behind the blend of local flavors, fragrances, and colors. The Chef has created a local cuisine for the restaurant that draws inspiration from his mother and grandmother's kitchens, and from additional authentic cuisines of Jerusalem. He combines local flavors and fragrances that will move and excite anyone who tastes the food.

Focaccia baked in a taboon with three local spreads

FIRST COURSE

Grilled eggplant carpaccio seasoned with raw tahini, garlic confit, pomegranate molasses, olive oil, scallions, and cranberries	43
Root vegetable salad with kohlrabi, carrot, radish, celery root, parsley root, and celery leaves in a coriander seed vinaigrette	48
Lettuce salad with apple, purple onion, herbs, crushed pistachios, apple vinaigrette	46
Tomato salad with pine nuts, basil oil, mint, purple onion, and powdered black olives	48
Jerusalem arancini of rice kubbeh filled with a mushroom mixture, spiced with Jerusalem mixed grill seasoning, on tahini and charred tomato salsa	46
Sea fish tartare, cilantro, green apple, chives, purple onion, spicy pepper, cucumber salad and strips of pickled zucchini and tofu tzatziki	60
Beef carpaccio with olive oil, balsamic vinegar, garlic confit, and hints of truffle aioli	56
Kadeh siska (Kurdish pastry) filled with slow-cooked beef and served with a tangy tofu yogurt	48
Sweetbreads served with eggplant, spicy pepper, coriander, black tahini, and tomato amba	86
Root vegetable gnocchi with vine ripened tomatoes, spinach, garlic confit, Jerusalem pine nut oil, and lemon	68

MAIN COURSE

Sea fish fillet - freekeh risotto, vine-ripened tomatoes, Kalamata olives, herbs, and olive oil	108
Salmon in a curry crust, served with Jerusalem artichoke confit, cream of spinach, and beetroot and lemon juice	98
Chicken thigh cutlet served on beluga lentils, herbs, and cranberries	89
Pita filled with Jerusalem spiced veal kebab with charred tomato salsa and yellow tahini	92
Veal schnitzel served with leafy greens and mashed potatoes	109
250 gram entrecote, roasted potatoes, garlic confit, and warm chimichurri	190
200 gram beef fillet in red wine on creamed root vegetables, served with bone marrow-stuffed falafel	179