

DAVID CITADEL
JERUSALEM

WINE

RED

Cabernet Sauvignon, Gva'ot 375/750ml	147/283
Psagot, Sinai	53/208
The Cave, Binyamina	684
Mt. Amasa, Yatir	253
Shilo, Secret Reserve Cabernet Sauvignon	371
Petit Castel, Domaine du Castel	288
Hevron Heights, Makhpelah	482
Grand Vin, Domain du Castel	548
Flam Classico	234

WHITE

Chardonnay, Mony	213
Chardonnay C, Blanc du Castel, Domaine du Castel	368
Gewürztraminer, Yarden, Golan	188
Flam Blanc	224
Sauvignon blanc, Shilo	53/208

SPARKLING

Cava Brut, Iberica	152
Yarden Blanc de Blancs, Golan Heights	311

ROSÉ & DESSERT

Flam Rosé	238
Moscato, Bartenura	44/188

House wine, Barkan Winery

Singel wine, Cabernet Sauvignon	38/147
Singel wine, Chardonnay	38/147

ALCOHOL

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Bombay Sapphire	70
Tanqueray	55
Gordon's	45

TEQUILA

Cuervo Gold	55
Don Julio	75

DIGESTIF

Fernet-Branca	48
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BRANDY / COGNAC

Louis Royer V.S.O.P	110
Courvoisier XO cognac	170

LIQUEURS

Cointreau	46
Bénédictine	50
Drambuie	50

RUM

Bacardi / Bacardi Gold	45
Captain Morgan Black	65

APERITIF

Campari	40
Aperol Spritz	45
Martini Bianco / Rosso / Dry	35

VODKA

Grey Goose	65
Ketel One	50
Absolut	45

WHISKEY

Glenmorangie 10	75
Chivas 12	75
Glenfiddich 12/15	75/90
Johnny Walker Black Label	65
Balvenie 14	158
Glenlivet 15	55

BOURBON

Jack Daniels	55
Gentleman Jack	75

ANISE

Ouzo	55
Pastis	55

LOBBY LOUNGE MENU

12.00-22.30

SALADS

GREEK SALAD

Soft fetina cheese, tomato and cucumber, Kalamata olives, thinly sliced purple onion, fresh oregano leaves and virgin olive oil **72**

V QUINOA SALAD

Organic quinoa wheat, freekeh, sugar free dried fruit, basil and a tangy honey vinaigrette **62**

ISRAELI SALAD

Chopped garden vegetables, parsley, mint, fresh lemon juice and olive oil **65**

CAESAR SALAD

Lettuce, anchovy and garlic confit aioli, Parmesan shavings, chopped chives and rosemary croutons **65**

SANDWICHES

SMOKED SALMON BAGEL

Smoked salmon, cream cheese, tomato carpaccio, purple onion and capers **78**

MOZZARELLA CIABATTA

Buffalo mozzarella, basil pesto, Parmesan cheese and thinly sliced tomato **65**

OPEN SABICH SANDWICH *

Thin flatbread, eggplant roasted on an open fire, hard boiled egg, thinly sliced radish, chopped hot pepper, tahini, amba sauce, fresh parsley and cilantro **58**

FISH

SALMON *

Seared salmon steak, multicolored lentil salsa and chimichurri dip **135**

GRILLED SEA FISH FILLET *

Ask the waiter Served with sage garlic and white wine butter **145**

CHEF COURSES

JERUSALEM PLATTER *

Mediterranean appetizers, crispy fish rolls, green falafel, bulgur and green leaves tabouleh, baba ganoush eggplant, tahini and Turkish salad, served on laffa **90**

MAJADARA *

Whole grain rice, green lentils, onion confit in olive oil, goat's milk yogurt and turmeric oil **75**

* Not served on Shabbat & Jewish holidays • Prices are in NIS and include VAT • Room Service charge 25NIS.



LOBBY LOUNGE MENU

PASTA *

Ravioli	82
Fettuccine / gnocchi	75

Sauces: alfredo / tomato basil / rosa / pesto

MINI PASTA * 72

Choice of pasta: cheese ravioli / fettuccine / spaghetti / gnocchi / penne

Choice of sauce: alfredo / tomato basil / rosa / pesto

37

PIZZA

PIZZA *

Pizza baked on a hot stone, classic tomato sauce, mozzarella and basil leaves	72
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Extra topping

MINI PIZZA * 10

Pizza baked on a hot stone, classic tomato sauce, mozzarella and basil leaves	44
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DESSERTS

CRÈME BRÛLÉE *

Vanilla cream with brown sugar, caramelized banana and walnuts	47
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SEASONAL FRUIT

45

CHEESECAKE WITH SOUR CREAM

50

SORBET AND ICE CREAM

45

VALRHONA CHOCOLATE FUDGE CAKE - GLUTEN FREE

Espresso syrup and roasted coffee beans	50
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COLD BEVERAGES

Mineral water 0.5 L	16
San Pellegrino	22/32
Soft drinks	20
Fruit juices	22
Assorted milkshakes *	30
Glass of cold/warm* milk	15
Cold/hot* chocolate milk	22
Iced tea / iced coffee with ice cream	22

HOT BEVERAGES

Short / long / decaffeinated espresso	16
Double / decaffeinated espresso	18
Macchiato / decaffeinated	18
Americano / decaffeinated	19
Cappuccino / decaffeinated	20
Filtered coffee / decaffeinated	18
Instant coffee / decaffeinated	18
Turkish coffee	18
Assorted teas	20
Hot apple cider	22

FRESH HEALTH JUICE

Carrot & orange juice	28
Green apple juice	28
Green vegetables juice:	32
Fresh Cucumbers, celery, green apples & ginger	

BEER

Maccabee / Goldstar / unfiltered Goldstar	28
Heineken / Carlsberg	28
Stella Artois / Corona	34
Malt Beer	24

COCKTAILS

Margarita Tequila, Cointreau, lemon juice & simple syrup	48
Cosmopolitan Cointreau, vodka & cranberry juice	48
Daiquiri Strawberry / Passion fruit Rum, lemon juice & simple syrup	48
Mojito Rum, soda water & lemon juice	48
Aperol Spritz Aperol, white wine & soda water	48
The David Citadel Cocktail Ask te barman	52

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