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## **Appetizers Center Table** 48

Warm Lupin Beans with Black Cumin  
Creamy Hummus with warm Chickpeas  
Jerusalem's favorites spicy Tomato Coulis, Tahini spread and Zhug Ambina  
Green Falafel

### **Skewers**

Served with grilled vegetables and a side dish of your choice

Aged Beef Entrecote	55
Boneless Chicken thigh and Ras-El Hanout spice mix	48
Beef Kebab	40
Lamb	50

### **Fish**

Served with a vegetable salad and a side dish of your choice

Whole baked Sea Bream with Sea salt and fresh lemon	95
Crispy-Skinned Salmon Fillet with spicy tomato salad	92

### **Jerusalem on a Plate**

Served with a vegetable salad and a side dish of your choice

Jerusalem Mix of Boneless Chicken thighs, Hearts, Spleen, Chicken Liver and slices of Beef with Tahini	72
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Stuffed Vegetables - Grape leaves stuffed with rice and tomatoes, stuffed Cabbage, Baladi Eggplant Mafrum (Vegan*)	65
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Veal Schnitzel - Veal Cutlet with a Crispy coating	75
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Chicken Schnitzel - Chicken Breast Cutlet with a Crispy coating	65
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### **Side Dishes**

Wheat freekeh and lentil majadara/ basmati rice/ potato and sweet potato  
fries / freshly chopped Israeli vegetable salad

\* Prices are in NIS. VAT included



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## Desserts

Falooda ice cream with glass noodles and rose sugar,  
served with a warm spiced honey pistachio  
and marzipan "cigar"  
35 NIS

Jalebi on a Jerusalem stone with rosewater  
and anise syrup  
35 NIS

Safra semolina and coconut cake,  
warm spiced syrup, lemon sorbet  
35 NIS

Fruit salad and blanched almonds,  
cassis sorbet and meringue  
35 NIS