

# scala

## Appetizers

35  
per person

Warm lupin beans with black cumin  
Creamy hummus with warm chickpeas  
Tabbouleh salad  
Green falafel  
Baladi eggplant with garlic and lemon  
Cauliflower with tahini  
Amba

## Soup of the day – ask your server

40

## Fish






Whole baked sea bream with sea salt and fresh lemon  
Crispy-Skinned salmon fillet

110

95

**Served with grilled vegetables and a side dish of your choice**

## Jerusalem on a Plate

-  Grilled lamb chops, grilled vegetables and a lamb stock, oregano & garlic confit 180
-  Organic smoked chicken breast, smoked goose breast, creamed Uzbek apricot 75
-  Shwarma of red meat, lamb spare ribs, onions confit and warm spices 80
-  300 gram Entrecote steak, bone marrow and Mallow aioli 120
- Pine nut kebab wrapped in hot za'atar pita, charred tomato & onion, lemon Tahini 85
-  Crispy lettuce leaves, Carciofi artichoke, sparkling wine vinaigrette, colorful tomato confit 54

**Served with a side dish of your choice**

## Side Dishes

Rice and Swiss chard compote /  potato and sweet potato chips/  
 freshly chopped Israeli vegetable salad

 **Gluten Free**

\* Prices are in NIS. VAT included