

Wine Menu

House Wine

Cabernet / Merlot / Chardonnay (Italy)
Glass-32 / Bottle-106 NIS

Sparkling Wine

Cinzano Gran Dolce Semi-Dry
Glass-22 / Bottle-91 NIS
Cinzano Rosé Semi-Dry
Glass-22 / Bottle-91 NIS
Cinzano Frosco Dry
Glass-22 / Bottle-91 NIS

Red Wines - Israel

Tavor Wineries

Adama Cabernet Sauvignon
Glass-32 / Bottle-106 NIS
Adama Merlot
Glass-32 / Bottle-106 NIS

Galilee Wineries

Galilee Alon
Glass-38 / Bottle-112 NIS
Yiron
Bottle-196 NIS

Golan Heights Winery

Gamla Nature Cabernet-Merlot
Glass-38 / Bottle-112 NIS

Gamla Nature Cabernet Sauvignon
Bottle-142 NIS

Yarden Merlot
Bottle-176 NIS

Yarden Cabernet Sauvignon
Bottle-196 NIS

Red Wines - World

Chianti Colli Senesi Al canapo (Italy)
Glass-32 / Bottle-98 NIS

Salento Primitivo Organic (Italy)
Glass-34 / Bottle-106 NIS

Rioja Crianza Conde Valdemar (Spain)
Glass-34 / Bottle-108 NIS

White Wines - Israel

Golan Heights Wineries

Gamla Riesling (Semi Dry)
Glass-32 / Bottle-98 NIS
Yarden Katzrin Chardonnay
Bottle-192 NIS

Tavor Wineries

Adama Sauvignon Blanc
Glass-32 / Bottle-106 NIS
Adama Gewürztraminer
Glass-32 / Bottle-106 NIS
Adama Chardonnay
Glass-32 / Bottle-106 NIS

White Wines - World

Salento Chardonnay Organic (Italy)
Glass-34 / Bottle-106 NIS

Gewürztraminer Cavit (Italy)
Glass-32 / Bottle-98 NIS

Salento Rosé Organic (Italy)
Glass-34 / Bottle-106 NIS

Chablis Albert Bichot (France)
Bottle-148 NIS

Aperitif

Cinzano Bianco / Extra Dry / Rosso
24 NIS

Aperol
13 / 22 NIS

Campari
36 NIS

Vodka

Smirnoff
36 NIS

Ketel One
38 NIS

Black Smirnoff
42 NIS

Finlandia
36 NIS

Stolichnaya / Stolichnaya Gold
36 / 41 NIS

Gray Goose
56 NIS

Van Gogh Double Espresso / Acai
56 NIS

Schnapps Melon/ Apple / Peach
27 NIS

Tequila

Don Julio Blanco
42 NIS

Don Julio Resposado
52 NIS

Espolon Silver
36 NIS

Rum

Pampero Blanco
28 NIS

Captain Morgan Spice
32 NIS

Captain Morgan Black
32 NIS

Anis

Elite Ha'Arak
26 NIS

Ouzo 12
28 NIS

Pastis
31 NIS

Pernod
38 NIS

Absinthe
38 NIS

Jin

Gordon's
36 NIS

Tanqueray
40 NIS

Tanqueray No. TEN
42 NIS

Bombay Sapphire
42 NIS

Whiskey

American Bourbon

Wild Turkey-81
34 NIS

Bullet Bourbon
38 NIS

Bullet Ray
42 NIS

Single Malt

Singleton 12
44 NIS

Talisker Storm
48 NIS

Tennessee Bourbon

Jack Daniel's
48 NIS

Irish Whiskey

Bushmills
39 NIS

Black Bush
44 NIS

Jameson
39 NIS

Scottish Whiskey

J. Walker Red Label
38 NIS

J. Walker Black Label
52 NIS

J. Walker Gold Reserve
79 NIS

Chivas Rigal-12
52 NIS

Pundak Ein-Karem

Gluten Free Vegan Optional

Appetizers

Beef Carpaccio

Thin slices of beef fillet with olive oil, lemon juice, sea salt, black pepper, chopped red chili pepper, garlic confit, radish, roasted almond slices, with Italian Grana Padano cheese and balsamic glaze
56 NIS

Stuffed Mushrooms

Oven baked mushrooms stuffed with a mixture of cheese, basil & walnuts. Served on a bed of arugula with black cherry tomatoes & chives
52 NIS

Fried Cauliflower

Served on a bed of Tahini, topped with a garlic confit & a tomato & herbs salsa
42 NIS

Hapundak Roasted Eggplant

Roasted eggplant seasoned with olive oil, lemon, sea salt & black pepper. Finished with tahini, pomegranate concentrate, tomato salsa, & parsley
48 NIS

Polenta

Corn polenta topped with stir-fried mushrooms, asparagus, truffle oil and parmesan cheese - 48 NIS

House-Made Liver Pate

Liver pate mousse, served with a side of Brioche French toasts, and a Cherry-Pear Red Wine jam
46 NIS

Stuffed Artichoke

Alla Romana Artichoke, coated in tempura, stuffed with a douxelle that's made out of 3 different types of mushrooms and parmesan cheese. Glazed in red wine cream sauce and Caramel
52 NIS

Whole-Wheat Bread - 12 NIS

Seafood Appetizers

Salmon Ceviche

Chopped Fresh Salmon with Shallot onions, orange, coriander and mint. Seasoned with olive oil and lemon. Served on a crispy pastiwa with a side of pink labneh cheese
48 NIS

Fried Calamari

Crispy Calamari rings served on a bed of mixed salad leaves, with a side of Aioli sauce and a Lemon
56 NIS

Shrimps & Chips

Deep fried shrimps coated in a flour mixture. Served on a bed of crispy French fries, with a side of Lemon and Aioli dip
56 NIS

Oven Baked Focaccias

Asado Focaccia

House-made Focaccia with Asado style slow-cooked beef, topped with tomatoes, red onions, green salad leaf mix and Tahini glazing
64 NIS

Spreads Fucaccia

Brushed with olive oil and herbs. Served with an assortment of spreads: pesto, sun-dried tomatoes, and olive tapenade
42 NIS

Lahmajun Focaccia

Finely chopped beef with traditional house-made seasoning, topped with roasted almond slices, fresh oregano leaves, and a side of Tahini
64 NIS

Caprese Focaccia

House-made Focaccia with tomato slices, baby mozzarella balls, basil and a salad leaf mix. Topped with a balsamic glaze
62 NIS

Antipasti Focaccia

Assortment of roasted veggies, goat cheese and Arugula
58 NIS

Salads

Spice Salad

A mix of salad leaves, tomatoes, cucumbers, mushrooms, sunflower seeds & nuts. Spiced with Sumac & Zaatar and served on a crispy Pastia
59 NIS

Panzanella Salad

3-types of cherry tomatoes on a bed of Arugula leaves with Kalamata olives, croutons, roasted peppers, baby Mozzarella balls, red onion and herbs. Dressed in lemon & olive oil and glazed with Balsamic vinegar
52 NIS

Root Vegetable Salad

Thin strips of red cabbage, carrots, Kohlrabi and cucumber. Dressed in a vinaigrette and served on a bed of mixed salad leaves. Topped with sugar coated ground Pecans and goat cheese slices
54 NIS

Caesar Salad

Romaine lettuce with red onions, croutons, Caesar sauce and parmesan cheese
54 NIS

(Added Fried Chicken Slices - 8 NIS)

Greek Salad

Cucumbers, red onions, Kalamata olives, cherry tomatoes and feta cheese. Dressed in olive oil, lemon juice, and Zaatar
54 NIS

Sandwiches

Doner sandwich

Crispy bun, doner meat mix, Herb-Aioli sauce, slices of green cucumber and red onion. Served with a side dish of green leaf salad dressed in a vinaigrette
64 NIS

Vegetarian Sandwich

Vegan Aioli, antipasti & red onions. Served with a side dish of green leaf salad dressed in a vinaigrette
52 NIS

Pasta Mains

Spaghetti

Served with a sauce of your choosing:
Pomodoro - 56 / Pesto - 58 / Rosé - 64 NIS

Cream Mushrooms Fettuccine

Stir fried champignon mushrooms in butter, wine, garlic & cream
64 NIS

De La Casa Fettuccine

Chicken breast with onion strips, mushrooms, butter, garlic, white wine, herbs & cream
78 NIS

Don Corleone Rigatoni

Fillet of beef cuts with onion strips, portobello mushrooms, butter, garlic, herbs, red wine & cream
84 NIS

Salmon Rigatoni

Cuts of Salmon stir fried in butter, garlic & cream, green peas, and green onion
78 NIS

Seafood Spaghetti

Shrimps, calamari, New Zealand mussels, stir friend in butter, garlic, and white wine with herbs and cream
84 NIS

Mushroom Risotto

Chopped mushrooms stir fried in butter & garlic. With Risotto, truffle oil and parmesan cheese
76 NIS

Seafood Risotto

Shrimps, calamari & New Zealand mussels, stir fried in white wine, butter and garlic. With Risotto, herbs, and parmesan cheese
84 NIS

Chestnut Gnocchi

Gnocchi seared in butter, sage, garlic & white wine. With asparagus, chestnuts, and parmesan cheese
78 NIS

Mains

Entrecote Steak

300-gram Entrecote, grill roasted, served with a Red Wine / Pepper Cream sauce and a side dish of your choosing:
Leaf Salad / Fries / Mashed Potatoes
137 NIS

Fillet of Beef

200-gram tender fillet of beef, grill roasted, served with a Red Wine / Pepper Cream sauce and a side dish of your choosing:
Leaf Salad / Fries / Mashed Potatoes
129 NIS

Hamburger

Grill roasted House-made hamburger in a crispy bun with fresh vegetables and a side dish of your choosing:
Leaf Salad / Fries / Mashed Potatoes
69 NIS

Vegetarian Burger ("Beyond Meat")

Crispy bun, soy based vegan Aioli sauce with fresh vegetables and a side dish of your choosing: Leaf Salad / Fries / Mashed Potatoes
69 NIS

Chicken Steak

Thick chicken breast steak, grilled, served alongside BBQ sauce and a side dish of your choosing: Leaf Salad / Fries / Mashed Potatoes
72 NIS

Lamb Kebab

Grilled house-made lamb kebabs topped with stir-fried onions and Thyme, served with a Tahini dip, and a side dish of your choosing:
Leaf Salad / Fries / Mashed Potatoes
72 NIS

Oskar Kebab

Grilled Romanian kebab (Mititei), served with house-made pickled vegetables and a side dish of your choosing:
Leaf Salad / Fries / Mashed Potatoes
74 NIS

Chicken Schnitzel

Fresh chicken breast coated in white Panko and golden breadcrumbs, served a bed of mashed potatoes with a side of half a lemon
59 NIS

Jerusalem Mixed Grill

Chicken fillets, spleen, hearts, chicken liver – seasoned with House-made spices on a bed of rice, garnished with herbs and served with a side dip of Tahini
76 NIS

Spring Chicken Shawarma

Stir-fried spring chicken shawarma seasoned with House-made spices on a bed of roasted eggplant & tahini. Garnished with a Bukhari salad
72 NIS

Seafood Mains

Fillet of Bream

Grill-seared fillet of bream seasoned with sea salt & lemon. Served with a side dish of your choosing: Leaf Salad / Fries / Mashed Potatoes

Sea Bass

Whole Sea bass: your choosing of oven baked or fried. Served on a bed of seasonal greens

Fillet of Salmon

Fillet of Salmon in an Asian style marinade, served on a bed of mashed potatoes with a side of half a lemon

Fish & Chips

Tempura coated fillets of codfish, herbs, served on a bed of crispy fries, with a side of lemon and garlic Aioli dip

Kids menu

All dishes include a glass of juice: Orange -or- Lemonade
And one scoop of ice-cream

Mini Hamburger (100grams) / Chicken Schnitzel

With fresh veggies & your choice of side dish: Mashed potatoes / Fries
54 NIS

Spaghetti Pasta with Sauce

Cream / Tomato / Rosé - 54 NIS

Oven Baked Pizzas

Margarita

House-made dough with pizza sauce, mozzarella cheese
62 NIS
toppings of choice: Tomatoes / Onions / Olives / Mushrooms – 4 NIS
Anchovy – 6 NIS. Goat / Feta Cheese – 8 NIS

Artichoke

House-made dough with pizza sauce, mozzarella cheese, alla romana artichoke slices, red onions, kalamata olives, cherry tomatoes and baby salad leaves
69 NIS

Fungi

Mushroom cream, truffle puree, roasted mushrooms, goat cheese, mozzarella, and steamed spinach
67 NIS

Bianca

House-made dough with feta cheese, onions, kalamata olives and green onions. Topped with olive oil and dried oregano
68 NIS

Soups

Hungarian Goulash Soup

House recipe for over 30 years. Fresh beef cuts, root vegetables, caraway & Hungarian paprika. Served with slices of whole wheat bread
57 NIS

Soup of the Day

Ask the waiter- 42 NIS

Cold Beverages

Coca-Cola / Zero / Diet - 14 NIS

Sprite / Sprite Zero / Fanta - 14 NIS

Kinley Soda - 9 NIS

Root Beer - 14 NIS

Ginger Ale / Tonic Water / Bitter Lemon - 14 NIS

"Prigat" Apple Juice - 15 NIS

"Fuze Tee" (Peach) - 13 NIS

"Neviot" - Mineral Water (500 ml) - 13 NIS

"Natia" - Mineral Water (750 ml) - 13 NIS

"Ferrarelle" - Naturally Sparkling Water

Small (330 ml) - 14 NIS / Large (750 ml) - 26 NIS

Orange Juice / Red Grapefruit / Lemonade

Glass - 16 NIS / Pitcher - 38 NIS

Freshly Squeezed Carrot Juice - 17 NIS

Orange-Carrot Juice Mix - 18 NIS

Cold Coffee / Cold Chocolate - 16 NIS

Hot Beverages

Cappuccino / Latte - 13 / 16 NIS

Espresso / Double Espresso - 10 / 12 NIS

Americano - 16 NIS

Hot Chocolate / Whipped Cream - 16 / 18 NIS

Whipped Cream Latte - 18 NIS

Black Tea / Mint Tea - 10 / 11 NIS

Herbal Tea - 14 NIS

Nescafe / Nescafe Latte - 10 / 15 NIS

Black Coffee - 8 NIS

Hot Apple Cider - 19 NIS

Hot Alcoholic Apple Cider - 26 NIS

Hot Wine - 26 NIS

Soya Milk - 2 NIS

Desserts

Biscuit Cake

Crunchy biscuit layers with vanilla cream and light milk chocolate ganache coating
36 NIS

Crème Brulee

Classic Crème Brulee topped with caramelized sugar
36 NIS

Chocolate Marquis

Thick dark chocolate mousse with whiskey, on a bed of crispy nougat and milk chocolate coating
36 NIS

Crums Cheesecake

Cold cheese cake topped with crispy sweet crumbs
36 NIS

Nicole

White chocolate cream and chocolate cream brulee on a bed of crispy chocolate meringue coated with a dark chocolate ganache
36 NIS

Hot Chocolate Cake

Served with a scoop of vanilla ice cream
39 NIS

Tart Tatin

Apple slices baked in Caramel on a bed of crispy dough. Served with a scoop of vanilla ice cream.
(8-minute preparation time)
42 NIS

House-made Ice Cream and Sorbets

French Vanilla, Chocolate Truffle, Berries, Passionfruit, Coconut

One Scoop - 11 NIS

Two Scoop - 21 NIS

Three Scoop - 28 NIS

Whipped Cream

5 NIS

Cocktails

Mango Ketel Basil

Ketel One Citron, Mango, Basil and Lemon
42 NIS

Grapefruit Ketel Campari

Ketel One, Campari, Peach, Passionfruit, Red grapefruit and Orange
42 NIS

Peach Margarita

Don Julio Blanco, Curacao, Peach and Lemon
42 NIS

Wild Turkey Mule

Wild Turkey-81, Curacao, Fever-Tree Ginger Beer
42 NIS

Cucumber Tanqueray

Tanqueray, Curacao, Cucumber slices and Lemon juice
42 NIS

Beers

Draft Beers 1/3 - 1/2

Tuborg

28 / 31 NIS

Carlsberg

28 / 31 NIS

Guinness

31 / 35 NIS

Weihenstephaner

31 / 35 NIS

Bottled Beers

Stella Artois

24 NIS

Corona

27 NIS

Somersby - Cold Alcoholic Cider

27 NIS

Liquors & Digestif

Pierre Ferrand Curaçao

28 NIS

Cynar

26 NIS

Averna

28 NIS

Cointreau

46 NIS

Kahlúa

32 NIS

Baileys

36 NIS

Drambuie

46 NIS

Southern Comfort

42 NIS

Sandeman Port

38 NIS

Grappa Poli Bassano Classica

69 NIS

Jack Daniels Honey

48 NIS

Cognac

Pierre Ferrand Ambre

42 NIS

Remy Martin VSOP

66 NIS

Remy Martin XO

92 NIS

Additional soft drink - 13 NIS