

## 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

## Anis

Elite Ha'Arak  
26 NIS

Ouzo 12  
28 NIS

Pastis  
31 NIS

Pernod  
38 NIS

Absinthe  
38 NIS

## Rum

Pampero Blanco  
28 NIS

Captain Morgan Spice  
32 NIS

Captain Morgan Black  
32 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

Vegetarian Optional

Vegan Optional

## Appetizers

### Beef Carpaccio

Thinly sliced fillet of beef with olive oil, lemon juice, sea salt, black pepper, chopped red chili pepper, garlic confit, topped with parmesan cheese and a balsamic glaze  
56 NIS

### Stuffed Mushrooms

Oven baked mushrooms stuffed with a cheese mixture, basil and walnuts  
52 NIS

### Fried Cauliflower

Deep fried cauliflowers with a crunchy crust. Served with a side of tahini  
42 NIS

### HaPundak Roasted Eggplant

Roasted eggplant seasoned with olive oil, lemon, sea salt and black pepper. Finished with tahini, pomegranate concentrate, tomato salsa, and 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, cherry tomato jam, and a honey coated pear  
46 NIS

### Fish Ceviche

Ceviche made with fish of the day  
48 NIS

Side of whole wheat bread - 12 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

## 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 Focaccia

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

### Herbs Salad

Mixed green leaves, tomatoes, cucumbers, mushrooms, nuts, sunflower seeds & grated Bulgarian cheese. Spiced with Sumac & Zaatar. Served on a crispy Pastia  
59 NIS

### Caesar Salad

Romaine lettuce with Fried Chicken Slices, red onions, croutons, potatoes. Caesar sauce and parmesan cheese  
64 NIS

### Greek Salad

Cucumbers, red onions, Kalamata olives, tomatoes and Bulgarian cheese. Dressed in olive oil, lemon juice, and Zaatar  
52 NIS

### Labneh Tomato Salad

Cherry tomatoes, roasted garlic cloves, arugula leaves, red onion, red chili pepper. Served on a bed of Labneh cheese. Dressed in lemon & olive oil  
54 NIS

### Quinoa Salad

Quinoa, mint, parsley, celery, red onions, green onion, dried cranberries, apple slices & pecans. Dressed in lemon & olive oil  
54 NIS

### Green Salad

Salad leaf mix, lettuce, seasonal fruits, nuts, citrus vinaigrette. With Roquefort / parmesan cheese  
48 NIS

## Sandwiches

### Steak Sandwich

Slices of entrecote, fried onions, Chipotle Aioli and mustard. Served with a side of fries  
64 NIS

### Chicken sandwich

Chicken breast, red onions, tomatoes, Chipotle Aioli, arugula leaves & lettuce. Served with a side of fries  
62 NIS

### Vegetarian Sandwich

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

## Pasta Mains

### Pasta

Pasta type of your choosing:  
Spaghetti / Rigatoni / Fettuccine  
-or- Gnocchi (additional 6 NIS)

Sauce of your choosing:

### Mushrooms & Cream Sauce

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

### Pomodoro Sauce

Tomatoes, olive oil, garlic, basil and shata pepper  
58 NIS

### Salsa Rosa Sauce

Salsa Rosa tomato and cream sauce  
62 NIS

### Puttanesca Sauce

Olive oil, kalamata olives, dried tomatoes, garlic & herbs. With grated Bulgarian cheese  
64 NIS

### Mushroom Risotto

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

## Mains

### 🍷 Entrecote Steak

Grill roasted Entrecôte (300g)  
served with a Red Wine / Chimichurri / Pepper-Cream sauce  
and a side dish of your choosing: Leaf Salad / Fries / Mashed Potatoes  
137 NIS

### 🍷 Fillet of Beef

Grill roasted tender fillet of beef (200g)  
served with a Red Wine / Chimichurri / 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

Extra toppings: Cheddar cheese / fried onions - 9 NIS

### 🌱🍷 Vegetarian Burger ("Beyond Meat")

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

Extra toppings: Cheddar cheese / fried onions - 9 NIS

### 🍷 Chicken Steak

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

### HaPundak Kebab

Grilled house-made lamb kebabs topped with  
stir-fried onions and Thyme. Served with 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 veggies  
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,  
and a side dish of your choosing: Leaf Salad / Fries / Mashed Potatoes  
62 NIS

### Jerusalem Mixed Grill

Chicken shawarma, Entrecôte, merguez sausage, seared onions, tomato  
cubes, crispy potatoes, chili and parsley. Served on a bed of eggplant tahini  
and a side dish of your choosing: Leaf Salad / Fries / Mashed Potatoes  
81 NIS

### 🍷 Chicken Liver

Served on a bed of mashed potatoes & topped with red wine sauce  
72 NIS

## Seafood Mains

### 🍷 Fillet of Bream - 98 NIS

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

### 🍷 Sea Bass - 104 NIS

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

### 🍷 Fillet of Salmon - 89 NIS

Grilled fillet of Salmon, topped with crispy pistachios and herbs. and a  
side dish of your choosing: Leaf Salad / Fries / Mashed Potatoes

### Fish & Chips - 56 NIS

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

## Kids menu

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

**Mini Hamburger (120g) / Chicken Schnitzel - 54 NIS**  
With fresh veggies & your choice of side dish: Mashed potatoes / Fries

### Spaghetti / Rigatoni Pasta - 54 NIS

With Sauce: Cream / 🍷 Tomato

Other non-included drinks - 5 NIS

Chocolate Milk Treat - 8 NIS

## Oven Baked Pizzas

### 🍷 Margarita

House-made dough with pizza sauce, mozzarella cheese,  
and toppings of choice:

Tomatoes / Onions / Olives / Mushrooms - 4 NIS

Anchovy - 6 NIS

Goat / Feta Cheese - 8 NIS

62 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

Cream of mushroom, 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

### 🍷 Vegan cheese option

## 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

### Aperol Shpritz

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

#### Blanc 1664

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**