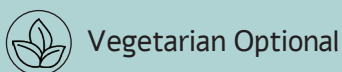




Gluten Free



Vegetarian Optional



Vegan Optional



Pundak Ein-Karem



Business

12:00–17:00

Appetizers

Hapundak Roasted Eggplant

Roasted eggplant seasoned with olive oil, lemon, sea salt and black pepper.

Finished with tahini, pomegranate concentrate, tomato salsa, and parsley

Green Salad

Mix leaves, lettuce, seasonal fruits, citrus vinaigrette sauce With roquefort/ parmesan cheese

Soup of The Day

Ask the waiter



Fried Cauliflower

Fried cauliflower flowers in a crisp coating, accompanied by a tahini dip

House-Made Liver Pate

Liver pate mousse, served with a side of Brioche French toasts, and a Cherry-Pear in honey

Fried chicken wings

additional of ₪ 6

Beef Carpaccio

Beef fillet slices with olive oil, lemon juice, sea salt, black pepper, Garlic confit and arugula salad over, accompanied by parmesan chips With a limited balsamic decoration - additional of ₪ 6

Main Courses up to 82 NIS

Polenta | ₪ 64

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

Pasta

Pasta of choice:

Spaghetti/ Regtoni/ fettuccine gnocchi - extra ₪ 6

Served with a sauce of your choosing:

Pomodoro sauce | ₪ 59

Tomatoes, olive oil, garlic, basil and shata pepper

Salsa Rosé sauce | ₪ 69

Tomato and cream sauce

Mushroom cream sauce | ₪ 69

Champignon mushrooms stir fried in butter, wine, garlic and cream

Potenska sauce | ₪ 69

Olive oil, Kalamata olives, dried tomatoes, garlic, herbs, with grated Bulgarian cheese

Salmon cream sauce | ₪ 74

Salmon cubes sautéed in butter Wine, garlic and cream

Fish & Chips | ₪ 69

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

Caesar Salad | ₪ 69/72

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

Chicken Breast Sandwich | ₪ 72

Chicken breast with pancha, red onion, tomato, rocket leaves, lettuce, aioli and cipatola sauce

Sabih sandwich | ₪ 64

Tahini, fried eggplant, hard-boiled egg and onion, served in ciabatta and with a side of Leaf salad

Chicken Steak | ₪ 79

Roast chicken breast on the pancha alongside barbecue sauce. A side dish of your choosing: Leaf Salad/ Fries/ Mashed Potatoes/ Rice

Chicken Schnitzel | ₪ 69

Fresh chicken breast coated in white Panko & golden breadcrumbs, half a lemon. A side dish of your choosing: Leaf Salad/ Fries/ Mashed Potatoes/ Rice

Hamburger | ₪ 82

Grill roasted house-made hamburger in a crispy bun with fresh vegetables and a side dish of your choosing: Leaf Salad/ Fries/ Mashed Potatoes/ Rice Extra toppings: Cheddar cheese/ fried onions ₪ 9 chicken breast ₪ 16

Vegetarian Burger | ₪ 82

("Beyond Meat") Crispy bun, soy based vegan Aioli sauce & fresh vegetables. A side dish of your choosing: Leaf Salad/ Fries/ Mashed Potatoes/ Rice

chicken liver | ₪ 74

On a bed of mashed potatoes in red wine sauce

Main Courses up to 87 NIS

Jerusalem Mixed Grill | ₪ 87

Chicken shwarma, entrecote, merguez, burnt onion, cubes of tomatoes, Crispy potatoes, chili and parsley on a bed of eggplant tahini. A side dish of your choosing: Leaf Salad/ Fries/ Mashed Potatoes/ Rice

Oskar Kebab | ₪ 87

Grilled Romanian kebab, served with house-made pickled vegetables. A side dish of your choosing: Leaf Salad/ Fries/ Mashed Potatoes/ Rice

HaPundak's Kebab | ₪ 87

Homemade lamb kebabs grilled on the pancha Accompanied by steamed onion with thyme alongside tahini A side dish of your choosing: Leaf Salad/ Fries/ Mashed Potatoes/ Rice

Main Courses up to 139 NIS

Fillet of Salmon | ₪ 99

Grilled on the grill, topped with crispy pistachios and herbs With an extra choice: leaf salad/ fries/ mashed potatoes/ Rice

Fillet of Bream | ₪ 109

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

Sea Bass fried/ baked | ₪ 129

On a bed of green vegetables are changing

Fillet of Beef 200 gr. | ₪ 129

Grilled fillet on the grill with red/ cream/ pepper/ chimichurri sauce. A side dish of your choosing: Leaf Salad/ Fries/ Mashed Potatoes/ Rice

Entrecote Steak 300 gr. | ₪ 139

Grilled entrecote with red/ cream/ pepper/ chimichurri sauce

Desserts

₪ 32

Biscuit Cake

layers with vanilla cream and light milk chocolate ganache coating

Crème Brulee

Classic Crème Brulee topped with caramelized sugar

Baked cheese "New York"

A homemade "New York" baked cheesecake, Very rich on a bed of cookies Butter coated with vanilla "Chantilly" cream

Cremino

On a bed of chocolate crunchy Bitter, nougat pretzel, chocolate cream Velvety with a creme brulee in the center In a "crackling" crispy coating of Nougat pretzel

House-made Ice Cream and Sorbets | ₪ 16

Two Scoops

Lunch Alcohol & Drinks

House Wine:

Cabernet/ Merlot (Chile)/ Chardonnay (Israel)

Glass ₪ 26 | Bottle ₪ 87

Cinzano - Dry/ Semi-Dry/ Rose

Glass ₪ 16 | Bottle ₪ 65

Draft Beers 1/3 - 1/2

Tuborg/ Carlsberg | ₪ 26/28

Lemonade

Glass ₪ 10 | Pitcher ₪ 32

Aperol Shpritz | ₪ 34