



Menu for example served to the table/ Buffet

Appetizers (served to the table):

Homemade bread

Foccacia with olive oil, garlic and rosemary

Foccacia with roasted peppers and mozzarella

Served with dips: tapanade, tehina, labaneh

A selection of Antipasti & Salads:

Roasted peppers

Grilled Eggplant in Tehina

Baked sweet potatoes seasoned with thyme and garlic

Home pickled vegetables

Cherry tomatoes with basil and pine nuts

Greek salad with tomato, cucumber, black olives, purple onions and feta

Sweet potato croquettes in crispy almonds

Mushrooms sautéed in a red wine sauce

Green salad in Terasa vinaigrette with cranberries and sweet potato chips

Main course (Served to the center of the table):

Grilled Salmon in Dijon mustard sauce

Grilled Sea bass fillet in olive oil, garlic and herb sauce

Cheese-filled ravioli in a cream sauce with sun-dried tomatoes and pine nuts

Gnocci in olive oil, white wine, herbs, cherry tomatoes, chili and almonds sauce

Baked potatoes in olive oil, garlic and rosemary

Root vegetables sautéed in a teriyaki sauce

* Fish dishes can be replaced for Sea Bream /Labrak /Trout / Red Tuna (in additional charge).

TERASA

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Desserts:

Selection of mousse cakes - individual cups served:

White chocolate and Chinese Pecan

Vanilla cream and berries

Belgian chocolate and nougat

Passion fruit mousse

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Cheesecake with mango / strawberry / kiwi sauces

Mini Plum, Pear and chocolate Pies

Chocolate Truffles

Volcano - hot chocolate cake

Crème Brûlée

Macaroon

Drinks:

Orange juice, lemonade and mineral water

Soft drinks served from the bar

Coffee (latte, espresso, decaf)

Tea (Green tea)

Cost per person:

Lunch (Sunday – Thursday): 180 NIS, Friday: 200 NIS / Dinner: 200 NIS

Amount of Diners: Minimum: 60 persons (Private Event), Maximum 130 people.

Small groups (Maximum 60 people): Reservations and ordering can be done two weeks in advance

Tap Beer and Red and White Wine: 30 NIS per person.

Prices includes VAT

Price does not include 12% Service