



Appetizers - served to the center of the table

Baby leaf salad with honey date vinaigrette

Mexican chicken salad with a light balsamic vinaigrette

La Boca tortilla hard boiled egg, roasted eggplant , roasted peppers & guacamole

House bread and salsas

"Playa Del Carmen" fish on saffron risotto

Entrees - served to the center of the table

Paella Espania choice of entrecote strips / chicken breast strips /vegetarian

Liver plancha in port sauce on a bed of mashed potatoes

Breast chicken in coconut milk and Brazilian salsa

Biffe Ancho 250gr entrecote served with crispy potatoes (10 nis extra per person)

Biffe de lomo beef fillet medallions in red wine sauce (55 nis extra per person)

Chorizo calf milk on a bed of white bean stew

Grilled lamb chops accompanied by mashed potatoes and green beans (55 nis extra per person)

Spring chicken in chimichoori sause

Lamb kebabs on a bed of roasted eggplant &chimichoori

served to the center of the table: Spanish rice, crispy potatoes, sautéed vegetable, mashed potatoes

Dessert- two from the selection, served to the center of the table

Hot churros with ice cream

Apple pie

Triple flavors Sorbet

Hot chocolate cake with ice cream

Afternoon Price **124 nis** per person / evening price **150 nis** per person. The price includes VAT, **but not includes 12% service.**

The price includes free soft drinks

Beer Sn Miguel/Goldstar (draught) 1/3-10 nis, 1/2-15 nis.

Kids under 6 – noon: 59 nis, evening: 89 nis

House wine 79 nis per bottle