



Dinner Menu for Groups

Antipasti served family style on center of table,

With fresh bread

Six from the antipasti (some seasonal variations may occur):

Sweet potato with soy and sweet chili sauce	Celery with peanuts and cranberries
Tabouli salad with pomegranate dressing	Leeks and mushrooms
Fennel and orange salad	White beans with onion and sumac
Zucchini sautéed with onion and dill	Carrot, celery and cilantro in lemon
Beets with cider and apples	

First Courses served family style

Grilled eggplant served with tehina and tomato salsa

Lettuce and arugula salad with mayonnaise-mustard-dill dressing

One additional item, choose ahead:

Salmon Carpaccio with citrus dressing []

Chicken wings in teriyaki sauce []

Meat Ravioli in tomato-basil sauce []

Main Course served individually according to diner's choice

Salmon Fillet in Dijon mustard-honey sauce []

'Pargiyot' (Spring chicken) in teriyaki sauce []

'Pargiyot' with Middle Eastern seasonings []

Boneless chicken breast with date-honey sauce []

Syrian Kabob of ground beef, served with tehina []

Entrecote- 220 grams with French mustard sauce []

Main courses served with: Oven-roasted rosemary potatoes and

Roasted root vegetables with olive oil and thyme

Dessert served individually

Apple pie with a scoop on sorbet

Chocolate soufflé served warm with a scoop of sorbet

Drinks

Mineral Water, Lemonade, Orange Juice

Coffee or Tea with mint

Vegetarian Options: Ravioli/Hot mushroom salad/Gnochi with coconut milk and mushrooms

Beets with cider and apples

Children's Option: Schnitzel strips OR Pasta Napolitano with fresh basil