



Pesach Menu -2013

| | ITEM | Price per 100 gram | Price |
|-----------|--|-----------------------|-------|
| Cold A | ppetizers and Spreads | | |
| Salmor | n Graved Lax | 24 | |
| Gefilte | Fish balls with horseradish & carrots | 25 | |
| Eggpla | nt & red pepper spread | 15 | |
| Squash | and garlic confit spread | 15 | |
| Chicker | n liver pate with onion jam | 25 | |
| Beef Si | rloin with pickles relish | 25 | |
| First c | ourse to be served hot | | |
| Fillet of | salmon with wine sauce and peppers spread | 28 | |
| Whole | fillet of salmon herbs, garlic & sun dried tomatoes | | 350 |
| Fillet of | Bass with lemon cause and tarragon | 34 | |
| Leek, p | otato, sweet potato latkes | 15 | |
| SOUP | (1 LITER) | | |
| Traditio | onal chicken soup with julienne of vegetables, chicken and kneidalch | 60 per liter | |
| Rich go | oulash soup with beef, vegetables and wine | 80 per liter | |





| SALADS | I | |
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| Roasted Peppers with garlic and olive oil | | |
| Baked Cauliflower, garlic confit and alfalfa sprouts with vinaigrette | 16 | |
| Mid eastern Eggplant salad with tomato, celery and black olives vinaigrette | | |
| Steamed & olive oiled brushed asparagus branches with tarragon Aioli | | |
| Celery & carrot slaw with apples dill | | |
| Roasted Zucchini rings with tarragon leaves | | |
| Multi-colored root vegetables with apple vinaigrette | 16 | |
| MAIN COURSE | | |
| Grilled chicken breast with parsley pesto | 24 | |
| Stuffed chicken thighs with herbs and onions | 32 | |
| Braised chicken stew with lemon, olives ,artichokes, honey and Muscat wine | 28 | |
| Root vegetable & meat Stuffed Whole Chicken marinated with mix market spices | 80 | |
| Crispy flattened chicken marinated in fine herbs brine | 32 | |
| Goose confit in orange jus and date honey | 34 | |
| Beef Tongue with caper and tomato sauce | 32 | |
| Brisket with portabella mushroom sauce | 32 | |
| Half or whole Roast Beef (Entrecote) | | 250/450 |
| Roasted leg of lamb coated with silan date syrup and mixed spices | | 500 |
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| SIDE DISHES/VEGETARIAN | | |
|---|----|--|
| Spring potatoes with garlic calves, red onion & chili sauce | 12 | |
| Potato & sweet potato kugel | 12 | |
| Broccoli florets with olive oil | 19 | |
| Mix traditional vegetable gevetch | 12 | |
| Roasted rosemary potatoes wedges with olive oil and fresh herbs | 12 | |
| Vegetable ratatouille | 20 | |
| Exotic sautéed Mushroom medley with arugula and dried tomatoes | 25 | |
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^{*}Prices are quoted in Shekels and includes VAT.

All orders must be sent to us by e-mail, phone or fax by March18th,2013.

E-mail: <u>info@28kingdavid.com</u> **Tel:** 02-6234460 **Fax:** 02-6235343





All orders must be **guaranteed** with a credit card.

Cancellations will not be accepted once order is confirmed.

Payment by cash, cheque, credit card.

Pick up at 28 KING DAVID will be on Sunday March 24, between 12:00 - 18:00.

*Delivery option is available (additional cost)