

GABRIEL

JERUSALEM

To Start...

Soup of the Day - 38

Fire Roasted Farmers Eggplant, smoked eggplant tehina, tomato tartar, garlic confit, pickled lemon, olive oil, basil - 45

Chicken Liver Pate, wild berry jam, pistachio, cinnamon toasts - 54

Spicy Hoisin Ginger Beef, yam chips, shimeji mushroom, scallion, sesame, wasabi peas, frizzled rice noodle, sriracha sauce - 69

Lamb Spareribs, date honey mustard and thyme glaze, freekeh with eggplant and tomato, Yam cream, toasted almonds - 72

Crispy Sweetbreads, lamb bacon, blackberry strawberry coulis, spicy peanut butter, yam chips - 84

Raw Bar

Beef Fillet Tartar, poached pear, cranberry apple salsa, crostini - 58

Salmon Ceviche, black quinoa, cucumber red chili salsa, citrus soy sauce, endive - 58

Mini Burger Bar

Lamb & Entrecote Mini Burger, caramelized onion, lettuce, tomato, roasted garlic aioli - 26

BBQ Pulled Beef, caramelized onion, charred pepper, Texas style BBQ sauce - 26

Salads & Sides

"All In" Caesar, Crisp Romaine, shaved mushroom, cherry tomato, kalamata olive, hard-boiled egg, crouton, cashew parmesan - 46

Add Grilled Chicken Breast - 18

Warm Mushroom & Wine Poached Pear, lamb bacon, roasted garlic and caramelized onion tehina, toasted hazelnuts, red leaf lettuce - 52

Summer Breeze, mango, nectarine, plum, endive, red leaf lettuce, heart of palm, pumpkin seed, cranberry ginger vinaigrette - 48

French Fries, mesquite spice, ketchup - 32

Patatas Bravas, roasted garlic aioli, spicy ketchup - 36

Sautéed Wild Mushrooms, parsley, white wine - 32

To Continue...

Indian Summer Salmon, coconut yellow curry sauce, vegetable basmati rice, dried cranberry mango salsa, coriander leaves - 112

New York State of Mind, grilled spring chicken, roasted pepper relish, corned beef, Patatas bravas, red cabbage purée, roasted garlic tehina, pickled kohlrabi - 109

Summer In Tuscany, 1/2 chicken grilled "under a brick", roasted vegetable bulgur salad, zucchini parsley cream, lemon, shallot and herb dressing - 98

When In Rome..., Radiatori, roasted eggplant, zucchini, charred peppers, tomato, garlic, fresh herbs, cashew parmesan - 89

Old Macdonald Had a Farm... Fire Grilled Steak Entrecote - smashed blue bell potatoes with olive oil and chives, roasted tomato, green beans, roasted garlic pepper sauce

300 g - 154 / 450 g - 198

To Indulge...

Enlighten Your Senses, pan seared Sea Bream, golden raisin & caper black quinoa, orange pistachio salsa, beet puree, charmoula - 119

Heaven & Earth, Chinese five spice duck breast & leg confit, "baseball" rib eye steak, pear, plum and scallion bulgur salad, kohlrabi cream, shimeji mushroom, hoisin BBQ sauce - 189

A Love Affair, duet of Fillet Mignon and Sweetbreads, violet potato puree, smoked eggplant tehina, carrot, zucchini & thyme, wild berry red wine sauce - 169

South of the Border – Tex Mex Style

Slow cooked Beef Ribs basted with our house made Texas style BBQ sauce, chorizo and black bean chili, steamed basmati rice, chipotle scented yam puree - 154

Millionaires Cut - Fillet Mignon medallions - 240 g, freekeh and charred nectarine salad, mango chutney, roasted shallot and zucchini, salsa Verde, hazelnut crumble - 158

To Share...

From Paris With Love! Gabriel's Classic Chateaubriand - 500 g. center cut fillet mignon, violet potato puree, seasonal vegetables, red wine sauce, roasted garlic pepper sauce - 325

Rio de la Plata – Ode to the Argentine Asado - Fire grilled Entrecote steak, fillet mignon, chorizo sausage, sweetbreads and spring chicken, smashed potatoes, charred peppers, roasted tomato, chimichurri sauce and roasted garlic pepper sauce

For 2 – 399

For 4 – 798

CHEF'S 6 COURSE TASTING MENU 299 per Guest

To be enjoyed by the whole table, Minimum 2 Guests