

# MEAT KITCHEN

Chef Restaurant

## Starters

- Focaccia in a stone oven** ..... 29 ₪  
With the house hummus, olives, garlic confit, hot pepper, and arissa.
- Beef fillet carpaccio** ..... 64 ₪  
With garlic confit, arugula, balsamic caviar, and Jerusalem artichoke fries.
- Beef fillet tartare**..... 72 ₪  
With black garlic purée, toasted almonds, red onion, parsley, balsamic caviar, caper vinaigrette, bone marrow, and mini pieces of toast.
- Seared sirloin** ..... 59 ₪  
With Jerusalem artichoke purée, Portobello mushroom confit, sweet potato tortellini, a beef, mustard and thyme broth, and caramelized hazelnuts.
- Goose liver carpaccio brûlé** ..... 79 ₪  
With chestnut purée, candied coriander seeds, basil fries, pecan tuile, and gold dust.
- Goose liver**..... 79 ₪  
Salty caramel foam, churros, and pecan and cinnamon crumble.
- Slow-cooked onions stuffed with lamb** ..... 69 ₪  
With cauliflower purée, multicolored carrots, charred shallots, beef broth and pomegranate sauce, and Egyptian duqqa tuile.
- Thin rib ravioli** ..... 64 ₪  
With cauliflower purée, Jerusalem artichoke confit, Portobello mushroom confit, charred shallots, chestnuts, black olive oil tuiles, breadcrumbs, and a beef and Merlot broth.
- Sweet potato tortellini**..... 62 ₪  
With root vegetable purée, Jerusalem artichoke confit, goose liver relish, walnuts, tahini crumble, and porcini broth.
- Red tuna tartare**..... 64 ₪  
With watermelon, citrus champagne and lime cream, hot pepper, chives, basil, lemon zest, lemonade foam, and watermelon granita.
- Salt water fish sashimi**..... 64 ₪  
With pineapple jello, hot pepper, cilantro, fresh pineapple, basil, eggplant powder, pineapple and lemon grass sauce, and passion fruit sorbet champagne.
- Cubes of raw salmon**..... 59 ₪  
With cranberry jello, avocado and lime purée, green onion curls, cilantro, mint, wasabi peas, nori powder, and soy and ginger vinaigrette.
- Green zucchini salad**..... 54 ₪  
With avocado, lemon zest, mint, seasonal fruit, and toasted almonds.
- Multicolored cherry tomato salad**..... 54 ₪  
With Salnova lettuce, red onion, parsley, cilantro, eggplant purée, roasted sweetcorn grains, and charred garlic bread.

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## Main courses

<b>Sirloin steak 300 g</b> .....	<b>139 ₪</b>
With mashed potatoes, garlic confit, Jerusalem artichoke, beef, and a mustard and thyme broth.	
<b>Entrecote 300 g</b> .....	<b>145 ₪</b>
With mashed potatoes, bonfire sweet potato, bone marrow, chimichurri, and garlic confit.	
<b>Beef fillet 250 g</b> .....	<b>169 ₪</b>
With mashed potatoes, garlic confit, Portobello mushroom confit, and a beef and Amarena cherry.	
<b>Tournedos Rossini</b> .....	<b>197 ₪</b>
Beef fillet and goose liver, truffle purée, pecan tuiles, beef and Amarena cherry broth.	
<b>Lamb chops</b> .....	<b>195 ₪</b>
With bonfire potato, black garlic purée, slow-cooked onions filled with lamb, Shipka pepper vinaigrette, a lamb broth, and pistachio nuts.	
<b>Hanger steak skewer</b> .....	<b>129 ₪</b>
Served with charred barbequed vegetables, fried cauliflower and beef broth.	
<b>Mallard breast</b> .....	<b>139 ₪</b>
With mashed potatoes, porcini purée, goose liver, Amarna cherry sauce	
<b>Hamburger</b> – served with a choice of side dish (green salad / potato wedges / mashed potatoes)....	<b>81 ₪</b>
<b>Extras on the hamburger:</b> Portobello mushrooms 8 ₪ // fried egg 8 ₪ // goose liver 30 ₪	
<b>Pullet</b> .....	<b>81 ₪</b>
Served with mashed potato, with cardamom, charred shallots, toasted chestnuts, and a beef and mustard broth.	
<b>Whole pullet in a sumac and za'atar marinade</b> .....	<b>105 ₪</b>
Served with a spicy tomato salad, wedge potatoes, charred onion, and tahini.	
<b>Chestnut and sweet potato ravioli</b> .....	<b>74 ₪</b>
With a porcini purée, Jerusalem artichoke confit, shimeji mushrooms, basil fries, candied brazil nuts, and vanilla oil.	
<b>Charred barbequed eggplant, mushroom and walnut duxelles (vegan)</b> .....	<b>79 ₪</b>
With cauliflower purée, spinach in white wine, breadcrumbs, and black olive oil tuile.	
<b>Salmon fillet</b> .....	<b>112 ₪</b>
With Portobello mushroom confit, Jerusalem artichoke confit, gnocchi, spinach, garlic confit foam.	
<b>White grouper fillet</b> .....	<b>162 ₪</b>
With leek purée, sweet potato tortellini, cauliflower, charred shallots, Tassos olive powder, beet powder, sumac vinaigrette, and hummus tuile.	
<b>Friends' platter</b> .....	<b>399 ₪</b>
Lamb chops, sirloin, entrecote, boneless chicken thighs, bonfire potato, roasted vegetables, and a green salad.	
<b>Prime rib (100 g)</b> .....	<b>45 ₪</b>