

GABRIEL

PASSOVER MENU

STARTERS

Soup of the Day **59 nis**

Gabriel Salad **63 nis**

Green leaves and garden vegetables, with the fragrance of balsamic vinaigrette

Chicken Livers **69 nis**

In Cabernet Sauvignon and shallot onion jam, on a raft of asparagus spears

Baladi Eggplant **72 nis**

Served with cubes of fillet and roasted peppers

Endive Salad **75nis**

With cherry tomatoes in pomegranate vinaigrette dressing

Sea Fish Carpaccio **73 nis**

In lemon & olive oil marinade served with tomatoes & chopped shallot onion concassé

Asparagus **70 nis**

Provençal style with kalamata olives in aioli cream

Sea Fish Ceviche **76 nis**

Fresh from the net, on pickled lemon and herbs

Veal Fillet Tartar **79 nis**

Herbs, chopped garden vegetables, pickled lemon and parsley

Beef Fillet Carpaccio **79 nis**

In olive oil and herbs marinade with an assortment of baby leaves

Entrees

Hot Mushroom Salad **94 nis**

With cherry tomato, green onions, honey, garlic and balsamic dressing

Chicken Breast **118nis**

In honey garlic and rosemary sauce, accompanied by Portobello mushrooms and Swiss chard

Spring Chicken **125nis**

In pepper and garlic sauce

Mullet Fillet **110 nis**

Atop creamed sweet potatoes in a sauce made from Chardonnay, garlic and parsley

Norwegian Salmon Fillet **127 nis**

On a bed of zucchini and mushrooms in a sauce of citrus and honey

Sea Bream **129 nis**

On creamed garlic garnished with ratatouille vegetables in a garlic fennel and coriander sauce

Osso Bucco **145 nis**

On a bed of mashed potatoes, served with root vegetables

Steak Entrecote **159 nis**

Served with mashed potatoes and vegetables, garnished with pepper demi-glaze

Classic Fillet Steak **162 nis**

In red wine, served with mashed potatoes and cooked vegetables

Gabriel Tournedos **175nis**

Beef fillet with 'drunken' pear and Portobello mushrooms in Cabernet Sauvignon, anise stars and cinnamon

Chateaubriand **350 nis**

A 500 gr. portion for two - served with mashed potatoes and stir-fried vegetables