

# We 4Sea a great future

• By DEBBIE LAMPERT  
eLuna.com

**W**e are celebrating a significant anniversary. Can you point me, they asked, to a romantic kosher restaurant that this event deserves? The restaurant should be elegant, not terribly expensive and not too far from our home in the Sharon area.

We got you covered. The restaurant is 4Sea, on the Herzliyah coast near the Daniel Hotel. Newly kosher, 4Sea offers a Mediterranean menu and a sushi bar. The restaurant has a lovely quiet and refined atmosphere, with dim lighting, soft music, respectful service and, no less important, delicious food.

4Sea is a beautiful restaurant with a shimmery bar at the entrance and comfortable seating throughout. I don't recall too many kosher restaurants with a design as lovely as this. There are several spacious rooms with a view of the sea that will be stunning at sunset when the days get longer. How's that for romantic?

Until recently, 4Sea was a highly-rated, non-kosher restaurant. Max, the current owner, is a partner in this ongoing enterprise. But when he began observing mitzvot he bought out his partners, changed the menu to comply with kashrut, closed the restaurant on Shabbat and got a stamp of approval from the Rabbanut. Before he was mitzva-observant, Max traveled widely and ate anywhere and everywhere. Having seen it all, he has developed a vision for 4Sea and it is going to be good.

To start, Max brought in Aviv Hamo as the new chef. He comes to 4Sea from the big-name kitchens of Eyal Shani and Yonatan Rushfield. Together, Hamo and Max are creating a menu that reflects the new vision for this restaurant. While the menu is still in transition, we were invited to get an impression of the restaurant. We were directed to the dishes that are slated to remain on the new menu. We hope so because they were exceptional.

The cuisine at 4Sea is Mediterranean with a Sushi bar. How do those two go together? The Mediterranean is where we live and Max loves sushi (we have that in common). He suggested that we start our meal with the Salmon Grill, a delicious sushi roll of baked salmon, potato and avocado, topped with seared salmon, caramelized teriyaki sauce and sliced almonds (NIS 79). The wasabi was shaped as a small floweret. The sushi spoke for itself and needed no wasabi or sauces. Wow.

We went on to share the recommended Eggplant Fan dish (NIS 54). This juicy eggplant loaf, drizzled with tehina, works best on bread. The 4Sea Frena bread is a warm and crusty loaf served with three sauces: tehina, salsa and garlic confit garnished with a whole hot pepper. Together with the bread, the Eggplant Fan made a great starter.

When at a meat restaurant, my dining companion wants to eat meat. He would eat a meat starter, a meat main and if desserts came meaty, he would choose that, as well. Following our first two non-meat dishes, my carnivorous companion went on to resume his comparative study of burgers in Sharon area restaurants. The 4Sea burger (NIS 89) is a purist's burger. No layers of goose meat and no fried egg on



the burger. Just a delicious, thick, Entrecote burger in a bun, with a bowl of chips alongside. The meat is from the high-end Lagziel butchery – for those in the know. He did add ketchup, though, in truth, I don't think I have ever seen him eat a burger without adding something red.

OF THE three fish main courses I chose the Sea Bass Fillet served on a bed of gnocchi, prepared in white wine sauce (NIS 157). The dish was garnished with parsley and thin slices of red pepper. Fish, when prepared properly, beats any other main course. The sea bass was prepared exactly to my liking, with crispy skin, soft meat and a lovely flavor. Fish is usually served on a bed of pureed potatoes or grain, so the gnocchi was a fun surprise.

Cocktails! This is my kind of restaurant. While my companion found his favorite on the cocktail menu, I did not find a rum-based fruity cocktail that I like. The barman offered to create an abbreviated Mai Tai just for me. Now, if they named the drink "eLuna," my visit would be complete (NIS 50 each).

After a full and delicious meal like this, I like to let the flavors of the foods linger and not distort them with a sweet dessert. For those who feel otherwise, the restaurant has a nice selection of sweet desserts to choose from.

The restaurant is open on weekday evenings from 6 p.m. It is available for groups and events during the day. With its view of the sea, there could not be a better venue for a simcha. The restaurant is, in fact, booked for a wedding in May. I am wondering how I can get an invitation.

*The author was a guest of the restaurant.*

*The author is the founder and the CEO of eLuna.com, the premier English-language website for kosher restaurants in Israel.*

4Sea  
Kitchen & Sushi Bar  
60 Ramat Yam. Herzlia Pituach. Near the Daniel Hotel.

Telephone: 09-789-8181

Kashrut: Rabbanut Herzliyah

Open Sunday–Thursday 6:00 p.m.–11:00 p.m. Motzi Shabbat until 11:00 p.m. Closed Friday and Shabbat.

out & about

highlights

dining

events

movies

television