

# MEAT KITCHEN

Chef Restaurant

## Business menu (from 12 noon to 5 p.m.)

### Starters (served with the house bread)

- Beef fillet carpaccio** – with garlic confit, balsamic caviar, and young arugula.
- Lettuce salad** – Romaine lettuce, Salnova lettuce, purple endive, shallots, apples, walnuts, pineapple vinaigrette.
- Salmon ceviche** – with avocado purée, radishes, green onions, cilantro, apples, and soy and ginger vinaigrette.
- Portobello and artichoke confit** – with Jerusalem artichoke purée, cherry tomato confit, charred shallots, caper vinaigrette, and truffle oil.
- Baked beets on salt** – with green onions, cilantro, mint, walnuts, pomegranate and date vinaigrette.
- Bresaola bruschetta** – with garlic purée, puréed tomatoes, hot pepper, parsley, Dijon mustard, and cornichons.
- Root vegetable salad** – multicolored carrots, green zucchini, celery leaves, radishes, orange fillet, cilantro, and soy vinaigrette.
- Beef fillet tartare** – with black eggplant purée, red onion, parsley, toasted almonds, caper vinaigrette, and bread tuile... **Extra 15 ₪**
- Red tuna carpaccio** – with champagne cream, green onion, lemon zest, orange fillet, and radishes ..... **Extra 15 ₪**
- Goose liver carpaccio brûlé** – with chestnut purée, candied coriander seeds, basil fries, and gold dust ..... **Extra 30 ₪**
- Focaccia in a stone oven and dips** – olives, garlic confit, hot pepper and arissa ..... **Extra 15 ₪**

### Main courses

- Schnitzel** – served with a choice of side dish..... **79 ₪**
- Chicken breast in a rosemary and lemon marinade** – with charred tomato purée, and potatoes..... **79 ₪**
- Special of the day** – ask the waiter..... **79 ₪**
- Hamburger** – served with a choice of side dish..... **81 ₪**
- Extras on the hamburger: Portobello mushroom **8 ₪** // fried egg **8 ₪** // goose liver **30 ₪**
- pullet** – with roasted vegetables, bonfire potato, and a beef and thyme broth..... **81 ₪**
- Mushroom gnocchi** – Jerusalem artichoke purée, Portobello, shimeji, oyster and porcini mushrooms, chestnuts, and spinach... **81 ₪**
- Sweet potato and chestnut ravioli** – porcini purée, Jerusalem artichoke confit, shimeji mushrooms, basil fries, candied hazelnuts, and vanilla oil..... **81 ₪**
- Salmon fillet** – yellow cherry tomato gazpacho, spinach, roasted vegetables, and sumac vinaigrette..... **99 ₪**
- Whole pullet in a sumac and za'atar marinade** – with charred vegetables, and tahini..... **105 ₪**
- Sea bream fillet** – with cauliflower purée, chickpeas and leek, and sumac and thyme vinaigrette..... **119 ₪**
- Entrecote** – served with vegetables charred on the grill, with a choice of side dish, and chimichurri. 250/300..... **99 / 129 ₪**
- Sirloin** – served with vegetables charred on the grill, with a choice of side dish, and garlic confit, and a beef, mustard and thyme broth. 250/300g..... **99 / 129 ₪**
- Beef fillet (250 grams)** – served with vegetables charred on the grill, with a choice of side dish, and garlic confit, and a beef and Amarena cherry broth. .... **145 ₪**
- Lamb chops** – with a hot salad of charred barbequed vegetables, Shipka pepper vinaigrette, and lamb broth..... **159 ₪**

### Choice of sides:

Green salad / mashed potatoes / French fries

### Desserts

- 2 scoops of sorbet**..... **15 ₪**
- Lemon tart** ..... **15 ₪**
- Italian meringue, lemon macaron, citrus coulis, vanilla crumble, lemon sorbet.
- Chocolate mousse**..... **20 ₪**
- Chocolate cremeux, Lotus mousse, chocolate crumble, chocolate sponge.

### Drinks

- Pure water / pure soda water / natural fruit juice**
- Carbonated / Ferrarelle / Malty..... **8 ₪**
- The house wine / Cava / Lambrusco ..... **15 ₪**
- Draft beer 1/3..... **15 ₪**
- Espresso / Moroccan tea ..... **5 ₪**