

ישראלית

Israelit

מסעדה ים-תיכונית
Mediterranean Restaurant

Selection of house salads served to the center of the table (price per diner, when ordering a main course) 20

Appetizers

Homemade hummus with olive oil and pine nuts 22

Homemade hummus with ground meat, lamb fat, pine nuts, and olive oil 28

Mushroom hummus 28

Homemade hummus with stir-fried mushrooms, olive oil, and pine nuts

Israeli vegetable salad 25

Fresh vegetables, onion, parsley, olive oil, and fresh lemon juice

Fattoush salad 25

Shredded lettuce, cherry tomatoes, onion, radish, cucumber, peppers, croutons, sumac, and a garlic marinade

Baladi eggplant 28

Charred eggplant, tahini, tomato, date honey, and olive oil

Homemade stuffed vegetables 28

Cabbage filled with meat and grape leaves filled with rice and parsley, served in lemon sauce

Stir-fried mushrooms with garlic and parsley 28

Soup of the day 26

Main Courses from the Grill

250g beef fillet medallion 110

Served with mashed potato

Lamb chops 110

Served with bulgur mujaddara

250g entrecote steak 98

Served with mashed potato

Roasted sea bream fillet 88

Served with roasted vegetables and mashed potato

Slow-cooked lamb and pine nut patty stew with a tomato and seared onion sauce 85

Roasted chicken livers 78

Served with potato puree and onion jam

Musakhan 65

Roasted chicken, onion, and sumac, wrapped in a lafa and served with bulgur mujaddara

Lamb siniyah 38

Ground lamb meat served with charred vegetables, hot tahini, olive oil, and sumac

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מסעדה ים - תיכונית
Mediterranean Restaurant

Skewers from the Grill

Served with charred vegetables

Spring chicken in Lebanese seasoning	28
Israeli kebab	28
Chicken liver	28
Mulard breast	35
Lamb shishlik	35

Children's Dishes

Crispy chicken with French fries	45
Hotdog in a bun with French fries	45

Side Dishes

French fries, large/small	24/15
Bulgur and lentil mujaddara	12
Mashed potato	12

Homemade Desserts

Knafeh	28
Layers of kadaif, melon, mixed nuts, and syrup with a hint of cinnamon - 10-minute preparation time	
Our malabi	24
Served with strawberry monin syrup, coconut, and pistachios	
Refreshing seasonal fruit salad	24
Homemade baklava	15
Watermelon (in season)	28
Chocolate soufflé 10-minute preparation time	24

Beverages

Soft drinks	12
Mineral water	10
Soda water	9
San Pellegrino / Acqua Panna mineral water	25
Carafe of lemonade	18
Carlsberg, Tuborg, Goldstar	23
Corona, Stella Artois, Leffe, Heineken	28
Malt beer	14
Glass of red/white house wine	18