West Side Winter Menu 2018

Bread
• Brioche Served with mixed olives, aioli, and skhug NIS 12
• Jerusalem Bagel Served with Har Bracha tahini and shredded tomatoes NIS 12

Cold Appetizers
• Green Winter Salad Lettuce hearts, mixed leaves, endives, yuzu-citrus vinaigrette, and blanched almonds NIS 62
• Tomato Salad Multicolored tomatoes, tomato gazpacho, pine nuts, basil chips, and balsamic vinegar NIS 58
• Red Tuna Sashimi Served with charred baby eggplant, hot pepper and pickled lemon vinaigrette, black tahini, and tomato seeds NIS 72
• Grouper & Cucumber Tartare Served with cucumber and mint gazpacho, wasabi peas, yuzu puree, and powdered Thassos olives NIS 65
• Classic Beef Carpaccio Served with balsamic vinegar, mustard aioli, garlic confit, and olive oil NIS 65
• "East Meets West” Chicken Salad Green leaves, fried rice noodles, cabbage, roasted sesame, and satay sauce NIS 68
• Chestnut & Foie Gras Pate Served with pears glazed in red wine, brioche, and hazelnuts NIS 88

Hot Appetizers
• Fish Pastry Cigar Served with grated tomatoes, vegan amba labneh, and fresh leaves NIS 65
• Asparagus & Corn Served with crispy polenta fingers, roasted shimeji and king oyster mushrooms, and egg yolk confit NIS 67
• Mushroom & Chestnut Risotto Served with porcini mushroom puree, zucchini flowers in tempura, and Portobello mushroom chips NIS 68
• Taboon-Roasted Cauliflower Served with leeks glazed in coriander seed oil, root vegetable and white wine puree, and shipka pepper vinaigrette NIS 68
• Sweetbreads Served with pumpkin ravioli, chicken broth, onion puree, and winter artichokes NIS 85
• Foie Gras Knafeh Chestnut and lotus puree, popcorn ice cream, and a dark chocolate Bordelaise sauce NIS 110

Main Courses
• Yellow Tomato & White Wine Gnocchi Served with artichoke, blistered tomatoes, pine nuts, and basil chips NIS 68/85
• Marinated Salmon Served with pureed white sweet potato, salt-baked beets, shimeji mushrooms in a teriyaki glaze, and zucchini flowers in tempura NIS 115
• Mediterranean-Style Grouper Curry Served with Syrian olives, a sheet of fresh pasta, chickpeas, zucchini, and cilantro NIS 145
• Chicken Breast & Chestnuts Curry Served with taboon-roasted pumpkin and brown chicken broth NIS 105
• 300g Entrecote Served with French fries, in an herb gremolata and pepper sauce NIS 165
• Beef Fillet Served with truffled mashed potatoes, bone marrow, and Bordelaise sauce NIS 175
• Lamb Chops Served in sofrito with ratte potatoes, brown chicken broth, and ras el hanout spices NIS 185

Chef’s Special
• Aged Prime Rib Entrecote on the Bone (600-1200g) Served with green salad, French fries, truffled mashed potatoes, and Bordelaise sauce NIS 50 per 100g