

## 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** 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**