



NIGHT KITCHEN

DINNER FEASTING WITH FRIENDS NIGHT KITCHEN STYLE

220 | 150 PER PERSON

HAPPY HOUR
50% OFF MENU

SUNDAY - THURSDAY
18:00 - 19:00

- HALLAH BREAD.....18**
Homemade hallah bread with tahini butter & spiced pumpkin deep
- SPICY PLATER.....18**
Homemade zhug, fresh & grilled hot pepper, pickled onion and yogurt
- CEVICHE OF THE DAY.....46**
Season fruit, red onion, chili, parsley, coriander, mint & yogurt
- CHERRY SALAD.....38**
Colored cherry tomatoes, Kalamata olives, scroched garlic, red onion, basil, crotons & mozzarella
- TOMATO CARPACCIO.....38**
Tomato confit with croutons, za'atar leaves, and local labaneh cream
- BEETROOTS.....44**
Marinade beetroot in dates honey & balsamic vinaigrette, celery, green apple, green onion, chili, tulum cheese, Lemon zest & walnuts
- CRISPY GINGER.....48**
Fish tartar with roots vegetables, caramel soy sauce and crispy ginger
- KING'S SALAD.....39**
Fresh lettuce, beetroot, kohlrabi, fennel, red & green onion on black eggplant cream, salted walnuts & Garlic vinaigrette
- EGGPLANT 'MASBAHA'.....36**
Eggplant cream, chickpeas, dates honey, chili, red onion, coriander, tahini, lemon & garlic
- CAULIFLOWER.....32**
Tahini, homemade zhug, boiled egg, hot pepper
- ARTICHOKE.....41**
Stir fried with cherry tomatoes, spinach, red onion, basil & garlic topped with parmesan

- PASTA PICCI 58**
Homemade vegan pasta, white wine, basil, spinach, red onion, cherry tomato, kalamata olives, garlic, chili & bread crumbs
- SEA BREAM FILLET.....59**
Seabream fillet, stir fried zucchini & mushrooms, cauliflower cream, fresh green onion and local labane cheese
- HOUSE GNOCCHI.....56**
Potato gnocchi, roasted mushrooms and cherry tomatoes, green beans, garlic & grated parmesan
- SHRIMPS56**
Buttered in flour mix with tabbouleh salad, tzatziki, mashed tomatoes & roasted almonds
- SPICY CALAMARI61**
Sweet fennel, red onion and spinach with labaneh cream
- FISH SHAWARMA.....59**
Chopped fish fillet, tomato, pickled onion, chilli pepper & coriander, on burned tortilla with green tahini
- HABIBI KEBAB..... 58**
With grilled vegetables, amchur tahini, parsley, coriander & mint
- HANGER STEAK.....72**
Sliced, with horseradish creme fraiche on the side, coarse salt & spiced tomato salsa
- LOCAL RUMP STEAK.....87**
Spinach & garlic cream, grilled mushrooms and carrot chips

- CRÈME BRÛLÉE LOLLIPOP.....14**
Vanilla bean and raspberry coulis
- CRUMBLE.....27**
Caramelized bananas, choclote, crumble & vanilla ice cream
- COCONUT MALABI.....29**
Rosewater, grinded roasted coconut & pistachio nuts





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DRINKS

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COCKTAILS 38

For the Mrs. | Rum, lychee basil, lemon basil and watermelon

For the Mr. | Whiskey, almond liqueur ginger and sage

Mr. & Mrs. | Tequila, hot pepper, cranberry, lime and ginger

Friends | Arak, Rosetta, and Zohar

Sangria | Finlandia ,chardonnay, extract of spices and berries



WHITE WINE GLASS BOTTLE

White House Wine	28	74 (decanter)
Pelter Sauvignon blanc	38	140
Pelter Chardonnay	39	144
Shvo Vineyards Chenin Blanc	42	162
Shvo Vineyards Rose	42	162
Castel La Vie	42	162
Clos de Gat Chanson Blanc	46	178



RED WINE GLASS BOTTLE

Red House Wine	28	74 (decanter)
Pelter Trio	39	152
Shvo Vineyards Red	42	162
Castel La Vie	43	168
Clos de Gat Harel Cabarnet	59	192



BEER

Draft Tuborg.....	29
Draft Stella.....	31
Local israeli beer bottle	28

Premium
QUALITY BEER

