



M I S S & M R

APPETIZERS

Brioche Bread with a 72-hour rise, with Har Bracha tahini, oil, tomato salsa

Spicy Plate with harissa, schug, confit garlic and fried pepper

Red Tuna Tartlet Red tuna tartare, spicy mayo, shallot, green onion curls, Tobiko

Beef Fillet Tataki honey-mustard sauce, green onion curls, Red chili, and Crispy shallots

Crispy Rice Asado pulled asado, basil aioli and chives

beef tacos red chili, parsley, shallot, pine nuts, and mustard aioli, Tomato seeds

Chicken Musakhan chicken skewer on Yemenite lachuch bread, mixed greens, sumac onion, harissa aioli and roasted almonds

STARTERS

Market Salad coarsely chopped cucumber, tomato, fennel, radish, mint purple and green onion, and za'atar croutons

Citrus Salad lettuce, endive, baked beets, candied pecan, citrus fillet Grand Smith apple, and citrus vinaigrette

White Fish Ceviche white fish cannoli, ginger, shallot, yuzu aioli and yellow tomato gazpacho

Fish carpaccio tomato seeds, roasted pine nut, Labane Za'atar, Chives, lime zest and olive oil

Beef Fillet Carpaccio balsamic, capers, confit garlic, mustard aioli, arugula salad, and sourdough bread

Charred Cabbage on vegan Labneh, olive oil, fresh za'atar, Za'atar salsa

Fisherman's Cigar knife-cut white fish, Salton leaves, tahini amba, harissa aioli, and lime

Sirloin Skewer Jerusalem artichoke cream, Jerusalem artichoke confit, beef stock green salsa, and Jerusalem artichoke fries

Gyoza dumplings filled with pulled short rib, beet soup

Veal Sweetbreads white eggplant cream, Jerusalem Mashwiya, pickled lemon, cilantro buckwheat popcorn and mini pita

MAIN COURSES

Sea Bass Fillet with charred vegetables, sherry confit, and h'raime sauce

Lamb Ribs with potato purée, charred shallot and beef stock

Beef Fillet with potato gratin, carrot cream and beef stock

Aged Entrecôte 14-day aged, fries and spicy mayo

Nebraska Prime Rib 30-day aged bone-in entrecôte, fries and beef stock
bone marrow

DESSERTS

Chocolate soufflé - classic crumble vanilla ice cream

Napoleon Mille-feuille - with mascarpone cream, puff pastry, powdered sugar and seasonal fruits

Yuzu Lemon Tart - lemon tart with Italian meringue, classic crumble mixed berry sauce, and fresh mint

Chocolate Mousse - chocolate crumble, roasted hazelnuts, chocolate tuile and cocoa powder