

Salads

Seasonal salad Leaf salad (Ask the waiter)	. ₪52
Jacob's salad	. ₪42
	47
Enterees	
Eggplant Carpaccio	心38
Ikra with Salmon Ikra served with salmon ceviche	心42
Burrata On a bed of baby cherry tomatoes in balsamic silage (aged 5 years) and a mixture of seeds	№58
Mix Ceviche On a bed of yogurt, tomato salsa, tomato bouquets and hot chili	₪58
Sea Fish Carpaccio	№54
Tuna Sashimi Fresh tuna on a bed of root salad, olive oil, lemon juice & sea salt	心62
Special Bruschetta	心58
Stir-fried portobello mushrooms Some wine, olive oil & basil	₪48
Seafood Salad	๗76
Foie Gras	₪104

Entrees Seafood

Fish Soup
Seafood Soup
Fried shrimp Served with aioli sauce capers
Fried Calamari Served with aioli sauce capers
Fried Shrimp & Calamari Served with aioli sauce capers
Stir-fried Shrimp Served with a cream sauce, Al'Olio tomato sauce
Stir-fried Calamari Served with a cream sauce, Al'Olio tomato sauce
Mix Shrimp & Calamari Served with a cream sauce, Al'Olio tomato sauce
Fried Red Mullet
Mussels
300 grams of white wine, cream & basil

Breads

Homemade Bread	100	1	心22
Served with dip		, ,	1
Garlic Bread	in y		№26
Served with din	4 0 V	S & 1	e il





Fish Mains

White Grouper (per 100 grams)	៧40
Whole sea bream	心115
Whole Seabass	心118
Fried St. Peters	₪106
Meagre Fillet	心128
Salmon Fillet	心118
Sea Bream Fillet	心115
Served with mashed potatoes & tomato salsa	心118
Salmon Fettuccine	₪108



Grilled Meat

Entrecote 200 grams in wine sauce served with baked Potato	40
Beef Fillet	45
Mix Meats 13 Beef fillet entrecote and foie gras, served with mashed potatoes, pepper cream	68 *
BBQ Roasted Pullet	B2
Seafood Mains	
Fried shrimp	3 .
Fried Calamari	3
Fried Shrimp & Calamari mix	3.
Stir-fried Shrimp	3
Stir-fried Calamari	3
Mix shrimp & calamari in sauce 四108 Accompanied by a cream sauce/ Al'Olio Tomatoes sauce & Potatoes	3
San Jacques Cookie	4
Seafood Fettuccini	2 · · · · · · · · · · · · · · · · · · ·
Seafood Mix	3 ′ .

cookies, in a cream sauce/ Al'Olio, tomatoes & potatoes



Soft Drink

The House Drink	心14
Mineral wate small/Large	心22/14
Carbonated water small/Large	回24/14
Oranges	៧14
Grapes	The second second
Granefruite	心14
Apples	心14
Nasty Peach	₪14
Coke / Normal Sprite / Zero	心14
Penta	心14
Beers	
Carlsberg on tap small/ Large	回32/24
Heineken Bottle	心26
Weinstephan Bottle	₪28
Kasteel Rouge	№28
Malka Blonde / Dark	₪28
Malka IPA	心28
Cocktails	
Mykonos Sunset	
Mango de Janeiro	
Cosmo Lychee	. ₍₁ 44)
Lemony Pineapple MargaritaTequila Blanco, lemon grass, pineapple and lime	. 心44

Vegetarian

Vegetarian Ravioli	1		₽78
Mushroom cream sauce		7.37	
Vegetable fettuccine		(1)	₪78
(Vegan Dish)			

Kids' Meals

Fish & Chips	心48
Schnitzels & Chips	₪48
Tomato Pasta	心45
Creamy Pasta	心45

Desserts

Chocolate Nougat Cheesecake	回48
Cheesecake with Crumbles	心48
A cup of Mascarpone Served with seasonal fruits & raspberry syrup	₪48
Classic Crème Brûlée	₪48
Dessert of the day	₪48

