

MENU

CHEF BARAK AHARONI

RAW & GREENS

GRILLED ASPARAGUS

Broccoli leaf purée & white almond cream

68

JOSPER CAULIFLOWER STEAK

Zucchini & fresh herb purée, cherry tomato oil & thyme

52

BRAISED LEEK WITH PECORINO

Chargrilled Tamar tomatoes, chili & white wine vinegar

48

CABBAGE PARCELS

Basmatic rice, black raisins & herbs with labaneh

56

QUINOA SALAD

Tabbouleh style black quinoa & bulgur wheat with edamame, almonds, pecans & fresh mint

BUFFALO MOZZARELLA

Grilled Zucchini in zesty pesto dressing

48

ROMAINE CAESAR

Parmesan, anchovies & croutons Additions: bacon 15/ chicken 15/ shrimps 40

ICEBERG LETTUCE

Goat's cheese, white balsamic & basil oil vinaigrette, pecans & dried blueberries

48

PASTA & PARCELS -

AUBERGINE TORTELLINI

Ricotta dough pasta stuffed with charred aubergine, Parmesan & za'atar 64/82

MIDDLE EASTERN LAMB PARCELS

Lamb stuffed piquant pasta parcels with spinach, clarified butter & sour cream 68

SPAGHETTI ARRABBIATA

Spicy tomato sauce, semi-dried cherry tomatoes, basil & Parmesan

68

WHITE GROUPER SPAGHETTINI

Fresh egg yolk pasta, chili, white wine & herbs **96**

JOSPER & GRILL

Preserved lemon, fresh rosemary,

GRILLED CHICKEN

& palm sugar

THE BURGER

Kalamata olives & kale

ORGANIC SPRING CHICKEN

FISH & SEAFOOD

CHARGRILLED WHOLE SEABREAM

Braised fennel, fresh herbs & pink peppercorn salsa 138

WHITE GROUPER FILLET

Seared cherry tomatoes, Kalamata olives & oregano

178

SEARED CALAMARI

Tomatoes, fresh herbs & tartar sauce

FRITTO MISTO

Calamari & shrimp with anchovy & sage parcels

Entrecote burger in a brioche bun, served with fries Additions: cheese 10 / bacon 10

Organic pink pepper marinade with sage, lemon zest

68

96

BEEF TENDERLOIN SKEWER

Broccoli & horseradish sour cream

145

CHARGRILLED BEEF FILLET

Onion & aromatic peppery jus

195



ALENA

BREAKFAST MENU

BUFFET BAR

Take Your Pick

Smoked salmon

Cured herring

Freshly baked treats

Artisan breads

Homemade quiche

Savoury bourekas loaves

Tomato & radish salad

Seasonal salad

Local fresh cheeses

Garden & exotic fruit selection

Fresh yogurt

Chia pudding pots

HOT DISHES

Please order from your server

SHAKSHUKA

Eggs cooked in spicy tomato & red bell pepper sauce, with fresh herbs

OMELETTE

Your choice of filling: mushrooms, tomatoes, herbs, ham, onions or cheese

2 FARM EGGS

Scrambled, soft-boiled or sunny side up

BARAK'S FRENCH TOAST

Fresh fruit & crème fraîche

EGGS BENEDICT

Poached eggs with bacon & ham on toasted English muffins with hollandaise sauce

EGGS FLORENTINE

Poached egg with spinach on toasted English muffins with hollandaise sauce

EGGS ROYALE

Poached egg with smoked Norwegian salmon on toasted English muffins with hollandaise sauce

BEVERAGES

*2 Hot drinks + 2 Juice included

CLEANSERS

Apple juice 18

Orange/Grapefruit/Carrot 18 *

Beetroot & cucumber 22

Pear & apple 22

Apple & ginger 22

Carrot, beetroot & orange 22

HOT DRINKS

Coffee 14 *

Capuccino 16 *

Chocolate 18 *

Tea 18 *

PICK ME UP

Mimosa 48

Bellini 48

Bloody Mary 58

Champagne 68

Service Not Included



Shabbat Hamalka

STARTERS

Sharing dishes

Turmeric & cinnamon infused Persian flatbread (Barbari)

Seasonal vegetables plate

Lamb meat and fava beans with mint infuse yogurt

Pulm tomatoes and chili "Matbucha"

Fennel, fresh grapefruit & pecan salad

Beetroot tabbouleh with parsley & mint

Humous with warm whole chickpeas

Grilled aubergine with tahini & herbed yoghurt

MAINS

A choice of one dish per person

Lamb porcupines with rice in pumpkin stew and prunes

Homemade couscous with lamb osobucco and vegetables

Organic baby chicken stuffed with frikkeh, tarragon and cranberries with snow peas

Ox cheek stew with chickpeas, sweet shushka peppers & coriander

Esphahan ghondi balls in chicken stock, turmeric and zesty Persian lemon

Seabass with safran, Jerusalem artichoke and organic spinach

Homemade couscous with vegan vegetable stew

SIDE DISHES

Persian rice Lettuce & Greens Purée

145 Nis per person



Including VAT – Excluding service charge

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