

ALENA



MENU

CHEF BARAK AHARONI

RAW & GREENS

COURGETTE FRITTERS

Tarragon & lemon infused
sheep's milk yogurt

38

BABY GEM LETTUCE

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

42

JOSPER CAULIFLOWER STEAK

Zucchini & fresh herb purée,
cherry tomato oil & thyme

42

BRAISED LEEK WITH PECORINO

Chargrilled Tamar tomatoes,
chili & white wine vinegar

44

CABBAGE PARCELS

Stuffed with labaneh, black raisins
& freshly grated tomatoes

48

QUINOA SALAD

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

48

BUFFALO MOZZARELLA SALAD

Zucchini ribbons & rocket in zesty
pesto dressing

48

ROMAINE CAESAR

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

58

PASTA & PARCELS

AUBERGINE TORTELLINI

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

62 / 78

MIDDLE EASTERN LAMB PARCELS

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

64

SPAGHETTI ARRABBIATA

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

68

WHITE GROUPEL SPAGHETTINI

Fresh egg yolk pasta, chili, white wine & herbs

96

JOSPER & GRILL

FISH & SEAFOOD

SEARED CALAMARI

Tomatoes, fresh herbs & tartar sauce

68

FRITTO MISTO

Calamari & shrimp with anchovy
& sage parcels

76

CHARGRILLED WHOLE SEABREAM

Braised fennel, fresh herbs
& pink peppercorn salsa

138

WHITE GROUPEL FILLET

Tomato & tarragon butter

178

THE BURGER

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

68

GRILLED CHICKEN

Preserved lemon, fresh rosemary,
Kalamata olives & kale

78

ORGANIC SPRING CHICKEN

Pink pepper marinade with sage, lemon zest
& palm sugar

86

BEEF TENDERLOIN SKEWER

Broccoli & horseradish sour cream

145

CHARGRILLED BEEF FILLET

Onion & aromatic peppery jus

195



ALENA

BREAKFAST MENU

ALENA BREAKFAST 125 NIS PER PERSON

BUFFET BAR

Take Your Pick

Smoked Salmon	Tomato & Radish Salad
Cured Herring	Seasonal Salad
Freshly Baked Treats	Local Fresh Cheeses
Artisan Breads	Garden & Exotic Fruit Selection
Homemade Quiche	Fresh Yogurt
Savoury Bourekas Loaves	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

CLEANSERS

Apple juice 18
Beetroot & cucumber 22
Pear & apple 22
Apple & ginger 22
Carrot, beetroot & orange 22

HOT DRINKS

Coffee
Capuccino
Chocolate
Tea

PICK ME UP

Mimosa 48
Bellini 48
Bloody Mary 58
Champagne 68