

ALENA



# 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

Basmati rice, black raisins & herbs  
with labaneh

56

### QUINOA SALAD

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

48

### BUFFALO MOZZARELLA

Grilled Zucchini in zesty  
pesto dressing

48

### ROMAINE CAESAR

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

58

### 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 GROUPEL SPAGHETTINI

Fresh egg yolk pasta, chili, white wine & herbs

96

## JOSPER & GRILL

## FISH & SEAFOOD

### CHARGRILLED WHOLE SEABREAM

Braised fennel, fresh herbs  
& pink peppercorn salsa

138

### WHITE GROUPEL FILLET

Seared cherry tomatoes, Kalamata  
olives & oregano

178

### SEARED CALAMARI

Tomatoes, fresh herbs & tartar sauce

68

### FRITTO MISTO

Calamari & shrimp with anchovy  
& sage parcels

86

### GRILLED CHICKEN

Preserved lemon, fresh rosemary,  
Kalamata olives & kale

82

### ORGANIC SPRING CHICKEN

Organic pink pepper marinade with sage, lemon zest  
& palm sugar

96

### THE BURGER

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

68

### BEEF TENDERLOIN SKEWER

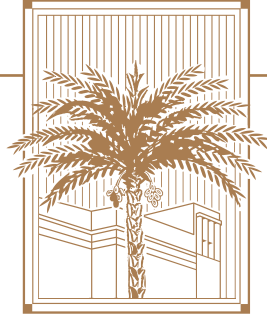
Broccoli & horseradish sour cream

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

\*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