

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 GROUPER 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 GROUPER 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 135 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