

ALENA



MENU

CHEF BARAK AHARONI

RAW & GREENS

PASTELICO

Crispy filo pastry filled with spinach & green herbs, Omer cheese & sumac
76

ICEBERG LETTUCE

Goat's cheese, white balsamic & basil oil vinaigrette, pecans & dried blueberries
58

JOSPER CAULIFLOWER

Zucchini & fresh herb purée, cherry tomato oil & thyme
62

RAW ZUCCHINI SALAD

Zucchini ribbons with sheep's milk yogurt, feta cheese & seared onions
68

CABBAGE PARCELS

Basmati rice, black raisins & herbs. Served with labaneh
62

QUINOA SALAD

Tabbouleh of black quinoa & bulgur wheat with edamame, almonds, pecans & fresh mint
48

LEEK TATIN

Braised leek with sage, thyme & goat's cheese
76

ROMAINE CAESAR

Parmesan, anchovies & croutons
Additions: bacon 15 / chicken 15 / shrimps 40
64

PASTA & PARCELS

AUBERGINE TORTELLINI

Ricotta dough pasta stuffed with charred aubergine, za'atar infused butter & asparagus
72 / 88

MIDDLE EASTERN LAMB PARCELS

Lamb stuffed pasta envelopes, aromatic spices, spinach, fresh mint & chili
74

SPAGHETTI ARRABBIATA

Spicy tomato sauce, semi-dried cherry tomatoes with basil & parmesan
72

WHITE GROUPEL SPAGHETTINI

Fresh egg yolk pasta, chili, white wine & herbs
106

JOSPER & GRILL

FISH & SEAFOOD

WHOLE SEABREAM

Braised fennel, fresh herbs & pink peppercorn salsa
148

LOCAL WHITE GROUPEL

Seared cherry tomatoes, Kalamata olives & oregano
178

CALAMARI

Seared local calamari, spinach & tartar sauce
72

FRITTO MISTO

Calamari & shrimp with anchovy & sage parcels
86

GRILLED CHICKEN

Preserved lemon, rosemary & Kalamata olives with kale
88

ORGANIC SPRING CHICKEN

Sage & lemon zest in a pink pepper marinade
106

THE BURGER

Entrecote burger in a brioche bun, served with fries
Additions: cheese 10 / bacon 10
72

DOUBLE LAMB CHOP

Chargrilled with dark jus, leek & seasonal vegetable
142

BEEF FILLET

Chargrilled 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 21
Orange/Grapefruit/Carrot 21 *
Beetroot & cucumber 25
Pear & apple 25
Apple & ginger 25
Carrot, beetroot & orange 25

HOT DRINKS

Espresso/Double 14/18 *
Capuccino 18 *
Americano 18 *
Hot Chocolate 20 *
Latte 18 *
Herbal Teas 20 *

PICK ME UP

Mimosa 48
Bellini 48
Bloody Mary 58
Champagne 68

Service Not Included