

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 & Ha'Meiri cheese
62

RAW ZUCCHINI SALAD

Zucchini ribbons with sheep's milk yogurt, feta cheese, mint & 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 & "Shachar" 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
78/94

MIDDLE EASTERN LAMB PARCELS

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

SPAGHETTI ARRABBIATA

Spicy fresh tomato sauce, semi-dried cherry tomatoes with basil & parmesan
76

WHITE GROUPEL SPAGHETTINI

Fresh egg yolk pasta, chili, white wine & herbs
126

OCTOPUS PUTTANESCA

Scorched plum tomatoes, garlic & Kalamata olives
142

FISH & SEAFOOD

WHOLE SEABREAM

Seared cherry tomatoes, basil & Kalamata olives in white wine
148

LOCAL WHITE GROUPEL

Angel hair pasta, charred white corn & green herb pesto
178

CALAMARI

Seared local calamari, spinach, oregano & tartar sauce
76

JOSPER & GRILL

GRILLED CHICKEN

Preserved lemon, rosemary & Kalamata olives with kale
88

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 & chef selected seasonal vegetable
142

BEEF FILLET

Chargrilled onion & aromatic peppery jus
195