

# PRIVATE ROOM DINNER MENU 2

FROM THE KITCHEN OF CHEF BARAK AHARONI



## APPETIZERS

Served with Fresh rye bread baskets, olive oil

Quinoa salad, edamame, pecans & green apple

Iceberg Salad – Goat's cheese, pecans, dried blueberries & vinaigrette

Fish tartare

Beef carpaccio, pecorino & balsamic vinegar

Cabbage parcels stuffed with Basmati rice, black raisins with labaneh & herbs

## MAIN DISHES (Individual Selection)

Beef fillet with grilled onion & aromatic peppery jus

Seared Calamari, cherry tomatoes, fresh herbs & tartar sauce

Spaghetti Arrabbiata (spicy)

Catch of the day, served with cherry tomatoes, Kalamata olives & oregano

Grilled chicken with preserved lemon, rosemary, Kalamata olives & kale

Seasonal risotto & Parmesan

## SIDE DISHES

Green salad

Pomme purée

French fries

## DESSERTS

(Please choose two of them)

Chocolate nemesis

Lemon pie

Barak's bread pudding

Panna cotta

## BEVERAGES

Acqua Panna & San Pellegrino

Pots of filter coffee & tea selection

PRICE: 440 NIS + VAT PER PERSON (BOARDROOM&PDR)

PRICE: 600 NIS + VAT PER PERSON (CONSERVATORY&TOWER GARDEN)