

## COLD KITCHEN

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Gillardeau oysters, with classic mignonette sauce (3/6)	108/210
Endive, beetroot, olive oil, lemon & Pecorino cheese	52
Leaf salad, baby radish, lemon roasted almonds & citrus	56
Mozzarella, quick-pickled zucchini, mustard leaves & garden sorrel	54
Crudo catch of the day, citrus & herbs	68
Beef tartare, crispy cabbage leaves, horseradish cream, served with brioche	68
Baby gem Caesar salad add: bacon +15 / grilled chicken +15 / grilled shrimp +40	68

## PANS | STONE OVEN

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Gnocchi alla Romana   parmesan, roasted cherry tomatoes cooked with anchovy, served with sour cream	58
Alena pizza   eggplant, Ha'meiri cheese, egg yolk, drizzled with tetbileh	56
Pici pasta   in a butter sauce of roasted black pepper & Pecorino cheese	46/74
Open lasagna sheets   beef ragu & white wine sauce	58/92
Hubeza ravioli   za'atar butter & tomato seeds	52/88
Paccheri pasta   with black cabbage pesto	42/72
Drum fish fillet   roasted fennel & chickpeas served with salsa verde	135

## JOSPER | PLANCHA

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Charred octopus skewer   cooked in lamb fat, served with charred vegetables over a bonfire potato & yogurt	125
Whole baked sea bass   sautéed spinach & salsa verde	162
Beef burger   served in a brioche, tartar sauce, served with fries	72
Tender chicken supreme   caper salsa, served with charred vegetables	88
Calamari & crystal shrimp   cooked on the Josper served with borlotti beans	98
Sirloin   served with Lucca-style potatoes, baked in wine & herbs. Prices vary per 100 gram	--
Cut of the day   served with Lucca-style potatoes, baked in wine & herbs. Prices vary per 100 gram	--

## CONDITORI

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Crème caramel	46
Olive oil chocolate tart	48
Poire au Rosé   Drunken pear crumble served with rice pudding mousse	48
Filo pastry served on a velvety cream ganache	46
Gelato Alena	12

## COCKTAILS

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CRYSTAL NEGRONI   Gin, Noilly extra dry, white bitters, lemon twist	58
RYE CAFFÉ FLORIAN   Rye whiskey, amaro, red vermouth, espresso, bitters	62
BLOSSOM MARIE   Cognac, fresh lemon juice, rose & camomile syrup	62
GALILEE SPRITZ   Elderflower liqueur, cava, local herbs	49
LOVE IN AMALFI   Gin, Granny Smith apple, ginger, limoncello	58
ALENA FERRANTE   Campari, dry vermouth, gin strawberry consommé, rose kombucha	62

## WINES BY THE GLASS

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### CHAMPAGNE | 125 ml

Cuvée Cuis 1 <sup>er</sup> Cru, Pierre Gimonnet NV (Champagne, France)	69
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### WHITE | 150 ml

Pouilly-Fumé, Michel Redde 2019 (Loire Valley, France)	49
Bourgogne Blanc, François Carillon 2018 (Bourgogne, France)	56
Grenache Blanc, Vitkin 2019 (Galilee, Israel)	60
Judean Hills, Tzora Vineyards 2019 (Judean Hills, Israel)	55
Trebbiano d'Abruzzo, Cirelli 2019 (Abruzzo, Italy)	45
Riesling 'Charm', Georg Breuer 2017 (Rheingau, Germany)	57

### ROSÉ | 150 ml

Les Jardins, Saint Antonin 2020 (Faugères, France)	41
Alena Rosé, Amphorae 2019 (Golan Heights, Israel)	55
Rosé, Ecker 2020 (Wagram, Austria)	45

### RED | 150 ml

Bourgogne Pinot-Noir, Lafarge 2017 (Bourgogne, France)	64
Morgon, Jean Foillard 2018 (Beaujolais, France)	55
Bittuni, Recanati 2019 (Judean Hills, Israel)	49
Chianti Classico, Pèppoli 2018 (Tuscany, Italy)	46
Etna Rosso, Tenuta delle Terre Nere 2019 (Sicily, Italy)	57
Barbera, Shvo Vineyards 2017 (Galilee, Israel)	57
Château Cissac 2017 (Bordeaux, France)	63