

DERECH HAGEFEN

MENU



Cold Beverages

Coca cola/Diet Coca cola	14
Coke zero	14
Sprite/sprite zero	14
Prigat 100% Apple juice	15
Fever Tree Tonic	15
Cold tea	13
Cold Coffee	15
Lemonade	12
Jug of lemonade	35
Carrot / Orange juice freshly squeezed	16
Jug of carrot/orange juice freshly squeezed ...	55

Water

Kinley soda	10
Neviot Mineral water	10
Natia (Mineral water 750ml)	29
Ferrarelle (Bubbly Mineral water 330/750ml) ...	15/29

Shakes

Health drink	18
Milkshake	24

Beer

Carlsberg bottle	26
5.2%- Light clear and high quality, clean malt and balanced bitterness	
Tuborg bottle	26
5.2%- Clear and rich amber tones, with gentle caramel flavors and a balanced bitterness finish	
Shapiro Pale ale (green) bottle	30
Balanced bitterness finish	
Shapiro Wheat beer (yellow) bottle	30
5.2%- Bavarian style wheat beer, blonde and cloudy, with a banana aroma and refreshing sweetness	
Herzl 6% Kapara bottle	27
Peony British style with roasted flavors	
Herzl Dulce de Asal bottle	29
8%- Beer with honey	
Herzl IPA bottle	29
Bitter and powerful	

Hot Beverages

Espresso short/long	8
Espresso double/long	10
Macchiato	9
Affogato	16
Cortado	10
Cappuccino small / large	13/16
Instant coffee	13
Instant coffee- milk based	14
Americano	12
Black coffee	8
Black / Mint tea	12
Cup of ginger, honey and lemon	12
Cup of infusion tea: ginger / wild berry jasmine green tea / chamomile	12
Instant hot chocolate	13
Hot chocolate	16
Hot cider with apples	16
Add wine to the cider for an additional	8
Sachleb- hot pudding made from rose water (In the winter) served with nuts, coconut and cinnamon	18
Sangria cup/jug (in the winter)	26/68

Starters

House bread	18
Whole wheat focaccia Vegan 	34
served with a pickled lemon dip and grilled tomato salsa	
Seasoned olives	12
Tzatziki	24
Handmade grape vines	24
served with grilled tomato and labneh	

Appetizers

Soup of the day	36
(in the winter) can be served vegan 	
Grilled Eggplant vegan  gluten free	42
Chickpeas, tahini, herbs and lemon dressing	
Caesar Tartar	56
Lettuce hearts filled with fish tartar, Caesar dressing, hazelnuts, brioche croutons and soft-boiled quail eggs, coriander, chili, and onion	
Fish Tacos (Spicy)	56
2 mini tortillas filled with fish in a crispy coating, jalapeno mayonnaise, salsa, lettuce, pickled onion, avocado (in season), cilantro and chili	
Mozzarella Burrata	65
A ball of mozzarella filled with cream and fresh ripped mozzarella, tomatoes, olive salt, basil oil and red onion	
Grilled Mullet Kebabs	56
Tzatziki, tahini, pine nuts, parsley and sumac	
Beetroot Gnocchi	46
Filled with sheep's cheese in creamed baby spinach and garlic	
Red Tuna Crudo	56
Slices of raw red tuna, chopped grilled tomatoes, olive oil, lemon, crème fraiche and herbs	
PPP	48
Polenta, Portobello, Parmesan, spinach and tomatoes	

Children

Pizza	32
Tomato / Cream Penne	25
Fish patties in tomato sauce	44
with mashed potatoes	

Please note! All the dishes on the menu and all dishes served in the restaurant may contain allergens including nuts, peanuts, gluten, soy, lactose etc.



MAIN DISHES

Fish


Grilled Salmon filet	119
Mashed potatoes, pan fried shimeji mushrooms in a red wine and onion sauce	
Grilled Sea Bream filet	119
Wild mejadra, asparagus butter, garlic and cherry tomato confit	
Grilled Sea Bass filet	119
Potato gnocchi stew with carrots, mushrooms and green beans in turmeric butter with capers	
Fish Patties	86
In a homemade sauce of peppers and tomatoes served with mashed potato	

Any one of the fish side dishes can be switched for stir fried green vegetables in olive oil, garlic and lemon juice




Pasta

Asparagus Chestnut Gnocchi	72
Asparagus, chestnuts, cream and parmesan	
Eggplant Ravioli	72
In olive oil, garlic, cherry tomato confit, fresh oregano, sun dried tomatoes, basil and kalamata olives served over warm creamy goat cheese with toasted almonds and parmesan	
Ricotta Truffle Plin	74
Pasta pockets filled with mushrooms, ricotta cheese and truffles in a pesto cream sauce with tomato butter	
Fettuccine Grano	72
Green spinach fettuccine, fresh creamed corn, shimeji and portobello mushrooms, porcini broth with butter, basil and parmesan	
Bucatini Vegan 	65
Napolitana tomato sauce with garlic and basil	
Olio oglio olive oil, garlic, chili and parsley	
Pecorino Mangold Ravioli	74
Basil cream, garlic confit, pine nuts and parmesan	
Pappardelle	65
With one sauce of choice:	
Alfredo cream, roasted portobello mushrooms, garlic and parmesan	
Salsa rosa tomato sauce, cream, spinach & parmesan	

Vegan whole wheat pasta is available to order with a sauce of choice - ask your waiter

Grove Mushrooms and Parmesan Risotto	72
Handmade stuffed vegetables Plate Vegan 	72
Vegan Vegetables stuffed with rice and herbs served with a tomato lentil stew and a tahini dip	

Salads

Health Salad	68
Gluten free / Can be served vegan 	
Wild rice, lentils, green apple, cucumber, kohlrabi, rocket, cilantro, radish, mixed nuts, tzfatit cheese, onion, herb dressing, lemon, zaatar and sumac	
Caesarea Salad	65
Hearts of Arabic lettuce with little gems, red onion, roast cauliflower, soft boiled egg, anchovy, hazelnuts and brioche crumble with Caesar dressing and parmesan	
Endive Salad	68
Can be served vegan 	
Endives, arugula, salanova lettuce, red onion and green apple in a citrus dressing, with candied almonds, toasted mini croissant and blue cheese	
Sweet Potato Salad	68
Can be served vegan 	
Salanova lettuce, roast sweet potato, cherry tomatoes, cucumber, red onion, feta cheese, mustard and silan vinaigrette with sweet potato chips	
Beit Zayit Salad	72
Balsamic pan fried mushrooms, asparagus and cherry tomatoes, served over Arabic lettuce, red onion, goat cheese, parmesan chips and candied pecans in a parmesan aioli	

Pizza

Margarita Can be served vegan 	68	
Tomato sauce, basil, mozzarella		
Pizza toppings:		
Kalamata olives, tomatoes, mushrooms, onion, chili peppers		6
Tuna, Feta cheese, anchovy, artichoke		8
Smoked salmon		15
Caprese	68	
Tomato sauce, rocket-macadamia pesto, mozzarella, cherry tomatoes, onion, arugula and parmesan		
Melanzana	68	
Rocket-macadamia pesto, tomato salsa, roast eggplant, kalamata olives, onion, labneh, herbs and a garlic-lemon sauce		
Tartufo	62	
Mascarpone tartufo spread, mushrooms, parmesan and arugula. add salmon for an additional 15nis		
Alba pizza	68	
Sweet corn cream, mozzarella, asparagus, portobello & shimeji mushrooms, parmesan and a truffle crumble		
Jemila pizza	68	
Goat gouda, mozzarella, cilantro spread, butter, honey, creme fraiche and pine nuts		
Carcocfi de'tunatu Pizza	84	
Slices of raw red tuna, Mascarpone tartufo spread, truffles, artichoke, cherry tomatoes, pesto, olive salt, mozzarella, parmesan, and arugula		

Side Dishes

Mashed potatoes	15
Wild majadra	21
Green / Ceaser salad	15
Stir fried green vegetables	29