

Opening	
The House Bread	26
Focaccia (Vegan) preserved lemon dip and grilled tomato salsa	38
Seasoned olives	18
Tzatziki	29
Handmade Stuffed Grape Leaves with grilled tomatoes and labneh	36

Starters	
Soup of the Day (winter only)	42
Fish Tacos 2 mini tortillas filled with crispy fried saltwater fish, jalapeno mayonnaise, salsa, lettuce, preserved onion, avocado (in season), cilantro, and chili	68
Grilled Fish Bruschetta Grilled saltwater fish, cereal sourdough toast, lemon aioli, roasted peppers, and cilantro	68
Beetroot Gnocchi Stuffed with sheep's cheese, baby spinach, and garlic cream sauce	58
Torn Burrata Mozzarella and cream, tomato vinaigrette, artichokes, grilled shallots, Maggie tomatoes, chili, and olive oil	56
Grilled Mullet Kebab Tzatziki, tahini, pine nuts, parsley, and sumac	72
Tuna Carpaccio Raw red tuna slices, Caesar dressing, rocket, parmesan, and brioche mini toasts	68
Saltwater Fish Tartare Diced raw fish, mini brioche toasts, lemon aioli, cilantro, red onion, chili, and Jerusalem artichoke chips	68
Artichoke Alla Romana Grilled artichokes, Parmesan aioli, rocket, almonds, and Parmesan	58

Salads	
Seasonal Salad Mini brioche toasts and melted brie, lettuce hearts, rocket, red onion, baby cucumber, olive oil and lemon dressing, caramelized almonds, seasonal fruit, yogurt, and honey	76
Caesar Salad Lettuce hearts, red onion, soft-boiled egg, anchovies, brioche and hazelnut crumble, Caesar dressing, and parmesan	68
Endive Salad* Mixed lettuce, endive, arugula, red onion, seasonal fruit, citrus dressing, candied almonds, Mini croissant toasts, and blue cheese	72
Sweet Potato Salad* Mixed lettuce, roasted sweet potato, cherry tomatoes, cucumbers, red onion, Bulgarian Sirene cheese, date molasses & mustard vinaigrette, and sweet potato fries	72
Beit Zayit Salad Mushrooms, asparagus and cherry tomatoes pan-fried with balsamic sauce, lettuce hearts, red onion, goat cheese, parmesan shavings, candied pecans, and parmesan aioli	74
*Available as vegan upon request	

Vegan	
Handmade Stuffed Vegetables Vegetables stuffed with rice and herbs, served with a lentil and tomato stew, and tahini	78
Sautéed Green Vegetables Over Mujadara Bok choy, green beans, broccoli, asparagus, and zucchini sautéed in olive oil, lemon, and garlic, served over wild mujadara: whole-grain red rice, fried onions, and black lentils	72



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דרך הגפן

Dinner Menu

2025

Pastas	
Gnocchi Tartufo Potato gnocchi in truffle cream sauce, garlic, chestnuts, and parmesan	78
Truffle Ricotta Plin Agnolotti filled with mushrooms, ricotta cheese and truffles, pesto cream, and tomato butter	79
Goat Tomme Cheese Tortellini Truffle cream sauce, creamed spinach, and parmesan	78
Chard and Pecorino Ravioli Basil cream, garlic confit, pine nuts, and parmesan	79
Pappardelle	
ALFREDO - Cream, seared mushrooms, garlic, and parmesan	72
SALSA ROSA - Tomato sauce, cream, spinach, and parmesan	72
Linguini	
POMODORO - Grilled cherry tomatoes, fresh oregano, garlic, basil, and parmesan	72
AGLIO E OLIO ARTICHOKE - Artichoke alla Romana, olive oil, cherry tomatoes, chili, Kalamata olives, basil, oregano, and parmesan	74
Wild Forest Mushroom Risotto truffles, and parmesan	78
*Vegan pasta made with whole wheat flour is available, with a sauce of your choice (please ask your server)	

Pizzas	
Margherita Tomato sauce, basil, mozzarella, and parmesan	65
Kalamata olives / tomatoes / mushrooms / onion / hot chili pepper	6
Tuna / bulgarian cheese / anchovies / artichokes	8
Smoked salmon	15
Stracciatella Tomato sauce, grilled cherry tomatoes, basil, parmesan, torn mozzarella in cream, and olive oil (Add anchovies 8)	75
Tartufo Truffle cream, mozzarella, mushrooms, arugula, and parmesan	75
Terra di Verde Pesto cream, mozzarella, zucchini, stracciatella, rocket, pistachios, lemon zest, and parmesan	76
Jamila Goat gouda, mozzarella, cilantro cream spread, butter, honey, crème fraîche, and pine nuts	75
*Vegan option available upon request	

Fish	
Grilled Salmon Fillet Mashed potatoes, champagne butter sauce, shallots, garlic, cream, Caciotta cheese, lemon, chives, and black truffles	136
Grilled Sea Bass Fillet Potato gnocchi stew with carrots, mushrooms and green beans sautéed in turmeric butter, and capers	136
Grilled Sea Bream Fillet Wild mujadara, asparagus butter, garlic, and cherry tomatoes	136
Fish Meatballs Simmered in a homemade pepper and tomato sauce, served with mashed potato	95
*Option to substitute the side dish and sauce for the fish dishes with green vegetables sautéed in olive oil, garlic, and lemon	

Side Dishes	
Mashed potatoes	19
Green/Caesar salad	18
Wild mujadara	24

Bears	
Weihenstephan (Bottle) 5.4% alc. Classic unfiltered wheat beer	36
Tuborg (Bottle) 5.2% alc. Crystal-clear amber with delicate caramel notes and a well-balanced, bitter finish	28
Malka Wheat 5% alc. Unique and aromatic light wheat beer	36
Estrella Damm (Bottle) 4.6%alc. Light, clear lager with a smooth, refreshing finish	36
Liefmans Fruitesse A light, beer with vibrant fruity flavors	36

Beverage	
Cold	
Coca-Cola Regular/Diet/Zero	16
Sprite/ Zero	16
Fever Tree Tonic	18
Sunny Iced Tea: Naughty Cherry/Hibiscus/Herbal	16
Iced Coffee	17
Lemonade glass/carafe	16/42
Carrot/Orange/ Carrot & Orange Juice	18
Carrot/Orange/ Carrot & Orange Juice (carafe)	59
Club Soda	10
Neviot Mineral Water	16
Ferrarelle Mineral Water (750ml)	28
Ferrarelle Sparkling Mineral Water (330/750ml)	16/28
Hot	
Espresso Short/Long	11
Double Espresso Short/Long	13
Macchiato	13
Affogato	22
Cortado	13
Cappuccino (Small/Large)	15/17
Instant Coffee	14
Instant Coffee Over Milk	16
Americano	14
Black Coffee	12
Mint Tea	13
Ginger, Honey and Lemon Tea	18
Sunny Infusion: Herbal/Naughty Cherry/Hibiscus	14
Masala Chai	16
Chocolate Milk	15
Warm Milk with Belgian Chocolate	18
Hot Apple Cider	18
Sangria (Winter only) Cup/Carafe	40/100