

START WITH.....

Mixed olive Kalamata platter assortment of Kalamata and Thassos olives

Mixed olive from Kalamata and Thassos platter served with, chilly bell pepper and shug

Foccacia served with fresh parmesan and herbs

Pita bread

Open fire grilled eggplant feta cheese, garlic, green onion, olive oil, red peppers coulis

Chicken liver and green apple pâté

Sea bass carpaccio olive oil, sea salt, fresh lemon, scallion and fennel salad

Middle eastern platter hummus, tabule, falafel, tahina, pita bread

“Shushka” breaded red pepper stuffed with goat cheese, garlic, pine nuts & mint

Crispy calamari harissa & lemon aioli dip

Humus parsley, pine nuts and extra virgin olive oil

Tahina parsley, pine nuts and extra virgin olive oil

Falafel seven falafel balls served with tahina

Small Israeli salad served with pita bread

SOUPS

Romanian style beef soup

Soup of the day please ask your waiter for today's option

SALADS served with bread & butter

Eggplant salad Romanian style grilled eggplant, red onion and tomatoes

Green salad mixed green leaves, cherry tomato, vinaigrette

Greek salad cheese, onion, lettuce, Kalamata olives served on toasted pita

Provence salad tuna, green beans, tomatoes, lettuce, boiled egg, Kalamata olives, anchovy, potato and Sicilian olive oil

Israeli salad tomatoes, cucumber, onion, green pepper, parsley, lemon and olive oil topped with tahina

Blue cheese salad blue cheese, pears cooked in red wine, green leaves, caramelized pecan nuts, balsamic dressing and blue cheese bruschetta

Sirloin steak salad sirloin steak, iceberg, tomatoes, croutons, hard boiled egg and mustard aioli

SANDWICHES served with French fries

Tuna sandwich tuna fish, gherkins and mayonnaise in fresh baked baguette

Triple Decker sandwich crispy bacon, omelet, yellow cheese, tomatoes, lettuce and mayonnaise in toasted bread

Chicken sandwich grilled chicken breast, tomatoes, lettuce, aioli in focaccia

Mini beef burger 100% juicy beef burger in two mini buns, French fries and coleslaw salad

Mini chicken burger served with French fries and coleslaw

FROM THE "TABUN" Mediterranean country brick oven

Focaccia with grilled vegetables pesto sauce, yogurt, browned almonds, oregano, parmesan and rucola

Focaccia with ground lamb sun dried tomatoes, pine nuts, parsley and pomegranate juice

Focaccia with grilled chicken roasted peppers, pesto sauce, pine nuts, red onion, parmesan and rucola

Focaccia with calamari and shrimps green garlic sauce, olive oil, chili peppers and coriander

Focaccia with mushrooms topped with herbs and grated cheese

ROASTED ON A HOT METAL PLATE served with potatoes and roasted vegetables

Sea Bream fillet olive oil, garlic, lemon and herbs

Prawns roasted tomatoes, olive oil and lemon

Chicken thighs oriental spices and yoghurt dip

PASTA

Spaghetti pomodoro fresh tomatoes and basil sauce

Penne Bolognese fresh ground beef, tomatoes sauce and parmesan cheese

Spaghetti all' olio olive oil, garlic and Italian green herbs

Seafood tagliatelle calamari, prawn, clams, sun dried tomatoes, oil and basil

Penne con carne beef fillet, Kalamata olives, cherry tomatoes

Tagliatelle alla panna ham and mushrooms cream sauce

MAIN COURSE

Grilled red tuna served with fresh salsa, French fries and sautéed vegetables

Norwegian salmon served with green pistachio crust and wild rice

Pan fried shrimps in white wine, garlic, basil and parsley gravy accompanied by bruschetta

Chicken schnitzel served with potato purée

Sautéed chicken liver and onions served on a bed of purée

Mititei five pieces, served with French fries and mustard

Home made grilled sausage served on a bed of chesnuts mashed potatoes

Pork cutlet served with sautéed seasonal vegetables and French fries

Grilled aged entrecote served with garlic, thyme, gravy and French fries

Pan fried beef fillet served with French fries and green beans, natural gravy

Pepper steak accompanied by béarnaise sauce, French fries and green beans

New Zealand lamb chops served with wild rice and broccoli

SIDE DISHES

French fries, potato purée, wild rice, sautéed vegetables
each

SWEETS.....

Vanilla pistachio ice cream cherry tomato marmalade and halva flakes

Belgian chocolate mousse on caramelized chest nuts

Crème brûlée

Rum "Baba", crème fresh, and red fruit

Warm apple tart served with vanilla ice cream

Mahalibi oriental cream custard

Ice Cream two scoops, please ask your waiter for today's choice

Home-made cake please ask your waiter for today's choice