



## BUSINESS LUNCH



MARINE CUISINE  
**OPEN** SUN-THU 12:30 PM - 5 PM

The business lunch includes focaccia bread, first course and a main course  
Get 15% discount on business lunch while sitting at the bar

### STARTERS

#### Norwegian Herring

With baked potato, tomato, onion and sour cream

#### White Taramasalata

With olive oil and onions

#### 🌱 Lima Hummus and mushrooms

Lima beans mash, portobello, champignon and wild mushrooms

#### Druze Labaneh

With hyssop and olive oil

#### Artichoke alla Romana

Grill roasted, with Tzatziki and sumac

#### Crispy cauliflower

With tahini and chili-date syrup

#### Baladi" eggplant

Grilled eggplant served on Labaneh, hyssop, herbs and roasted tomatoes

#### 🌱 Israeli salad

Finely chopped salad with seven types of vegetables served with tahini

#### Iceberg lettuce and beetroot salad

Green beans, walnuts, onion and Sainte-Maure de Touraine cheese

### Lunch ₪ 95

#### Crispy Schnitzel

Served with mashed potato and Tartar sauce

#### Chicken breast

Marinated in harissa and pickled lemons served green wheat

#### "Yulia" Burger

Served in a bun with tarter and chipotle sauce, vegetables and French fries (add cheese 8 NIS, lamb bacon 12)

#### 🌱 Aglio olio "A la Provence"

Linguine with broccoli, mushrooms, maroccan olives, garlic, olive oil, roasted almonds and goat cheese / tofu

#### Caesar salad with chicken / shrimps

Iceberg lettuce, croutons, Caesar dressing

#### Nicoise salad with red Tuna Tataki

Salanova lettuce, Maggie tomatoes, green beans, potato, olives and boiled egg

#### Fish Kebabs

On eggplant steak, goat yogurt and spicy tomato salsa

#### 🌱 Fungi Orzotto

Pearl barley with wild mushrooms, asparagus, truffle puree in coconut milk and "Cauliflower parmesan"

#### Flat Kebab

Served on "Lahoh" (Yemin pita), amba tahini, sumac onion salad & French fries

### Hot beverages

Espresso / Macchiato - 12

Double Espresso / Macchiato - 14

Instant Coffee - 14

Cappuccino small / large - 14/16

Americano small / large - 14/16

Cold coffee - 18

Black tea - 12

Herbal flavored tea - Earl Grey / Lemon-mint / berries / Sanche - 14

Health tea - Health tea - mint, lemon, ginger, cinnamon and honey - 16

🌱 Vegan

### Lunch ₪ 128

#### Grilled Sea Bream fillet

On spinach and ricotta tortellini with ros'e sauce

#### Drum fillet

On green leaves, black lentils and shimeji mushrooms with tomato-olive salsa

#### Salmon fillet

On fresh cabbage with herbs salad and goat yogurt

#### Seafood Carbonara

Shrimps, calamari, scallop and lamb bacon with Bavarian cream and egg yolk served on brioche bread

#### "Chraime" in a pan

A traditional spicy fish and vegetable casserole with Mullet fillet, green beans, pickled lemons and hot green pepper

#### Fried whole St.Peter fish

With French fries and lemon - soy sauce

#### Fritto misto

Crispy fried calamari, shrimps and small sea fish

### Lunch ₪ 144

#### Grouper fillet

In red curry, coconut milk and wasabi beans, served with white rice

#### Grilled whole sea bass

With roasted vegetables and herbs sauce

#### Fruto Del-Mar

Linguine with Shrimps, calamari, mussels in ros'e-chipotle sauce

#### Seafood Orzotto

Pearl barley with purple calamari, shrimps and mussels in coconut milk, shrimp broth, white wine, parmesan and herbs

#### House wine - 27nis

Rouge, La-Vie, Castel

Blanc, La-Vie, Castel

Ros'e, Domaine, Netofah

### BEERS

Heineken - 28

Corona - 32

Strongbow - 32

#### DRAFT

Maccabi - 27/32

Goldstar UF - 27/32

Malka Blond UF Ale - Israeli boutique beer - 30/36

### SOFT DRINKS

Lemonade / Grapefruit juice / Grape juice - 14

Coke / Zero Coke / 7 Up / Diet 7 Up - 14

Perrier / Mineral water - 14

Tonic / Ginger Ale/ Bitter Lemon - 14

Root beer (non alcoholic) - 16

Homemade berries ice tea - 18

Freshly squeezed Orange / Carrot juice - 20

San Pallegirino / Acqua Panna (750 ml.) - 19

### DESSERTS

₪ 24

#### Malabi

Rose-water scented milk based pudding with berries jam and walnuts

#### Affogato

Vanilla ice cream, hot espresso & amaretto liqueur

#### 🌱 Sorbet

in a variety of flavors

#### Baked Cheesecake

₪ 38

#### Boya

Banana Tarte Tatin and vanilla ice cream

#### Hot Chocolate Souffle

Served with vanilla ice cream

#### Kenafah

Goat cheese pastry soaked in sweet syrup, served with pistachio ice cream

Preparation time 20 m