



GOOD EVENING



MARINE CUISINE  
**OPEN** 8:30 AM - 11:00 PM

## STARTERS

- Focaccia - 44**  
And three variable appetizers
- Artichoke alla Romana - 44**  
Grill Roasted, with Tzatziki and Sumac
- "Baladi" Eggplant - 44**  
Grilled eggplant served on Labaneh, hyssop, herbs and roasted tomatoes
- Crispy Cauliflower - 44**  
with tahini and chili-date syrup
- Fried Seafood Tapas - 45**  
shrimps / calamari / small sea fish
- Shrimps - 52**  
With tomato and ouzo butter / extra virgin olive oil (Double portion - 90)
- Lima Humus and mushrooms - 48**  
Lima beans mash, portobello, champignon and wild mushrooms
- Jaffa Calamari - 52**  
with homemade hummus, zhug and garlic confit
- Seafish / Tofu Ceviche - 52**  
Papaya, avocado, chili, cilantro, onion and seasonal fruit
- Seasonal Vegetable pan - 58**  
Baked in a stone oven with garlic confit tahini
- Seafish "Shawarma" with eastern seasoning - 58**  
Oriental herbs, onions, cherry tomatoes, hot pepper and Tzatziki Served on Lahoh bread
- Seafood A la Plancha - 72**  
Shrimps and purple calamari with spicy cilantro and tomato salad
- Fisherman's Platter - 88**  
Smoked salmon. Norwegian herring, white taramasalata and pickled mackerel

## MEAT

- Crispy Schnitzel - 76**  
Served with mashed potato and Tartar sauce
- Chicken breast - 76**  
Marinated in "Harissa" and pickled lemons served on green wheat (Freekeh)
- "Yulia" Burger - 78**  
Served in a bun with tarter and chipotle sauce, vegetables and French fries (add cheese 8 NIS, lamb bacon 12)
- Flat kebab - 78**  
Served on "Lahoh" (Yemin pita), amba tahini, sumac onion salad & French fries

Ask about today's steak

Vegan

## FISH & SEAFOOD

- Fish Kebabs - 76**  
On eggplant steak, goat yogurt and spicy tomato salsa
- "Chraime" in a pan - 88**  
A traditional spicy fish and vegetable casserole with Mullet fillet, green beans, pickled lemons and hot green pepper
- Fried whole St. Peter fish - 88**  
With French fries and lemon - soy sauce
- Seafood Carbonara - 92**  
Shrimps, Calamari, Scallop and lamb bacon with Bavarian cream and egg yolk served on brioche bread
- Salmon fillet - 96**  
On fresh cabbage with herbs salad and goat yogurt
- Grilled Sea Bream fillet - 96**  
On spinach and ricotta tortellini with ros'e sauce
- Drum fillet - 110**  
On green leaves, black lentils and shimeji mushrooms with tomato-olive salsa
- Fritto misto - 112**  
Crispy fried calamari, shrimps and small sea fish
- Grilled whole sea bass - 126**  
With roasted vegetables and herbs sauce
- Grouper fillet - 138**  
In red curry, coconut milk and wasabi beans, served with white rice

Whole sea fish  
ask about today's catch

## Pasta

- Aglio olio "A la Provence" - 76**  
Linguine with broccoli, mushrooms, maroccan olives, garlic, olive oil, roasted almonds and goat cheese / tofu
- Fungi Orzotto - 79**  
Pearl barley "Risotto" with mushrooms, truffle puree and asparagus in coconut milk and "Cauliflower Parmesan"
- Fruto Del-Mar - 118**  
Linguine with Shrimps, calamari, mussels in ros'e-chipotle sauce
- Seafood Orzotto - 124**  
Pearl barley "Risotto" with purple calamari, shrimps and mussels in coconut milk, shrimp broth, white wine, parmesan and herbs

## SIDE DISHES 22 nis

- French fries
- Small green salad
- Mashed potato puree
- White rice
- Green wheat (Freekeh)
- Roasted vegetables (+10)

## SALADS

- Israeli salad - 42/55**  
Finely chopped salad with seven types of vegetables served with tahini
- Iceberg lettuce and beetroot salad - 54**  
green beans, walnuts, onion and Sainte-Maure de Touraine cheese
- Hummus pancakes - 54**  
Baked in the oven with zucchini tahini, Israeli salad and sunflower sprouts
- Caesar salad with chicken / shrimps - 62**  
Iceberg lettuce, croutons, Caesar dressing
- Nicoise salad with red Tuna Tataki - 72**  
Salanova lettuce, Maggie tomatoes, green beans, potato, olives and boiled egg

## 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.) - 28

## BEERS

- Heineken - 28
- Corona - 32
- Strongbow - 32
- DRAFT**
- Maccabi - 27/32
- Goldstar UF - 27/32
- Malka Blond UF Ale - Israeli boutique beer - 30/36

## 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

## BUSINESS LUNCH

SUN-THU 12:30 PM - 5 PM