



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