



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

Smoked salmon

Cream cheese, onions and dill

Green Salad

Lemon vinaigrette

Smoked mackerel

With tomato and onion

Artichoke alla Romana

Grill roasted, with Tzatziki and sumac

Crispy cauliflower

With tahini and chili-date syrup

Papaya salad

Avocado, chili, cilantro, onion and seasonal fruit

"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, Saint-Maure cheese and pickled ginger vinaigrette

Lunch ₪ 95

Crispy Schnitzel

Served with mashed potato and Tartar sauce

Chicken breast

Marinated in "Harissa" and pickled mango served on green wheat (Freekeh)

"Yulia" Burger

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

Pasta Aglio-olio

Brocoli, mushrooms, Moroccan olives and roasted almonds in olive oil, garlic and parsley with 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

Flat Kebab

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

Lunch ₪ 128

Grilled Sea Bream fillet

On spinach and ricotta tortellini with ros'e sauce

Salmon fillet

On fresh cabbage with herbs salad and goat yogurt

Seafood Carbonara

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

Fish kebab "Chraime"

Traditional spicy casserole with tomatoes, peppers, green beans, pickled mango and hot green pepper

Fried whole St.Peter fish

With French fries and lemon – soy sauce

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

Pasta with shrimps, calamari and mussels in rose-chipotle sauce

Tropical shrimps with gnocchi

Papaya and pineapple in lemony butter sauce

Drum fillet

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

Fritto misto

Crispy fried calamari, shrimps and small sea fish

House wine – 27 ₪

Rouge, La-Vie, Castel
Blanc, La-Vie, Castel
Ros'e, Domaine, Netofah

BEERS

DRAUGHT

Maccabi – 27/32

Goldstar UF – 27/32

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

Heineken – 28

Corona – 32

Strongbow – 32

SOFT DRINKS

Lemonade / Grapefruit juice / Grape juice - 15

Coke / Zero Coke / 7 Up / Diet 7 Up – 15

Perrier / Mineral water – 14

Tonic / Ginger Ale/ Bitter Lemon – 14

Root beer (non alcoholic) – 16

Homemade berries ice tea – 20

Freshly squeezed Orange / Carrot juice - 22

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

Hot beverages

Espresso / Macchiato - 12

Double Espresso / Macchiato – 14

Instant Coffee – 14/17

Cappuccino small / large – 14/17

Americano small / large – 14/16

Cold coffee – 20

Black tea - 12

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

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

DESSERTS

₪ 26

Malabi

Milk based pudding with orange flower water, berries, pistachio and coconut

Affogato

Vanilla ice cream, hot espresso & amaretto liqueur

Sorbet

in a variety of flavors

₪ 38

Boya

Banana Tarte Tatin and vanilla ice cream

Hot Chocolate Souffle

Served with vanilla ice cream

Kenafeh

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

Preparation time 20 min

Baked Cheesecake

Halva rolls

Filo pastry with Halva cream and three dips

Vegan