





GOOD EVENING



MARINECUISINE

8:30 AM - 11:00 PM

STARTERS

Focaccia - 46

And three variable appetizers

Artichoke alla Romana - 46

Grill Roasted, with Tzatziki and Sumac

"Baladi" Eggplant - 46

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

Crispy Cauliflower - 46

with tahini and chili-date syrup

Fried Seafood Tapas - 47

shrimps / calamari / small sea fish

Shrimps - 56

With tomato and Arak butter / Lemony Tahini cream and hysop (Double portion – 102 ש)

Jaffa Calamari - 56

with homemade hummus, zhug and garlic confit

Seafish / STofu Ceviche - 56

Papaya, avocado, chili, cilantro, onion and seasonal fruit

Beef Carpaccio - 62

Confit garlic, Roquette and Grana Padano Parmesan

Seasonal vegetables Antipasti - 62

Baked in stone oven, spiced with chimichurri (served cold)

Seafish "Shawarma"

with eastern seasoning - 62

Oriental herbs, onions, cherry tomatoes and goat yogurt, Served on "Lahoh" bread

Fisherman's Platter - 124

Smoked salmon, red Caviar, Norwegian herring, white Taramasalata and Sardines served with spelt bread and butter

Crispy Schnitzel - 79

Served with mashed potato and Tartar sauce

Chicken breast - 79

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

"Yulia" Burger - 79

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

Flat kebab - 79

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

Today's steak

Ask your waiter

FISH & SEAFOOD

Fish kebab "Chraime" - 92

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

Fried whole St. Peter fish - 92

With French fries and lemon – soy sauce

Seafood Carbonara - 112

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

Salmon fillet with Miso - Barbeque Glaze - 98

Green leaves, Shimaji mushrooms and Wasabi yogurt

Grilled Sea Bream fillet - 98

On spinach and ricotta tortellini with ros'e sauce

Grouper fillet - 140

Green Curry, coconut milk, wasabi beans served with white rice

Fritto misto - 119

Crispy fried calamari, shrimps and small sea fish

Grilled whole sea bass - 132

With roasted vegetables and herbs sauce

Whole sea fish by the daily catch

Ask your waiter

PASTA

Aglio olio "A la Provence" - 82

Pasta with broccoli, mushrooms, Moroccan olives, garlic, olive oil, roasted almond and goat cheese / tofu

Fruto Del-Mar - 123

Pasta with shrimps, calamari, mussels in ros'echipotle sauce

SIDE DISHES 27 FV

French fries White rice

Green salad Green wheat (Freekeh) Mashed potato puree Roasted vegetables (+10)

BUSINESS LUNCH

SUN-THU 12:30 PM - 5 PM

Vegan

SALADS

Israeli salad - 45/59

Finely chopped salad with seven types of vegetables served with tahini

Iceberg lettuce and beetroot salad - 57

Iceberg lettuce and beetroot salad - Green beans, walnuts, onion, Sainte-Maure cheese and pickled ginger vinegar

Sabich platter with baked Falafel - 58

Baked eggplant, boiled egg, salad, tahini and hot green pepper

Caesar salad with chicken / shrimps - 72

Iceberg lettuce, grilled artichokes, croutons, Caesar dressing and Parmesan

Buratta with Mediterranean "Capresse" - 72

Maggie tomatoes, cilantro, onion, hot green pepper

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 alchoholic) - 16

Homemade berries ice tea – 20

Freshly squeezed Orange / Carrot juice - 22

San Pallegrino / Acqua Panna (750 ml.) – 28

BEERS

DRAUGHT

Maccabi - 30

Goldstar UF - 30

Malka Blond UF Ale - Israeli boutique beer - 33

Alexander Black (Israel Stout) - 35

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