

Starters

Mediterranean / Local Variety Of 10-14 Salads;
Unlimited Refill - With Every Main Course

Freshly baked buns, per person	5₪
Salads (without a main course)	60₪
A plate of Humus	25₪
Ikra (Fish Roe Salad)	25₪
Matjes	35₪
French Fries	35₪
Salad Platter / Salad Mix	75₪
Vegetable Salad	40₪
Spicy Tomato Salad	40₪
Lettuce Salad	40₪

First Dishes

Fried Fish Kebabs, on Tahini and Tomato Salsa	59₪
Grilled fish kebabs, grilled	59₪
Diced Salmon / Salmon Pieces/chops, In Hot Tahini Or Teriyaki Sauce	56₪
Salmon \ White Fish Carpaccio	56₪
Salmon \ White Fish Tartare - Seasonal Ingredients	62₪
Sautéed Mushrooms, In Teriyaki Sauce (Vegetarian)	55₪
Salmon \ White Fish Sashimi	60₪
First Chraime 4 fish patties / fillet Dennis	75₪
Couscous in Sicilian sauce Fish patties / fillet Dennis	75₪

Soups (In season)

Fish soup	89₪
Seafood soup	89₪
Vegetable soup	55₪
Lentil soup	55₪
Mushroom soup	55₪
Tomato soup	55₪

Light Drinks

Mineral Water	14₪
Mineral water Large bottle	30₪
Sparkling water (club soda)	14/30₪
Soft drinks (Coca-Cola / Coca-Cola Zero / Diet Coke / Fanta Orange / Sprite Diet Fanta Orange)	14₪
Fuze Tea	14₪
Grape Juice	14₪
Malt Beer, Non-alcoholic (bottled)	16₪
Lemonade / Orange Juice	14₪
Jar Of Lemonade / Oranges	30₪

Main Courses

Fish | Personal Dish

All Dishes Are Accompanied With A Side Of Baked Potatoes / A Side Of Baked Potatoes On Each Table

Mullet	115₪
St. Peters	115₪
Fishing plate	125₪
Yellow Snapper Fillet	109₪
Fish Burger Salmon And Yellow Snapper Burger, Mayo, Ketchup, Tomato, Pickles, Lettuce And Onion	99₪
Chrime Fish Fillet In A Tomato-bell Pepper Sauce.	125₪
Fish Pasta	110₪
Sea Bream	125₪
Sea Bass	144₪
Red Mullet	130₪
Salmon Fillet	125₪
Choice of making: deep-fried; grilled • baked with olive oil • garlic and herbs • baked with butter, garlic and wine recommended: baked with salt on head and tail.	

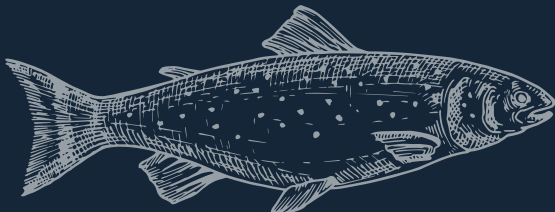
Fish | by Weight

Prices are for 1 kg

A Side Of Baked Potatoes On Each Table

Sea Bar	350₪
Sea Wolf	320₪
Grouper	350₪
Black Bream	320₪
Red Snapper	330₪
Black Cod	340₪
Silver Mullet For Couple	280₪

Choice Of Making: Deep-fried; Grilled;
Baked With Olive Oil, Garlic And Herbs;
Baked With Butter, Garlic And Wine;
Recommended: Baked With Salt On Head And Tail.



Hot Drinks

Espresso / Doppio (Double) /Lungo	14₪
Turkish Coffee	14₪
Americano	14₪
Cappuccino	14/18₪
Black Tea / Mint Tea	14₪

Seafood

A Side Of Baked Potatoes On Each Table

Shrimps Fried / in sauce	145₪
Calamari	145₪
Mussels	145₪
Crabs	130₪
Seafood Mix shrimps, calamari, mussels	150₪
Special Mix shrimps, calamari, mussels, crabs	170₪
Royale Mix shrimps, calamari, mussels, crabs	320₪
Triple Mix shrimps, calamari, mussels, crabs	440₪
Seafood Pasta Provençal / in butter sauce, garlic and wine	130₪

Choice of making:

- deep-fried/ cooked with butter, garlic & wine
- cooked in tomato sauce
- cooked in olive oil, herbs, garlic and lemon.

Meat

A Side Of Baked Potatoes On Each Table

Kebab	99₪
Chicken Steak	109₪
Lamb Chops (Premium)	200₪
Entrecôte Steak	180₪
Entrecôte Burger Beef Burger, Mayo, Ketchup, Tomato, Pickles, Lettuce And Onion.	99₪



Kids Menu

Chicken Nuggets & French Fries	59₪
Kebab & French Fries	59₪
Chicken Steak & French Fries	59₪
Fish & Chips Pasta With Tomato Sauce (optional Sauce: Butter Or Butter & Garlic)	59₪
Fish Burger & French Fries Salmon And Yellow Snapper Burger, Mayo, Ketchup, Tomato, Pickles, Lettuce And Onion.	60₪
Burger & French Fries Beef Burger, Mayo, Ketchup, Tomato, Pickles, Lettuce And Onion.	59₪



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White Wine

BARKAN

Sauvignon Blanc Beta - Refined And Elegant With Aromas Of Lime And Grapefruit. Perfect For Dry Wine Lovers..... 45/160 ₪

Chardonnay Beta - Chardonnay from the Upper Galilee with a pleasant acidity reminiscent of French "Chablis" wines.....42/150 ₪

Riesling Beta- Semi-dry With A Slight Sweetness And Delicate Aromas. Great Upgrade For Gwartz Fans..... 45/150 ₪

House Wine

Gewurztraminer Reserve Gold- A Very Semi - Dry Sweet And Semi-dry Variety In Israel. Has Tropical Aromas..... 40/150 ₪

Rose - Betadry Rose ,particularly Delicate.....40/150 ₪

Ramat Ha'golan

Sauvignon Blanc, Jordan 180 ₪

Chardonnay, Jordan 180 ₪

Chardonnay, Katzrin 320 ₪

Chardonnay, Jordan, Odem Organic Vineyard..... 300 ₪

Gewurztraminer, Jordan..... 170 ₪

Riesling, Gamla..... 170 ₪

Blanc de Blanc (Champagne), Jordan..... 400 ₪

Chateau Golan

Sauvignon Blanc 300 ₪

Pink Geshem (Rosa) 300 ₪

Geshem White..... 400 ₪

White Geshem, Magnum 900 ₪

European

Henry Brajava, Censor, France 300 ₪

Domain and Ashron, Censor La Romain, France 700 ₪

Fourier Domain, Chablis, France..... 300 ₪

Gaia, Gaia & Ray, Italy2200 ₪

Louis Jado, Chablis, France350 ₪

Mirval, Rosa, France..... 300 ₪

Beers

Carlsberg (draft), pilsner (light lager).....27/32 ₪

Weihenstephan Barrel 29/33 ₪

Stella (bottled) 28 ₪

Goldstar (bottled), lager..... 22 ₪

Heineken (bottled), light lager..... 27 ₪

Shandy (bottled).....29/34 ₪

Red Wine

BARKAN

Barkan (* 624)45/260 ₪

Cabernet Sauvignon Superior - The Winery's Legendary Flagship Wine. Not Done In Every Vintage Year But Only In Excellent Vintage Years. Sharp, Powerful And Impressive.....500 ₪

Reihan Assemblage (basil Basilage - A Classic Blend Based On Cabernet Sauvignon. A Wine That Is Not Too Heavy And Is Suitable For Many Dishes)..... 40/150 ₪

Cabernet Sauvignon Platinum - Cabernet Sauvignon Is Especially Fruity And Smooth. Has A Bright Purple Color. Made From The Good Barrels Of The Winery.... 45/190 ₪

Petit Uf- Cabernet Sauvignon From The Upper Cocoon Dalton Area. The Wine Has Not Been Filtered Before Bottling And Concentrated And One-of-a-kind 205 ₪

House Wine Cabernet Sauvignon Reserve Gold - The Source Of The Vineyards In The Ben Zimra Vineyard In The Upper Galilee. The Wine Is Aged In Oak Barrels And Is Fruity And Smooth..... 38/140 ₪

Ramat Ha'golan (Red)

Merlot, Jordan (2017/2018) 500 ₪

Cabernet Sauvignon, Jordan 260 ₪

Cabernet Sauvignon, Katzrin1200 ₪

Rome, Jordan 1200 ₪

Blended, Jordan Kerem Bar-On 600 ₪

Syrah, Jordan Kerem Bar-On 600 ₪

Chateau Golan

Red Geshem400 ₪

Ogg (wine Dessert) 800 ₪

Eliad 300 ₪

European

Gaia, Barbaresco, Italy 2500 ₪

Whiskey

Grants..... 26/49 ₪

Bushmills..... 32/56 ₪

Jimson 26/48 ₪

Jack Daniels..... 30/57 ₪

Blantines 28/55 ₪

Red Label, Johnny Walker 31/60 ₪

Black Label, Johnny Walker..... 38/56 ₪

Blue Label, Johnny Walker89/160 ₪

Chivas..... 36/62 ₪

Galantfidach 42/65..... 42/65 ₪

Jim bim..... 30/54 ₪

Spirits

Vodka

Absolute Vodka 27/55/700 ₪

Gregos..... 29/59/1000 ₪

Bloga Vodka..... 32/60/900 ₪

Gin

Gordon..... 39 ₪

Bipeter..... 39 ₪

Rum

Bacardi..... 39 ₪

Havana Club39 ₪

Tequila

Cuarbo Gold30/49 ₪

Patron Silver..... 38/70 ₪

Don Julio Aniejo48/79 ₪

Aniseed

Arak Ashkelon 22/42/500 ₪

Arak Noh..... 30/55/550 ₪

Uzo (12)..... 25/46/550 ₪

Pastis..... 22/43 ₪

Sambuca26/48 ₪

Aperitif

Martini Bianco 30 ₪

Martini Rosso..... 30 ₪

Campari.....35 ₪

Digestif

Jaeger Meiste..... 24/45 ₪

Prana Branca 26/48 ₪

Limoncello..... 24 ₪

Cognac

VSOP Martin Remy..... 79/146 ₪

Martin Remy..... 85/170 ₪

Hensi..... 32/59/600 ₪

Cocktails

Cocktails Noah's..... 55 ₪

Ark (Arak with Tonic Cucumber and Lemon)

Port of Dublin.....55 ₪

(Jameson with Ginger and Lemon)

Free Scotland (Chives 12 with her voice)62 ₪

Sunrise Fishermen..... 60 ₪

(Bloga with Rose Grapefruit)

Gin Tonic Twist (Vodka with Cranberries)..... 58 ₪

Bipiter House cocktail (ask the waiter)58 ₪

